



Apéritif and Pinstripe Bar: Elevating Bali's Culinary Scene with International Flair and Unique Experiences



As 2024 draws to a close, admired Bali restaurant and bar duo Apéritif and Pinstripe Bar reflect on what has been an eventful year so far. The luscious dining destinations housed in Ubud's stylish Viceroy Bali have hosted a series of international guest appearances, showcased a lavish new bar food menu, and introduced a new Tasted! By Apéritif menu.

Recently, both Apéritif Restaurant and Pinstripe Bar solidified their international reputations with an appearance at the St. Regis in Kuala Lumpur. Pinstripe Bar's Head Mixologist, Panji Wisrawan, showcased his signature infusions at the Astor Bar as part of Negroni month during a private mixology masterclass. Executive Chef Nic Vanderbeeken also took part in the prestigious Guest Star Chef series at La Brasserie, where he demonstrated his 20 years of culinary expertise in haute cuisine, blending Indonesian flavors with modern European techniques. Apéritif's reputation thrives on Nic's culinary philosophy of 'borderless food,' which blurs the lines between cultures, traditions, and flavor profiles, creating unforgettable dining experiences. Guests can enjoy this through various menus at Apéritif in Ubud, including the Signature Degustation or Avant-Garde Degustation, and special dining events like



romantic candlelight dinners, lunches, Sunday brunch, as well as vegetarian and vegan degustation options.

Back home in Bali, Pinstripe Bar has quickly gained attention with its blend of classic speakeasy vibes and tropical influences. Inspired by the 1920s and 30s, the cocktail menu—curated by Bali native and award-winning mixologist Panji Wisrawan—celebrates both the era's timeless drinks and local flavors. Panji, who won the 2019 Campari Bartender Competition with his signature 'Jack and Rose' cocktail, brings over a decade of experience in crafting creative cocktail menus. Guests can also dive deeper into the world of mixology with an exclusive masterclass, which includes a garden tour to pick fresh ingredients and enjoy handcrafted cocktails paired with Pinstripe canapés. Complementing the drinks is a new bar food menu featuring everything from fresh Oysters with Mignonette to Grilled Chicken Skewers with Japanese glaze, alongside heartier options like a Wagyu Burger, Prawn Roll, and lobster tortellini.

There is plenty more to enjoy at the lavish duo in coming months. Gourmands cannot afford to miss out on the Tasted! By Apéritif menu. The menu allows only five reservations per night (with ten seats total), enjoyed in the 1920s-inspired dining hall. After indulging in a welcome drink and canapés, the adventure is left in the hands of the guest, with an exclusive three course menu curated by the diner, and crafted by Chef Nic.

Website : <https://www.aperitif.com/>
Reservation : res@aperitif.com or call +62 361 908 2 777

Image of Apéritif:

https://drive.google.com/drive/folders/1Jetd8B26nfCk_ogz7XShxBLeygcsThIs?usp=drive_link

Image of Pinstripe:

https://drive.google.com/drive/folders/1g4V5wZgJ99VyJglrZY04YlAev9O_rHEg?usp=drive_link

Image of Chef Nic:

https://drive.google.com/drive/folders/13ctqL2-YUxCGhmWEXtGNhecJMgPkMDek?usp=drive_link

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