



Apéritif

UBUD
Fact Sheet



Apéritif is a fine-dining restaurant located amidst the picturesque rice fields of Ubud, Bali. Its splendor transcends the present, transporting guests to a bygone era where old-world refinement takes center stage. The restaurant and bar, equal in grandeur and elegance, offers discerning diners an elevated experience unlike anything else Bali has to offer.

Renowned for its borderless flavors crafted under the expertise of Belgian Executive Chef Nic Vanderbeeken and the restaurant's team of creative experts, Apéritif blends culinary influences from the old Spice Islands with modern European flavors and traditions. The experience begins with pre-dinner drinks and canapés at the bar. Here, the unexpected unveiled, adorned in the finer things of life– a meticulously curated wine cellar, matched in loft by the impressive cigar collection and top shelf spirit selection. More than just a journey of the palate, Apéritif serves up a complete sensorial experience.

PHILOSOPHY: A JOURNEY OF THE SENSES

At Apéritif, dining transcends mere eating, offering a full sensory adventure amidst Ubud's rice fields. The colonial-style facade and Georgian doors open to an elegant space adorned with grand chandeliers, antiques, and mid-century heirloom furniture, setting the stage for an unforgettable experience.

Elegance merges with Balinese warmth, embodied in the five-star service. The journey begins at the Bar, with Prohibition Era-inspired interiors and jazz standards complementing aperitifs and palate-teasers. In the main saloon, a progression of culinary delights showcases versatility and imagination. Aromas from the open kitchen offer a medley of exotic and familiar flavors.

Aromas from the open kitchen offer a medley of exotic and familiar flavors. Each dish, crafted by Chef Nic and his team, blurs cultural lines, sharing a passion for flavors and stories from around the world. Thoughtful touches, like the signature trolley with artisanal butters and the option of choosing fine cutlery, enhance the experience. Apéritif's wine cellar, curated by sommelier Jean-Benoit, features handpicked bottles from revered vineyards, expertly paired to highlight the balance and complexity of fine wine.

At Apéritif, the journey of the senses is a harmonious blend of visual elegance, flavorful diversity, and heartfelt service, creating an indelible dining experience.



FOOD

The sophisticated, seven-course degustation menu drawing inspiration from recipes around the globe, Chef Nic and his team of culinary artists orchestrate a gastronomic symphony of flavors that transport the senses to the most unexpected destinations. The restaurant's location in Ubud, Bali also gives the team access to local, hard-to-find ingredients—from spices to microgreens and other produce. These are often integrated and reimagined into the recipes at Apéritif, adding a unique layer to the Borderless Food concept. Vegetarian & vegan menus are available.

WINE PROGRAM

Punctuating every bite and delightful surprise are the finest wines handpicked and paired by Apéritif's in-house sommelier Jean Benoit. The restaurant's impressive selection of grape varietals from the world's most celebrated vineyards is a centerpiece unparalleled in Bali's dining scene.

RESTAURANT PROGRAM

"Bringing International Culinary Talent to The Island." Apéritif Restaurant have been continuously inviting international Chef who crowned prestigious culinary award Michelin Star to share kitchen with the executive Chef Nic Vanderbeeken.

APÉRITIF PEOPLE



EXECUTIVE CHEF - NIC VANDERBEEKEN

Chef Nic began his culinary journey at 14, starting as a kitchen porter and quickly discovering his passion for the buzz and art of cooking. Inspired by his mother's love for cooking, he pursued his career by enrolling at Ter Groene Poorte culinary school in Bruges. By 15, he was working as a commis (junior chef), dedicating weekends and holidays to developing his skills. Four years later, he graduated and embarked on a journey that shaped his Borderless Food concept.

Chef Nic's style reflects his extensive experience at renowned establishments, including CasCades in Viceroy Bali, Bistronomie Evita in Ho Chi Minh City, and Bistro Berto in Waregem. His work at other prestigious venues like Karpendonkse Hoeve and Sanglier des Ardennes further refined his culinary vision.

As the Belgian Executive Chef at Apéritif, Chef Nic nurtures creativity and talent in his kitchen, inspired by the mentors who taught him hard work, perseverance, curiosity, and openness. He advises aspiring chefs to start at the bottom, learn, and observe.

Chef Nic's Borderless Food concept continues to evolve at Apéritif, where his team brings stories to life and sparks cultural dialogues through their innovative dishes.





JASON DOENLEN
EXECUTIVE SOUS-CHEF

Jason Doenlen brings a wealth of culinary expertise and renewed energy to Apéritif as Executive Sous-Chef. Jason's dedication to culinary excellence and innovation is exemplified by early career years at prestigious establishments such as Alain Ducasse at The Dorchester and Cheval Blanc. His journey in the culinary world began with formal training at Lycée Polyvalent Hôtelier Alexandre Dumas, where he earned his CAP Cuisine.

A passion for travel took Jason global as sous chef on luxury TUI cruises prior to working in Bali, at Mozaic Restaurant before settling at Apéritif. Jason has mastered the art of fine dining and special events. At Apéritif, Jason assists executive chef Nic Vanderbeeken to lead a dedicated team, committed to delivering a gastronomic experience worth a special journey.



IDA AYU CHINTHYA DEWI
PASTRY CHEF

Hailing from Klungkung in Bali, Ida Ayu Chinthya Dewi – affectionally known as Dayu – joined Apéritif Restaurant during its preopening in May 2018. Her passion for pastry and desserts has been with her from an early age where she gained experience in esteemed restaurants and hotels in Bali such as Tanah Gajah Ubud; Mozaic Beach Club; fine-dining Metis Restaurant and M&M Food Couture. In 2021 Dayu was appointed Sous Pastry Chef at Apéritif where she continues her pursuit of innovation with her team.



JEAN-BENOIT ISSELE (JB) - MAITRE D'HOTEL & CHEF SOMMELIER

A lifelong wine enthusiast, Jean-Benoit began his career as a restaurateur at the Vatel France school 10 years ago. Since then, he has worked his way up from Chef de Rang at the Mandarin Oriental in Paris, Assistant Restaurant Manager at Palazzo Versace in Dubai, F&B Manager and Head Sommelier at Frantzen's Kitchen in Hong Kong. Since this experience, he has stayed in Hong Kong for 7 years and has managed to make a name for himself. He has worked at Belon Restaurant with one Michelin star, Ecriture Restaurant, a two Michelin star restaurant and finally Head Sommelier Upper House & Continental at Upper House, also in Hong Kong.

Throughout his career, he has worked alongside some of the biggest names in the restaurant industry such as Chef Thierry Marx, a French chef specialising in molecular gastronomy, David Biraud, celebrated as one of the best sommelier in the world working at the Mandarin Oriental in Paris, Bjorn Frantzen, first three Michelin star chef in Sweden opening a successful restaurant in Hong Kong with his sidekick Jim Lofdhal.

JB meticulously manages the day-to-day operations at Apéritif Restaurant, ensuring that every aspect of the guest experience, from impeccable service to the immaculate condition of the restaurant, meets the highest standards of excellence.

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CAPACITY	120 pax - Main Dining Room (Banquet Style) 60 pax - Main Dining Room (Seated) 12 pax - Private Dining Room
KEY TEAM	Nic Vanderbeeken - Executive Chef Jason Doenlen - Exectuive Sous-Chef Jean-Benoit Issele - Maître d'Hôtel & Chef Sommelier Ida Ayu Chinthya Dewi - Pastry Chef
CUISINE	Borderless Fine Dining





Aperitif

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