



Ubud, April 2025 – Chef Nic Vanderbeeken Continues His Borderless Food Journey at Apéritif Restaurant

At Apéritif Restaurant in Ubud, Bali, Executive Chef Nic Vanderbeeken continues to redefine fine-dining through his visionary Borderless Food concept. Set in a grand colonial-style manor amidst tropical jungle and rice terraces, Apéritif offers a culinary experience where East and West converse effortlessly, where refined technique meets the soul of the Indonesian archipelago.

Chef Nic's culinary philosophy celebrates connection through food. "*There are dishes that look alike around the world, but their flavours and stories make them unique. That's where the magic lies,*" he shares. With deep reverence for local ingredients and a European culinary foundation, he creates a menu that blurs boundaries while honouring each component's origin.

Food Without Borders

The kitchen at Apéritif is a place of exploration. Local produce, like *kemangi*, *rosella honey*, and *gula juruh*, are thoughtfully incorporated into a culinary narrative that spans continents. Here, French finesse, Japanese umami, Nordic freshness, and Balinese tradition come together in a cohesive and imaginative tasting menu.

Chef Nic and his team work with the rhythm of the seasons, translating flavours into compelling compositions that are both familiar and surprising. The result is an experience where each dish tells a story, grounded in place yet elevated by creativity.

A Curated Journey from East to West

Each dining experience begins with a selection of canapés at the adjoining Pinstripe Bar - *chicken liver mousse with balado*, *cured red snapper with ponzu*, and *smoked mackerel charcoal puff*-setting a playful yet refined tone.

From there, the journey unfolds across land and sea. Highlights include *Hamachi* cured and balanced with coconut milk and tomato jelly, and *heirloom beetroot* roasted in a salt crust and elevated with burrata and *bumbu*. The *Argentinian red prawn* brings together bold Southeast Asian flavours with refined textural contrasts,



while *Dutch veal sweetbread* offers depth through mushroom, *acar*, and a smooth Albufeira sauce.

A standout of the experience is Chef Nic's celebrated and much-loved Venison Wellington, layered with foie gras and enriched with *rendang* spices - a dish that bridges his Belgian roots with his Indonesian home. Alternatives such as *black cod with woku* or *aged duck with lawar, nasi kuning, and jamu* reflect the same balance of tradition and innovation.

Optional enhancements, including Aquatir Caviar and Kagoshima A5 Wagyu, are also available for those seeking an added touch of indulgence.

Dietary Requirements

Apéritif is proud to offer vegetarian and vegan degustation menus, allowing guests to experience the full tasting journey while staying true to their dietary preferences. Additionally, with 24 hours' notice, Apéritif is happy to accommodate pescatarian diets and other dietary restrictions. Most allergies and preferences can be catered to; however, guests are kindly requested to contact our reservations team directly, to ensure the highest standards of quality and consistency are delivered for every guest, as specific preferences and allergies may not be guaranteed without compromising the integrity of the carefully compiled menu.

A Sweet and Lyrical Finale

To close, desserts offer harmony and imagination. Curated by Pastry Chef Ida Ayu Chinthya Dewi, (affectionally known as Chef Dayu). *Say Cheese* combines fermented honey, charcoal "soil," and orchard chutneys, while *Citrus Noire* delivers a crescendo of cocoa, turmeric, and candied orange. Petite mignardises and fine brews bring the evening to a gentle and elegant close.

About Apéritif

Apéritif is a fine-dining restaurant located amidst the picturesque rice fields of Ubud, Bali. Its splendour transcends the present, transporting guests to a bygone era where old-world refinement takes centre 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 flavours 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 flavours and traditions. The experience begins with pre-



dinner drinks and canapés at Pinstripe Bar. Here, the unexpected is 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.

For more information and reservations, visit aperitif.com, email res@aperitif.com or call / WhatsApp +62 361 908 2 777.