



PRESS RELEASE



Apéritif Restaurant Introduces *Guided by the Moon Cycle* as the Next Evolution of Its Global Gastronomy Philosophy Inspired by Indonesia's Rich Produce

Ubud, Bali | 18 February 2026 – Apéritif Restaurant unveils its newest seasonal tasting experience, **Guided by the Moon Cycle**, a continuation of its distinctive culinary philosophy rooted in global gastronomy and inspired by Indonesia's rich produce. Drawing inspiration from the moon's phases and their symbolic meaning of renewal, growth, and reflection, the menu invites guests to experience a journey shaped by rhythm, seasonality, and place.

Under the direction of Executive Chef Nic Vanderbeeken, Apéritif continues to redefine fine dining in Ubud through a refined dialogue between international technique and the extraordinary ingredients of the Indonesian archipelago. This latest menu builds upon the restaurant's commitment to discovery, craftsmanship, and storytelling, where each phase reflects a moment of transition expressed through flavour, texture, and emotion.

"Our cuisine has always been about connection," says Chef Nic. "With *Guided by the Moon Cycle*, we continue to explore global gastronomy while honouring Indonesia's



remarkable produce, allowing the natural rhythm of the lunar cycle to guide the experience.”

A Culinary Journey Through the Lunar Phases

The degustation begins with the **New Moon**, symbolising new beginnings. Guests are welcomed with a cocktail and curated canapés including a Pumpkin Cracker with Bacon and Cream Cheese, a Fish Sumba Tartlet with Jeruk Kosho, Corn with Parmesan and Citrus, the signature Charcoal Puff with Smoked Mackerel, and Frog Leg Tartlet with Gulai Brûlée. Light and expressive, these opening creations awaken the palate and set the tone for the culinary journey ahead.

As the moon grows, the **Growing Moon** introduces indulgent depth through **Caviar with Oyster Gel and Crab, complemented by sambal matah**, followed by the **Half Moon**, where **King Prawn with fermented honey, young mango, and gowok** balances sweetness, acidity, and spice.

Approaching its peak, the **Nearly Full Moon** presents **Green Asparagus with mussel, tobiko, and cured egg yolk**, before the **Full Moon** reveals **Cuttlefish with eggplant and crispy rice**, a composition that reflects intensity and contrast.

The **After Full Moon** offers signature main courses that celebrate exceptional ingredients, including **Venison Wellington** with foie gras and rendang inspired sauce, and **Kagoshima Wagyu A5** with refined jus and Balinese spice accents, expressing both global refinement and a strong sense of place.

The experience concludes with the quieter phases, where desserts featuring **coconut, chocolate, salak, and kenari** offer a gentle and contemplative finish, followed by sweet confections and refined brews.

A Continued Expression of Apéritif's Identity

Located within a standalone grand manor overlooking the lush valley of Ubud at Viceroy Bali, Apéritif offers an immersive fine dining experience that blends timeless elegance with cultural relevance. The dining room, inspired by the glamour of the early twentieth century, creates an atmosphere that is both grand and intimate, while the adjoining Pinstripe Bar offers the perfect beginning to the evening.



Guided By the Moon Cycle reflects Aperitif's continued evolution as one of Bali's leading fine dining destinations, where global inspiration and Indonesia's rich natural bounty come together in a journey of creativity, precision, and emotion.

Availability and Reservations

Guided By the Moon Cycle

7 Courses | IDR 1.900.000++ per person

5 Courses | IDR 1.500.000++ per person

For reservations and inquiries:

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