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The Moon Returns to the Table at Apéritif



Chef Nic Vanderbeeken's latest Guided by the Moon sets a seven-course dinner to the rhythm of the lunar cycle

Ubud, Bali | 17 November 2026 – Apéritif Restaurant at Viceroy Bali presents the latest chapter of *Guided by the Moon*, the lunar-inspired degustation it first introduced in September 2025. Over seven courses, the evening moves from New Moon to Dark Moon. It starts with small, bright bites, grows in richness through the middle, and slows again towards dessert.

The idea came from daily life in Bali, where the moon is hard to ignore. It sets the dates of ceremonies and gives the Balinese calendar its rhythm. "Living in Bali, I noticed how present the moon is in daily life, especially through the Balinese calendar and its ceremonies," says Chef Nic. "I wanted to bring that sense of rhythm to the table."

Regular guests will recognise some of what arrives. Several dishes have been reworked since Apéritif opened, and the guests who made them favourites have shaped how they've changed. The central idea of each stays the same, as do many of the techniques. What shifts is the flavour, drawn from what Chef Nic has tasted over the years in Bali and across Indonesia, in keeping with the kitchen's belief in European technique and

Indonesian soul. This time the dishes are also brought together differently, so that the phases of the moon set the pace of the dinner.

The evening opens at the New Moon with cocktails and canapés: a spring chicken cracker with sambal, a fish naniura tartlet, beetroot with fromage blanc and jicama, and a charcoal puff of smoked mackerel. Naniura is a North Sumatran preparation, something like a Sumatran ceviche, and here it comes in a crisp tartlet as a single sharp, bright bite. As the Growing Moon rises, the menu softens into a chawanmushi, in which the sweetness of Madura blue crab comes through a delicate dashi. A cauliflower course with caviar, oyster gel, crab and sambal matah is available as a supplement.

The pace lifts at the Half Moon with lapis bresaola, foie gras, rujak and pineapple, where richness meets acidity. At the Full Moon comes Mushroom Forest, the centrepiece of the evening. Locally grown lion's mane and Jerusalem artichoke give it an earthy depth, held in balance by an escabeche. The cuttlefish that follows, with pindang Palembang, X.O. and chilli oil, is there to lift the table again. The tang of the pindang, the savoury weight of the X.O. and the heat of the chilli oil carry the menu away from the mushroom's depth.

The savoury courses then settle. Iberico pluma arrives at the Fading Moon with lawar and *base genep*, the Balinese spice paste. Opu fish follows at Last Light with palm kale, woku, garden herbs and nasi uduk, and the aged duck at the Closing Moon, with confit leg and tamarind jus, ends the savoury courses. Guests who wish to linger can add Chef Nic's signature Venison Wellington with foie gras and rendang, a Kagoshima Wagyu A5, or a cheese platter. The Dark Moon brings black rice with ginger, coconut espuma and mango, then Chocolate Kretek, which pairs chocolate with clove, coffee and kalamansi, and finally mignardises to close the cycle.

Guided by the Moon is served daily, with dinner from 6pm to 8.30pm (last kitchen order) and lunch from 12pm to 2pm with 24 hours' notice. Wine pairings are available, as are vegetarian and vegan degustations.

7 courses IDR 2,100,000++ per person
5 courses IDR 1,700,000++ per person
Vegetarian and vegan degustation IDR 1,450,000++ per person

About Apéritif

Apéritif occupies a grand standalone manor overlooking the Ubud valley within Viceroy Bali. It is one of Bali's leading fine dining destinations, known for its Borderless Food philosophy and its blend of timeless elegance, warm hospitality and Indonesian produce.

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