



Apéritif

UBUD
Fact Sheet



European Technique. Indonesian Soul.

Set above the lush valley of Ubud, Apéritif Restaurant presents a refined dining experience where European culinary tradition meets the richness of Indonesia's produce. Framed by a setting reminiscent of a grand manor, the restaurant evokes a sense of timeless elegance, where each detail is considered and each moment unfolds with quiet theatre.

Under the direction of Chef Nic Vanderbeeken, the cuisine reflects a dialogue between continents. Drawing inspiration from the historic Spice Islands and shaped by modern European technique, each dish is composed with precision, depth, and a clear sense of place.

The evening begins at the bar, where aperitifs and delicate canapés set the tone. A thoughtfully curated wine collection, alongside rare spirits and an extensive cigar selection, invites a moment of pause before the dining experience unfolds.

More than a progression of courses, Apéritif offers a layered sensory journey, where flavour, atmosphere, and craftsmanship come together in seamless harmony.

PHILOSOPHY: A JOURNEY OF THE SENSES

At Apéritif Restaurant, dining extends far beyond the plate, unfolding as a considered sensory experience set against the quiet beauty of Ubud's rice fields. A stately colonial façade and Georgian doors lead into a dining room of understated grandeur, where chandeliers, antiques, and mid-century heirloom pieces create an atmosphere of timeless elegance.

European refinement is gently softened by Balinese warmth, expressed through intuitive, polished service. The evening begins at the bar, where Prohibition-era influences and soft jazz accompany aperitifs and delicate canapés, setting a measured pace for what follows.

In the main salon, the menu reveals a thoughtful progression shaped by both precision and imagination. From the open kitchen, aromas drift through the space, hinting at a cuisine that

draws from diverse influences while remaining grounded in clarity and balance.

Under the direction of Chef Nic Vanderbeeken, each dish reflects a refined interplay of global inspiration and technique, guided by a respect for ingredient and origin. Subtle rituals, such as the presentation of artisanal butters from the signature trolley and the choice of fine cutlery, lend a sense of occasion without excess.

The experience is further elevated by a cellar curated by Tomas and sommeliers team, where selections from esteemed vineyards are thoughtfully paired to enhance both nuance and structure.

At Apéritif, every element is composed with intention, resulting in a dining experience that is both graceful and deeply memorable.



FOOD

The seven-course degustation menu at Apéritif Restaurant reflects a thoughtful interplay of worldwide culinary references, interpreted with precision by Chef Nic Vanderbeeken and his team. Each course is composed with intention, guiding diners through a journey of flavour that is both expressive and unexpected.

Ubud's fertile surroundings offer access to an exceptional range of local, often rare ingredients, from indigenous spices to delicate microgreens and seasonal produce. These elements are carefully woven into each dish, reimagined through a contemporary lens to add depth and a distinct sense of place.

Vegetarian and vegan degustation menus are also available, crafted with the same level of care and creativity.

RESTAURANT PROGRAM

Bringing International Culinary Talent to the Island

Apéritif Restaurant continues to welcome internationally acclaimed chefs, including those awarded Michelin stars, to collaborate with Chef Nic Vanderbeeken. These guest chef residencies create a dynamic exchange of ideas, where distinct culinary perspectives come together in a shared expression of craft, creativity, and refinement.

APÉRITIF PEOPLE



CHEF - NIC VANDERBEEKEN

Chef Nic Vanderbeeken began his culinary journey at the age of 14 as a kitchen porter, where he first discovered both the rhythm and the quiet discipline of the kitchen. Inspired by his mother's love of cooking, he went on to train at Ter Groene Poorte in Bruges, balancing his studies with hands-on experience as a commis chef from an early age. This formative period laid the foundation for a career defined by curiosity and a deep respect for craft.

His culinary perspective has been shaped by experience across a range of respected kitchens, including CasCades Restaurant & Bar at Viceroy Bali, as well as restaurants in Europe and Southeast Asia such as Bistronomie Evita in Ho Chi Minh City and Bistro Berto in Waregem. Time spent at acclaimed establishments including Karpendonkse Hoeve and Sanglier des Ardennes further refined his approach, instilling both precision and a strong sense of identity.

At Apéritif Restaurant, his cuisine reflects a considered dialogue between international influences and Indonesian terroir. His leadership in the kitchen is guided by the same values imparted by his mentors: discipline, perseverance, openness, and an enduring sense of curiosity.

Through an evolving culinary philosophy, Chef Nic and his team craft dishes that tell stories, drawing connections across cultures while remaining grounded in technique and ingredient.



TOMAS KUBART
MAÎTRE D'HÔTEL

Tomas Kubart brings extensive international experience to Apéritif as Maître d' Hôtel. He began his career at Mandarin Oriental Prague, completing his Food and Beverage Management Training before progressing to Mandarin Oriental London, where he advanced from commis de rang to Restaurant Manager and Maître d', also contributing to the opening of Mandarin Oriental Milan. He later joined Tom Kerridge as Assistant General Manager in Marlow and Opening Restaurant Director for Kerridge's Bar & Grill at the Corinthia Hotel London. In 2019, he was recognised as UK Restaurant Manager of the Year by the Institute of Hospitality,

and has since expanded his global perspective in Dubai with Sofitel Dubai, The Obelisk and most recently as Director of Experience for Pilsner Urquell in Prague. For Tomas, service is about connection and the way guests feel during their time in the restaurant. Influenced by *Setting the Table* by Danny Meyer and *Unreasonable Hospitality* by Will Guidara, he believes hospitality is not a transaction, but a meaningful exchange that creates lasting memories and stories worth sharing.



IDA AYU CHINTHYA DEWI
PASTRY CHEF

Ida Ayu Chinthya Dewi, affectionately known as Dayu, hails from Klungkung, Bali, and has been part of Apéritif Restaurant since its pre-opening in May 2018. Her affinity for pastry began at an early age, evolving into a focused pursuit of craft and creativity. She refined her skills across a number of respected kitchens in Bali, including Tanah Gajah Ubud, Mozaic Beach Club, Métis Restaurant, and M&M Food Couture, where she developed a strong foundation in both technique and presentation.

Appointed Sous Pastry Chef in 2021, Dayu continues to lead her team with a quiet dedication to innovation, crafting desserts that balance precision with a refined sense of artistry.

CONTACT US

E-MAIL res@aperitif.com

WEBSITE aperitif.com

PHONE +62 813 5326 6678

ADDRESS Br. Nagi, Jl. Lanyahan, Petulu, Kecamatan Ubud, Kabupaten Gianyar, Bali 80571

CAPACITY 120 pax - Main Dining Room (Banquet Style)
60 pax - Main Dining Room (Seated)
12 pax - Private Dining Room

KEY TEAM Nic Vanderbeeken - Chef

Ida Ayu Chinthya Dewi - Pastry Chef

Tomas Kubart - Maitre d'hôtel

CUISINE European Technique. Indonesian Soul.





Apéritif