



PRESS RELEASE

Apéritif Continues Its "Guided by the Moon" Journey with a New Indonesian-Inspired Degustation

Ubud, Bali | 12 June 2026 - Following the successful launch of *Guided by the Moon* on September 2025, Apéritif Restaurant introduces a new chapter of the dining experience, continuing the lunar-inspired concept while delving deeper into the rich and diverse culinary traditions of Indonesia.

Since its debut, *Guided by the Moon* has received enthusiastic feedback from guests, who embraced its unique storytelling approach and evolving menu. For Executive Chef Nic Vanderbeeken, however, creativity is a constant journey. Inspired by recent travels across Eastern Indonesia with his partner, Chef Nic returned with fresh ideas shaped by personal discoveries, local conversations, and memorable flavours encountered along the way.

Among the inspirations behind the new menu are iconic Indonesian dishes such as *Bubur Manado*, which Chef Nic encountered during his travels, as well as *Coto Makassar*, a dish first recommended by a member of his kitchen team and later experienced firsthand during his journey through Sulawesi. These encounters sparked a deeper exploration of Indonesia's regional cuisines and the stories behind them.

While the lunar cycle continues to guide the progression of the dining experience, the new menu places greater emphasis on Indonesian flavours and culinary traditions, interpreted through Chef Nic's signature style of global gastronomy. Combining classical French techniques with exceptional Indonesian produce, each dish offers a contemporary expression of familiar flavours while remaining respectful of their origins.

Beyond celebrated regional specialities, the menu also draws inspiration from the comforting dishes found on family dining tables across Indonesia. These are flavours that evoke childhood memories, home-cooked meals, and the warmth of Indonesian hospitality. By elevating these deeply personal culinary references, Chef Nic aims to create an experience that resonates emotionally with Indonesian guests while introducing international diners to the stories and traditions behind the country's cuisine.

Highlights from the new menu include Tuna with Pindang Sauce, Heirloom Tomato, Madura Blue Crab Bubur Manado Risotto, Beef Cheek inspired by Coto Makassar, and Apéritif's signature Venison Wellington with Rendang Sauce.

A Continued Evolution of Apéritif

Located within a grand standalone manor overlooking the lush valley of Ubud, Apéritif has established itself as one of Bali's leading fine dining destinations through its distinctive blend of timeless elegance, warm hospitality, and culinary innovation.

Guided by the Moon represents the restaurant's continued evolution while staying true to the principles that define the Apéritif experience: exceptional ingredients, thoughtful storytelling, and memorable dining moments.



Featured Dishes: view [here](#).

Full Menu: view [here](#).

Media Assets: access [here](#).

Availability and Reservations

Guided by the Moon

7 Courses | IDR 1,900,000++ per person

5 Courses | IDR 1,500,000++ per person

For reservations and enquiries:

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