



## **Apéritif Introduces the Lunar Cycle Menu as the Next Evolution of Its Borderless Culinary Philosophy**

**Ubud, Bali | September 2025** - Apéritif Restaurant unveils a new seasonal tasting experience, the **Lunar Cycle Menu**, a continuation of its celebrated Borderless Food approach. Inspired by Bali's spiritual relationship with time and nature, the new menu reflects the phases of the moon as observed in the traditional Balinese Sasih calendar.

Under the direction of Executive Chef Nic Vanderbeeken, Apéritif continues to redefine fine dining in Ubud. The restaurant's signature blend of European culinary technique and Indonesian soul now deepens through a philosophical lens that considers not just ingredients and regions, but also rhythm, ceremony, and time.

"Our menu has always been about connection," says Chef Nic. "With the Lunar Cycle, we move beyond geography and begin to cook in conversation with the natural calendar that shapes life in Bali."

### **A Culinary Response to the Moon**

Every four months, the tasting menu is designed around one key full moon from the Balinese calendar. The current menu draws from Purnama Kapat, a moon associated with balance, clarity, and transformation. Ingredients and dishes are selected not just for flavor, but for their cultural and seasonal significance during this time.

This is not a replication of ritual, but a respectful interpretation. The waxing phase inspires energetic and vibrant compositions, the full moon brings tension and contrast, while the waning phase invites restraint and introspection.

### **A Glimpse of What to Expect from a Selection of Dishes**

- **Labu Emas**

Fermented, confit, and smoked. The marigold flower, used in temple offerings during Purnama Kapat, guides the spirit of this dish. It is a reflection on transformation and depth.



- **Beef Head-to-Tail**

Beef Head to Tail with black carrot, antiboise, green mango, and kluwek XO - a whole-animal offering that celebrates unity of body and spirit, served at the moon's peak to symbolise wholeness and abundance.

- **Tropical**

Bittersweet and spiced, a warm closing note that settles the journey with papaya, pineapple, ginger, passionfruit, carrot ice and dark chocolate.

These new creations are joined by Apéritif's signature dishes such as Venison Wellington with rendang spices, and Opu Fish with garden herbs. The dining journey begins at Pinstripe Bar with curated canapés and continues through a menu that invites both curiosity and contemplation.

### **Thoughtful Closures and Inclusive Options**

Balinese Pastry Chef Ida Ayu Chinthya Dewi, affectionately known as Chef Dayu, concludes the experience with desserts that are both refined and emotionally resonant. Highlights include Tempeh with Miso and espuma.

Vegetarian, vegan, and pescatarian menus are available with 24 hours' notice, and the team is able to accommodate essential allergies with prior communication to ensure a seamless dining experience.

### **About Apéritif Restaurant**

Located in a grand manor house overlooking Ubud's jungle and rice terraces, Apéritif offers a unique fine dining experience that blends timeless elegance with cultural relevance. The Lunar Cycle Menu adds a new layer to its Borderless Food identity, transforming the menu into a living dialogue with land, tradition, and imagination.

### **For reservations and inquiries:**

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