



## CHAPUNG SEBALI'S NEW TEAM MEMBERS BRING ADDED FLAVOUR TO ITS DINING SCENE

*Ubud, Bali, August 2019: Joining Chapung Sebali are Executive Chef Sheandy Satria and Director of Food and Beverage, Irfan Mochamad, who will bring a whole new quality to the eclectic dining experience that marks this luxury resort.*

Chef Sheandy Satria has gained solid experience working in high profile hotels, such as The Westin Resort and The Oberoi in Bali. With a Postgraduate Diploma in Culinary Arts & Hotel Management from the Oberoi Centre of Learning & Development (OCLD), New Delhi, India, and Diploma III in Culinary Arts from STP Bandung, working in a boutique resort will allow him to be more creative, while at the same time use his skills to operate the kitchen to a world-class standard.

Graduating from the Dhyanapura University Hotel and Tourism of Bali, Irfan Mochamad has worked in various establishments overseas, including Singapore and Dubai, and is thrilled to be a part of the hospitality scene on the Island of the Gods again, as Food and Beverage Director for Chapung Sebali.

Both share the same love of hospitality, enjoying the dynamic vibe of endless opportunities to meet and socialize with guests who are avid travellers and culinary enthusiasts.

A whisky aficionado who loves to play the drums and relax with video games on his day off, Chef Sheandy is excited to bring the Chapung Sebali dining experience to a whole new level, together with Irfan, an avid beachgoer, who seems to have found a new love for Ubud's wild jungles.

*"It truly is our pleasure welcoming Irfan and Sheandy to join the Chapung Sebali family. We are delighted to have these talented gentlemen join and lead our Food & Beverage and Culinary Departments.*



**For more information and image requests:**

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*As F&B director, Irfan will focus on the guest experience, striving to deliver memorable experiences to our beloved guests. Meanwhile Sheandy will create a new culinary journey throughout Jungle Fish Restaurant, Jungle Fish Pool Bar, and The Blind Pig Lounge and Bar, marking each destination with a distinctive taste and vibe,” says Theo Granet, General Manager, at Chapung Sebali.*

Two distinguished joiners, combined with scenic views overlooking the Wos River Valley, and a top-notch service level, will complete your dining experience to enjoy carefully crafted new dishes, such as our Barramundi Ceviche: citrus marinated, preserved lemon, red onion, tomato, cilantro, and coconut milk; and Roasted AUS Lamb Rack: basted with its own lard, rosemary, écrasé potato, black garlic puree, burnt cherry tomato compote, and pickled beetroot; or Nasi Goreng “Kesuna & Cekuh” at the Jungle Fish Restaurant, Chapung Sebali.

#### **About Jungle Fish Restaurant:**

With unique views of Ubud’s tropical wilderness from its high up vantage point, this split-level, open air restaurant, embodies a fusion of understated Balinese elegance with mid 20th century Scandinavian styling. It offers a selection of Indonesian and International dishes, with specials from France, Greece, Italy and Spain. Our Chef creates dishes using premium, fresh, locally sourced vegetables, ingredients and herbs, often from our own garden. For those who appreciate high-quality, tasty food and drink, this is your heaven.

#### **About Chapung Sebali:**

Located up high among the hills, Chapung Sebali is only a ten-minute drive from central Ubud. Bali’s natural attractions fused with a Scandinavian styling, create intimate yet spacious designs at Chapung Sebali. The resort offers the onsite Chapung Spa, Jungle Fish Pool Bar with infinity pool surrounded by lush jungle, the Jungle Fish Restaurant for International and Indonesian cuisine, while the Blind Pig Lounge and Bar offers cocktails and wines.

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