



HILLS TO HILLS EPICUREAN DINING HIGH

A RESIDENT AND GUEST CHEF COLLABORATION AT THE UPPER DECK
HELD 7TH NOVEMBER 2019

Ubud, Bali November 19 2019: Chapung Sebali recently presented a delicious “Four Hands Dinner” at The Upper Deck restaurant. The inaugural dinner marked a successful collaboration between Resident Chef Nicolai Stage and Guest Chef Oscar Wijaya, from Ju-Ma-Na of Banyan Tree Ungasan.

As the resort’s signature evening fine dining experience, The Upper Deck restaurant offers extravagant cuisine in an intimate setting with stunning Ubud jungle views. On November 7th, the restaurant welcomed a seven-course set menu, featuring the genius complementary work of the two chefs.

Known for his Scandinavian style with an eclectic twist, Chef Nicolai, complemented Chef Oscar’ modern French cuisine with a touch of Japanese. The duo presented a seven-course menu including amuse bouche, starter, main course, pre-dessert and dessert. A dinner truly dedicated to those who appreciate the finer ingredients in life.

Specially crafted cocktails were prepared by Irfan Mochamad, the resort’s Food and Beverage Director. From starter, main course, to dessert, they were all perfectly concocted cocktails designed to match each dish.

The successful evening will return as a quarterly event at Chapung Sebali, with different guest chefs to be announced.

About The Upper Deck Restaurant:

As the resort’s signature evening fine dining experience, The Upper Deck offers extravagant International and Indonesian cuisine in an edgy ambience with stunning tropical Ubud jungle views. This dinner-only venue is understated yet sophisticated, embodying humble traditional and chic Scandinavian elegance, while offering a selection of creative dishes for those who take delight in high-quality, delectable food, drink, and an impressive wine selection. As you devour top-notch creative dishes with locally sourced organic vegetables and herbs, often from the resort’s own garden.

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, The Upper Deck As the resort’s signature evening fine dining experience, while the Blind Pig Lounge and Bar offers cocktails and wines.

For more information and image requests:

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