

PORTFOLIO

Chapung Sebali - Head Chef



I PUTU AGUS SRIWIJAYA

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Appointed as Head Chef since two years ago, chef Putu - how we address him, is in charge to lead and oversee the kitchen team of all Chapung Sebali resort's outlets serving food; Jungle Fish Restaurant, Jungle Fish Pool Bar, The Upper Deck, and Blind Pig Cocktail & Lounge Bar.

Balinese grew up in Lombok - West Nusa Tenggara, chef Putu's interest in cooking has been shown at the early age following his admiration on his father's delicious dishes and fantastic cooking skill.

His biggest supporters to cook are certainly his family who continuously cheered him up, and gave honest feedback on his cooking.

He decided to pursue cooking not merely as a passion but onto a profession by attending tourism school in Mataram - Sekolah Tinggi Pariwisata Mataram, and did plenty trainings at the island 5* hotels' kitchens.

Prior to joining Chapung Sebali, chef Putu has sharpened his cooking skills at high-end hotels abroad, e.g. The Ritz-Carlton Jeddah, Grand Hyatt Abu Dhabi, also CUT by Wolfgang Puck, Doha.

Being Asian and loved the continent's culinary and its rich flavors, his expertise is on Asian-inspired cuisines presented in contemporary style.

He favors Japanese cooking style immensely especially on fermentation culture.

Miso and Shoyu- use for marinating and seasoning are fermented in house to suit his designed dishes perfectly.

He also fermented some cooking "residue" such as peeled carrot skin to produce alcoholic liquid in which by our bar head is used to create a splendid aperitif cocktail.

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Having a strong belief in him that good things comes to those who stay positive, eager to learn, add with wonderful support of his fun kitchen team, chef Putu has successfully brought our guests through an amusing culinary journey.

Knowing that culinary world is continuously evolving, on his spare times he loves to read books – especially those fermentation or cooking ones.

As he adores chef Maxie Millian a lot, he likes also to keep an eye on chef Maxie's cooking and doings. He got a great opportunity to collaborate with the cool chef back in 2020 at the Upper Deck.

Such an honor he noted.



Other than cooking, chef Putu fancy photography. His captures are varied'; people to nature, to food, to things.

World is beautifully colored he said, and that inspires him to create dishes that beautiful in look and pleasant in taste.

Should you wanted to meet him in person and experience his dishes, reserve you table at The Upper Deck Restaurant.

Opens daily 6 – 10.30 PM.