

CHAPTER II GENERAL DESCRIPTION OF COMPANY

2.1. COMPANY BACKGROUND



Picture 1. Apéritif Fine Dining Restaurant and Bar's Logo
(Apéritif Restaurant, 2020).

Apéritif Restaurant and Bar - a new fine dining restaurant - is a partner company from Viceroy Bali located at Jl Lanyahan Br. Nagi, Ubud, Gianyar, Bali. The restaurant itself has an eclectic concept food wrapped in 1920s theme for bar and cocktail.

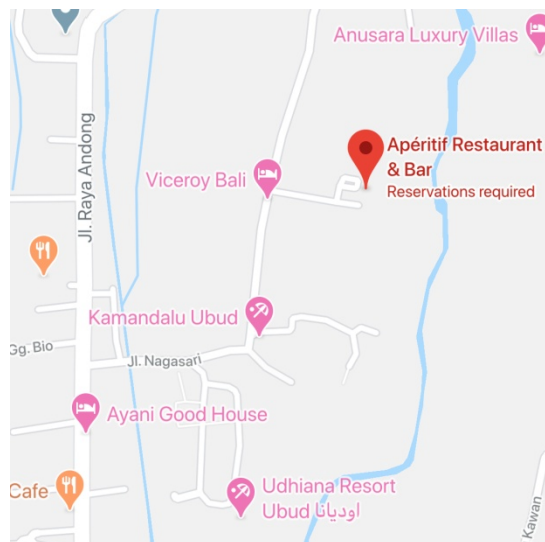
Apéritif Restaurant and Bar is designed to be an enchanting and unique experience, not to be rushed. A dining concept that integrates the long standing European tradition of enjoying a pre-dinner drink and canapés, the start of your culinary journey with them. Included in the dining experience, the pre-dinner drink allows you to immerse yourself in the design and concept of a bygone era, like being transported back to the roaring twenties. With the rich of cultural and culinary history of Indonesia.

Chef Nic Vanderbeeken, The Executive Chef brings over 20 years of experience to lead the team at Apéritif Restaurant and Bar, an elegant fine dining space serving contemporary global cuisine in the lush valleys of Ubud. An advocate for cross cultural collaborations, Chef Nic's one-of-a-kind creations are a nod to his progressive and eclectic cooking philosophy. Prior to Apéritif Restaurant and his

past 5 years at Viceroy Bali's CasCades Restaurant, Chef Nic worked in Vietnam, consulting and developing the bistronomy concept he pioneered as Chef-Owner of Bistro Biggles in Belgium. These experiences truly connected him to the bounty of Asian produce and the unique flavours available in this part of the world. He has also spent time in the kitchens of Michelin-starred restaurants including Restaurant Berto in Wevelgem, Belgium; Restaurant 't Convent in Lo-Reninge, Belgium; and Celebrity Chef Wout Bru's two Michelin-starred Restaurant in France.

I Made Yudiana, Restaurant Manager and Sommelier, with more than 10 years' experience in the industry, he has taken on the role of Restaurant Manager and Head Sommelier at Apéritif Restaurant and Bar. Mr. Yudi's passion has always been in food and beverage, his training path has been extensive and includes Level 2 WSET certification for wine and spirits and practical application of his knowledge as Sommelier at 5 star establishments such as St Regis Bali and W Seminyak before joining our team. Experience our specially crafted wine pairing options when dining at Apéritif to truly appreciate Mr. Yudi and his unique understanding of premium international wines.

2.2. LOCATION



Picture 2. Apéritif Fine Dining Restaurant and Bar's Location
(Google Maps, 2020).

Apéritif Restaurant and Bar was located at Jl. Lanyahan Br. Nagi, Ubud, Gianyar, Bali.

2.3. OPERATIONAL HOUR

In Central Indonesian Time (WITA)

- Lunch start from 11.30 – 13.30,
- Dinner from 18.00 – 22.00 (last order at 21.00),
- Apéritif bar open from 16.00 – Late.

2.4. APÉRITIF MENU

Belgian Executive Chef Nic Vanderbeeken takes culinary influences from the old Spice Islands and combines it with distinctly modern European flavours and cooking techniques. Eight-course degustation menus presents an unrivalled culinary journey that brings together the flavours of modern gastronomy, lesser-known Indonesian ingredients, and exquisite produce sourced globally and from the property's own greenhouse harvest.

- For Degustation Menu (8-course) will be IDR 1,450,000++ per person
 - Oyster | Kaluga Imperial Carviar | Parrot Fish or Rujak | Pumpkin or Cauliflower | Beef Cheek or Hokkaido Scallop | Seared Foie Gras or Canadian Lobster | Squab or Opu Fish | Venison Wellington | Cheese Cake | Tape or PB & J or Milk & Honey |
- For Vegetarian Degustation Menu (8-course) will be IDR 950,000++ per person
 - Hoja Santa | Heirloom Beetroot | Pumpkin or Cauliflower | Tofu | Jack Fruit | Mushroom Wellington | Cheese Cake | Tape or PB & J or Milk & Honey |
- For Degustation Menu (5-course) will be IDR 950,000++ per person
 - Oyster | Parrot Fish or Rujak | Pumpkin or Cauliflower | Iberico Pork or Hokkaido Scallop | Seared Foie Gras or Canadian Lobster | Venison Wellington or Kagoshima Wagyu | Tape or PB & J |



Degustation Menu
8 course IDR 1,450,000++

Oyster <i>Spirulina / Seaweed / Smoked Oyster Emulsion</i>		
o/s/b/o		
Kaluga Imperial Caviar <i>Sg Caviar / Blini / Crème Fraiche (Additional IDR 325,000++ / Sg)</i>		
o/s/b/o		
Parrotfish <i>Pindang Ikan / Hijiki / Kemangi / Pistachio</i>		Rujak <i>Duck Liver / Shallot / Tamarind / Palm Sugar</i>
o/s/b/o		
Pumpkin <i>Picallili / Marigold / Edamame</i>		Cauliflower <i>Peanut / Yuzu / Vegetable Crumble / Wood Sorrel</i>
o/s/b/o		
Beef Cheek <i>Asparagus / Kha Kai / Sambal Matah</i>		Hokkaido Scallop <i>Parsnip / Octopus / Bottarga</i>
o/s/b/o		
Seared Foie Gras <i>Soursop / Parsnip (Additional 260,000++)</i>		Canadian Lobster <i>Spiced Pumpkin/ Dabu Dabu/ Kaffir Lime (Additional 260,000++)</i>
o/s/b/o		
Squab <i>Mole/ Coconut Dukkah / Mulberry/ Betutu</i>		Opu Fish <i>Japanese Beurre Blanc / Antiboise / Avocado</i>
o/s/b/o		
Venison Wellington <i>Foie Gras / Truffle / Shimeji / Rendang (*Minimum Two Guests)</i>		
o/s/b/o		
"Cheese" - Cake <i>Fruits & Jams / Graham / Barley Ice Cream</i>		
o/s/b/o		
Tape <i>Corn / Caramel / Appie</i>	PB & J <i>Aperitif Cacao / Berries / Meringue</i>	Milk & Honey <i>Buttermilk / Yogurt / White Chocolate</i>

All prices are subject to 21% Tax & Service

Picture 3. Apéritif Restaurant and Bar's Degustation Menu (8 Course)
(Apéritif Restaurant, 2020).



Vegetarian Degustation Menu

8 course IDR 950,000++

Hoja Santa

Tempura / Teriyaki

GEBD

Heirloom Beetroot

Sea Lettuce / Kohlrabi

GEBD

Pumpkin

Picallili / Marigold / Edamame

Cauliflower

Peanut / Yuzu / Vegetable Crumble/ wood sorrel

GEBD

Tofu

Miso 6months / Enoki / Hijiki / Kelp

GEBD

Jack Fruit

Braised Young Jackfruit / Fennel / Carrot / Scallion

GEBD

Mushroom Wellington

King Oyster Mushroom / Kale / Rendang

GEBD

"Cheese" - Cake

Fruits & Jams / Graham / Barley Ice Cream

GEBD

Tape

Corn / Caramel / Apple

PB & J

Aperitif Cacao / Berries / Meringue

Milk & Honey

Buttermilk / Yogurt / White Chocolate

All prices are subject to 21% Tax & Service

Picture 4. Apéritif Restaurant and Bar's Vegetarian Degustation Menu
(Apéritif Restaurant, 2020).



Degustation Menu
5 course IDR 950,000++

Please note that our five-course lunch menu changes daily, this is a sample.
If you would like to know the exact menu of the day please contact us prior to your reservation.

Oyster

Spirulina / Seaweed / Smoked Oyster Emulsion

CEBO

Parrotfish

Pindang Ikan / Hijiki / Kemangi / Pistachio

Rujak

Duck Liver / Shallot / Tamarind / Palm Sugar

CEBO

Pumpkin

Picalilli / Marigold / Edamame

Cauliflower

Peanut / Yuzu / Vegetable Crumble / Wood Sorrel

CEBO

Iberico Pork

Quince Paste / Baby Gem / Mustard

Hokkaido Scallop

Parsnip / Octopus Bottarga

CEBO

Seared Foie Gras

Soursop / Parsnip
Additional 260,000++

Canadian Lobster

Spiced Pumpkin/ Dabu Dabu/ Kaffir Lime
Additional 260,000++

CEBO

Venison Wellington

Foie Gras / Truffle / Shimeji / Rendang
*Minimum Two Guests

Kagoshima Wagyu

Leek / Chipotle / Rawon / Potato

CEBO

Tape

Corn / Caramel / Apple

PB & J

Aperitif Cacao / Berries / Mushrooms

All prices are subject to 21% Tax & Service

Picture 5. Apéritif Restaurant and Bar's Degustation Menu (5 Course)
(Aperitif Restaurant, 2020).



Picture 6. Tomato Tarte (Apéritif Restaurant, 2020).

Tomato Tarte Canapés made from Semi Dry Tomato and Parmesan Cream.



Picture 7. Black Puff (Apéritif Restaurant, 2020).

Canapés Black Puff made from Tofu Cream for Vegetarian and Smoked
Mackarel.



Picture 8. Oyster (Apéritif Restaurant, 2020)

Amuse bouche is Oyster Lombok with Blue Cheese Fat, Smoked Oyster Emulsion, Spirulina, and Pickled Mustard Seed.



Picture 9. Martino (Apéritif Restaurant, 2020)

One of the choices for First Course, Martino Tokusen beef, Pickled Cucumber Seed, Black Garlic, and Black Rice Krupuk.



Picture 10. Rujak (Apéritif Restaurant, 2020)

Other choices for First Course, Rujak made from Duck Liver, Shallots, Tamarind, and Palm Sugar.



Picture 11. Parrot Fish (Apéritif Restaurant, 2020)

Other choices for First Course, Parrot Fish made from Pindang ikan, Hajiki, Kemangi, and Pistachio.



Picture 12. Heirloom Beetroot (Apéritif Restaurant, 2020)

Another First Course type, Beetroot Dish is Vegetarian Dish made from Beetroot, Seaweed, and Jicama.



Picture 13. Pumpkin (Apéritif Restaurant, 2020)

One of the choices for Second Course, Pumpkin made from Picalili, Edamame, Tofu Cream, Marigold and Pumpkin Ice Cream.



Picture 14. Cauliflower (Personal Document, 2020)

Other choices for Second Course, Cauliflower made from Peanut, Yuzu, Vegetable Crumble, and Wood Sorrel.



Picture 15. Papua Crab (Apéritif Restaurant, 2020)

One of the choices for Third course is Papua Crab, Kohlrabi, Caviar, and Gulai Sauce.



Picture 16. Iberico Pork (Apéritif Restaurant, 2020)

Other choices for Third Course, Iberico Pork made from Quince Paste, Baby Gem, Mustard, and Rawon Sauce.



Picture 17. Venison Wellington (Apéritif Restaurant, 2020)

The Main Course, Venison Wellington made from Foie Grass, Truffle, Shimeji, Nasturtium and Rendang Sauce.



Picture 18. Cheese Cake (Apéritif Restaurant, 2020)
Cheese Dish, Goat Cheese, Burata, Milk Skin, Blue Cheese Financier,
Pickled Apple, Candy Olive, Cashew Raisin, and Barley Ice Cream.



Picture 19. Milk and Honey (Apéritif Restaurant, 2020)
One of the choices for Dessert Milk and Honey made from Yoghurt Panna
Cotta, Fermented Honey, and Buttermilk Ice Cream.

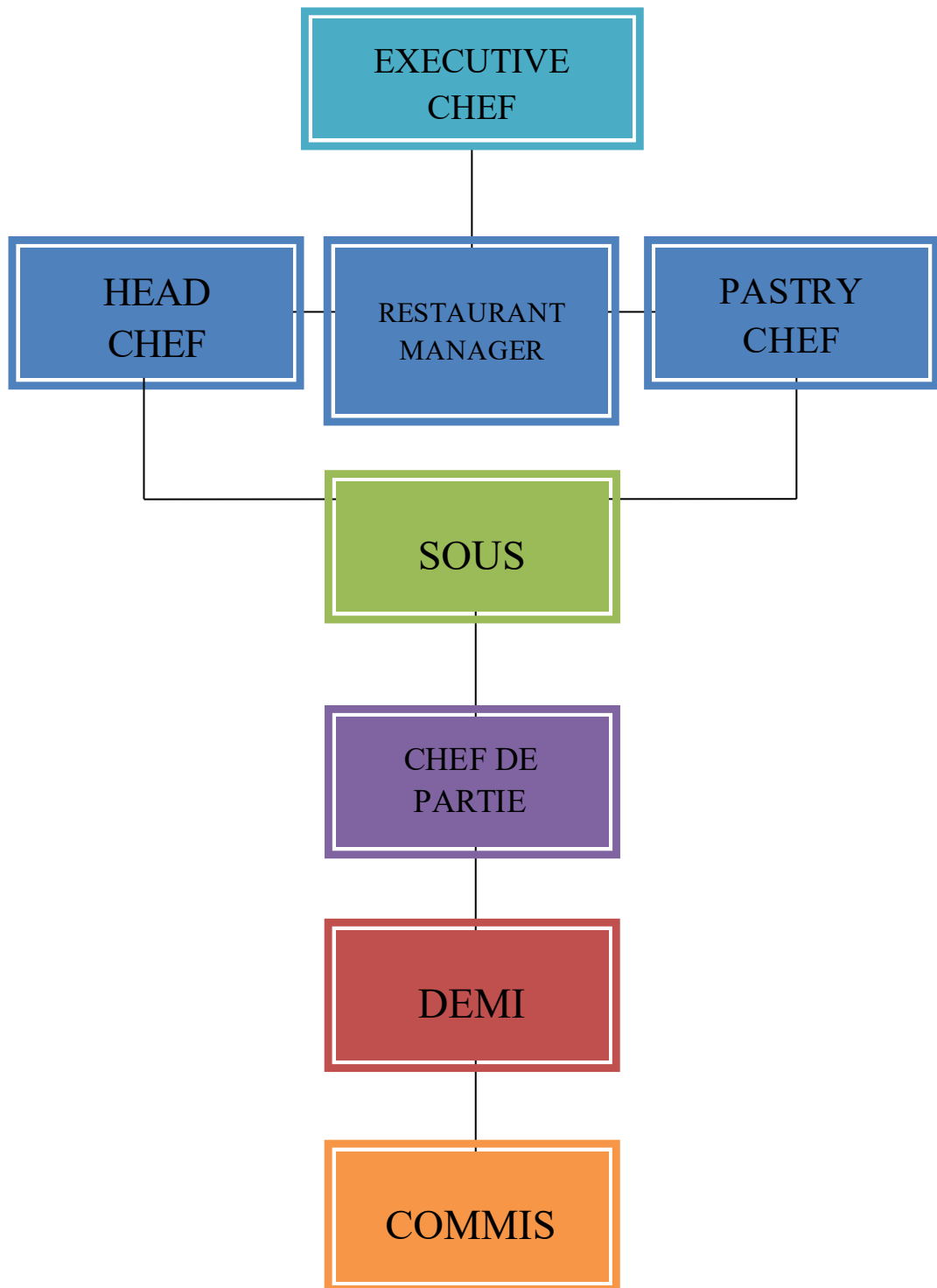


Picture 20. PB and J (Apéritif Restaurant, 2020)

Other choices for Dessert PB and J made from Apéritif Cacao, Berries, and Meringue.

2.5. ORGANIZATIONAL STRUCTURE AND MAIN TASK

2.5.1. ORGANIZATIONAL STRUCTURE



Picture 21. Organizational Structure. (Personal Document, 2020)

2.5.2. MAIN TASK

- EXECUTIVE CHEF
 - Ensuring promptness, freshness, and quality of dishes,
 - Plan and direct food preparation and culinary activities,
 - Implementing hygiene polices and examining equipment for cleanliness,
 - Designing new recipes, planning menus that meet quality standards and selecting plate presentation,
 - Reviewing staffing levels to meet service, operational and financial objectives.
 - Hiring and training kitchen staff, such as cooks, food preparation workers and dish washers,
 - Perfominng administrative tasks, taking stock of food and equipment supplies, and doing purchase orders,
 - Setting and monitoring perfomance standards for staff,
 - Obtaining feedback on food and service quality, and handling customer problems and complaints.
- HEAD CHEF
 - Controlling and directing the food preparation process and any other relative activities,
 - Constructing menus with new or existing culinary creations ensuring the variety and quality of the servings,
 - Approving and “polishing” dishes before they reach the customer,
 - Plan orders of equipment or ingredients according to identified shortages,
 - Arrange for repairs when necessary,
 - Remedy any problems or defects,
 - Be fully in charge of hiring, managing and training kitchen staffs,
 - Oversee the works of subordinates,
 - Estimate staff’s workload and compensations,
 - Maintain records of payroll and attendance,

- Comply with nutrition and sanitation regulations and safety standards,
- Foster a climate of cooperation and respect between co-oworkers.
- PASTRY CHEF
 - Prepare a wide variety of goods by following traditional and modern recipes,
 - Create new and exciting desserts to renew our menus and engage the interest of customers,
 - Monitor stocks for baking ingredients such as flour, sugar etc. and make appropriate orders within budget,
 - Check quality of material and condition of equipment and devices used for cooking,
 - Guide and motivate pastry assistants and bakers to work more efficiently,
 - Identify staffing needs and help recruit and train personnel,
 - Maintain a lean and orderly cooking station and adhere to health and safety standards.
- RESTAURANT MANAGER
 - Hire, train, organize service's staff,
 - Order ingredients in the correct quantities,
 - Solving problems between employees and customers or employees and other employees,
 - Communicate with customers to receive satisfaction, feedback and manage complaints,
 - Keep meticulous record of incomes and expenses.
- SOUS CHEF
 - Help in the preparation and design of all the food and drinks menus,
 - Produce high quality plates both design and taste wise,
 - Ensure that the kitchen operates in a timely way that meets our quality standards,

- Fill in for the Executive Chef in planning and directing food preparation when necessary,
 - Resourcefully solve any issues that arise and seize control of any problematic situation,
 - Manage and train kitchen staff, establish working schedule and assess staff's performance,
 - Order supplies to stock inventory appropriately,
 - Comply with and enforce sanitation regulations and safety standards,
 - Maintain a positive and professional approach with coworkers and customers.
- CHEF DE PARTIE
 - Prepare menus in collaboration with colleagues,
 - Ensure adequacy of supplies at the cooking stations,
 - Prepare ingredients that should be frequently available (vegetables, spices etc.),
 - Follow the guidance of the executive or sous chef and have input in new ways of presentation or dishes,
 - Put effort in optimizing the cooking process with attention to speed and quality,
 - Enforce strict health and hygiene standards,
 - Help to maintain a climate of smooth and friendly cooperation.
- DEMI CHEF
 - Relays orders to the station cooks and ensures station's each menu item is responsible for is prepared on time,
 - Oversees all preparation, cooking and presentation for plates,
 - May be required to assist with cooking, preparation and plating when station chefs are absent,
 - Ensures that all health and food safety standards are practiced,
 - Helps troubleshoot any kitchen issues that may arise,
 - Make sure all components are ready to use.

- **COMMIS**
 - Accurately measuring all ingredients, preparing all ingredients, which includes seasoning, washing, peeling, chopping,
 - Receiving deliveries and verifying that all ordered items have been delivered and are of good quality,
 - Taking inventory of restaurant suppliers and notifying the supervisor of low or depleted supplies,
 - Discarding all expired and spoiled food items stored in the stock rooms, refrigerators, and freezers,
 - Performing basic cleaning duties and ensuring that work stations are properly sanitized,
 - Plating and presenting all items as Chef de Partie's instructions.

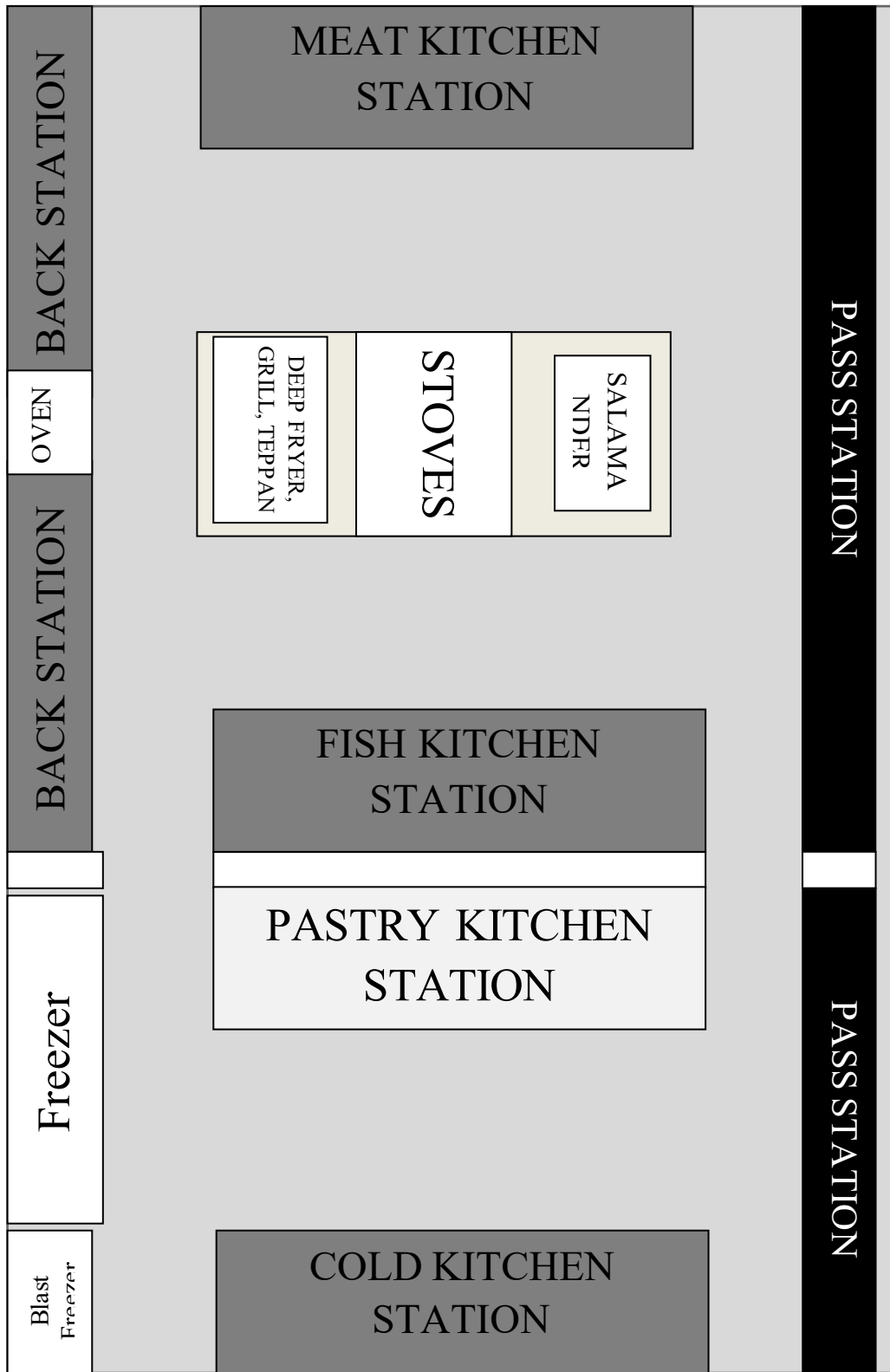
2.6. APÉRITIF EVENT and ACHIEVEMENT

- As a participant in Ubud Food Festival for 3 days
 - Apéritif x Haoma (Bangkok) on April 26th 2019,
 - Maestri Moderno Mediterraneo (Apéritif x Il ristorante Luca Fantin) on April 27th 2019,
 - Apéritif Fine Dining Royalty with Yannis Jansen on April 28th 2019,
- Apéritif x Haoma (Bangkok) on June 21st 2019,
- Apeitif x Alter Miami with Brad killgore on June 29th 2019,
- Apéritif x 8020 Bangkok on August 2nd 2019,
- Rank 50 of top 60 of the world, WBPSTAR version,
- NOW! Bali Best Restaurant, Bar and Cafe Awards 2019,
- Bali's 'Best Fine Dining 2019' by Exquisite Media,
- 1 Global and 3 Asia awards in the 2019 World Luxury Restaurant Awards!
Apéritif was recognized in the Gourmet Cuisine.

2.7. HYGIENE AND SANITATION OF THE KITCHEN

- PERSONAL HYGIENE
 - Wash hand before handling the food and all the ingredients,
 - Wash hand after going to the toilet,
 - Always make sure personal grooming following the standard,
 - Use chef uniform, apron and chef hat from Apéritif (hair ties neatly for women),
 - Using hand gloves for handling ready food,
 - Using tweezer for plating condiments.
- KITCHEN HYGIENE
 - Make sure that kitchen clean before, while and after service,
 - Use specific soap to wash all the cutlery's, plates, and all tools and equipments in the kitchen,
 - Always clean and soaked cutting board in chlorine solution over night to prevent the spreading of bacteria from the cutting board,
 - Using different cutting board for vegetable, meat, and fish,
 - Clean the kitchen with cleaning solution,
 - Clean all the chillers and all section with specific cleaning solution such as D7 for steel,
 - Use different soap for washing hands, washing ingredients, and washing the dishes,
 - Clean all the chillers and freezers once a week,
 - Separate the organic garbage and unorganic garbage,
 - Clean the floor everyday.
- INGREDIENTS HYGIENE
 - Unpacked and stored all the ingredients straight away after deliveries,
 - Store the dry ingredients in the dry storage,
 - Store meat and fish in the freezers and do it fifo method (first in first out),
 - All dairy product should be stored in the chillers,
 - Wash the ingredients before processing it.

2.8. KITCHEN MAP



Picture 22. Kitchen Map. (Personal Document, 2020)