



## **SUNDAYS BEACH CLUB ANNOUNCES NEW BEACH MENU FROM AWARD-WINNING JAMES VILES**

Sunday's Beach Club is pleased to announce the launch of its brand new beach menu, in collaboration with James Viles, acclaimed Australian chef and owner of the two-hatted Biota Dining in Bowral, New South Wales.

The partnership has seen Viles bringing his award-winning culinary skills and experience to Sundays Beach Club's kitchen to create a new menu featuring delicious beach dining with fresh, healthy options perfectly suited to the relaxed beach setting. The inspiration for the menus is drawn from Bali itself.

Explains James, "Sundays is situated in one of the most beautiful places I have ever seen. We have developed a menu that is inspired by local cooking traditions, local ingredients and local people. We've looked at everything, even the plates and the cutlery. It's also inspiring for us to see customers order and try various items that are so different in cooking technique and style to what they're used to."

The partnership has seen Sundays launch its first ever gourmet breakfast menu, so visitors can start the day early, beat the lunchtime rush and secure their spot on the pristine white sandy beach. It features Kick Start Breaky Bowls, Chilled Poke Bowls, Breakfast Buns and Breakfast Pizzas, all using the Sundays custom-built wood-fired oven and charcoal grill.

Says Steven Cain, Sundays Beach Club CEO, "Our exciting new breakfast menu means visitors can begin their day in the refreshing beach location with a delicious and healthy breakfast. There's no better place to kick off the day than on our stunning stretch of white sandy beach."

The new menus have been thoughtfully crafted, with James keen to ensure that the dining experience is not only a tactile one but also something that can easily be shared amongst friends and family.

Says James, "The menus highlight a lot of local seafood, as well as some of the best plants and fruits that Bali has to offer. A big focus on cooking over coals is present with the new 2.5metre custom-built charcoal grill as well as a new wood-fired stone-based oven for pizzas, slow cooked meats and even vegetables cooked in local clay. It's all about local food and local traditions."

The partnership has also seen Biota-trained Australian chef Ryan Kovac taking up a full-time residency for the next two years. He has been working alongside local chefs and kitchen staff since November 2016. He co-heads the kitchen with local Balinese senior chef Matharda Marthada, who has been with

Sundays since the beginning. Together, they ensure every dish on the menu makes the most of the local Balinese fresh ingredients.

Explains James, "The team at Sundays are amazing, we have two senior chefs running the kitchen and without them, this would not be possible. The most important part of any good operation is the people and Ryan and Matharda have been instrumental in developing a strong and positive attitude in the kitchen. I enjoy my time with the team every time I'm there."

The vibrant menu features a new range of delicious Burgers. These include the pulled pork hock of The Mr Kim Chi, the crispy southern style chicken of The Chook Chook, the grilled barramundi of The Reel Deal and the classic beef of The Steak Sanga. Each is served in a glazed bun made by the head baker and his team in the in-house bakery using the finest local flours.

The new range of thin crust Pizzas is baked fresh in the Sundays wood-fired stone-based oven using local timbers. Exciting flavours include the seasoned pork sausage of the Salsiccia, the hoisin and bbq seasoning of the Roast Duck, the tasty local cheese of the Burrata and the heavenly Whole 58 Hour Pork Hock.

The Sundays charcoal grill will be serving up a selection of local seafood caught and cooked fresh on the same day. Options include Local Calamari, Jimbaran-Caught Snapper and Whole Local Lobster.

Says James, "The best thing on the menu for me is the snapper cooked over coals in the traditional way – a whole snapper caught out the front of Sundays, cooked over coals, brushed in local spices and served with local greens fast cooked in a hot pan... so good."

A particular new favourite at Sundays is the range of chilled Salads and Poke Bowls with more local ingredients coming to the fore. These include Mochiko Fried Chicken, Green Asparagus, Broccoli and Minted Pea and the creamy hummus of the Chickpea and Activated Grains.

The new Sundays Beach Club menu launched on April 9th 2017, with breakfast available from 8am daily.

## **ABOUT SUNDAYS BEACH CLUB**

Sundays Beach Club is located on a stunning stretch of white sandy beach on the Bukit Peninsula. It is accessed from The Ungasan Clifftop Resort via an inclinator. Exclusive to guests and open to day visitors the Club offers a bar, dining, live music, water sports and nightly sunset bonfires.

## **JAMES VILES CAREER HIGHLIGHTS**

Sydney Morning Herald Good Food Guide Awards 2015 – James Viles finalist for Chef of the Year

Sydney Morning Herald Good Food Guide Awards 2015 – Regional Restaurant of the Year

Electrolux Appetite for Excellence Young Restaurateur of the Year 2014

Sydney Morning Herald Good Food Guide Awards 2014 – Regional Restaurant of the Year

Sydney Morning Herald Good Food Guide Awards 2013 & 2014 – Two Chefs Hats

Sydney Morning Herald Good Food Guide Awards – Nominated for 'Best New Restaurant'

Sydney Morning Herald Good Food Guide Awards – Nominated for 'Regional Restaurant of the Year'

Australian Gourmet Traveller 2011 – Nominated for 'Best Regional Restaurant' in Australia

Australian Gourmet Traveller – Top 100 Australian Restaurants for 2011 & 2012

The Australian – 'Top 50 Restaurants' 2011, 2012, 2014 & 2015

**For images please use the following link:**

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