

AUSTRALIAN CHEF JAMES VILES BRINGS ACCLAIMED BIOTA DINING TO BALI

The Ungasan Clifftop Resort is pleased to announce a 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 The Ungasan Clifftop Resort and Sundays Beach Club kitchens.

Steven Cain, Owner of The Ungasan Clifftop Resort and Sundays Beach Club said, "We're excited to have someone of James Viles' calibre bringing his renowned culinary approach to our kitchens. It is an incredible opportunity for our local Balinese staff to work alongside and be trained by one of Australia's leading chefs."

James Viles has been working with The Ungasan's kitchen staff to seek out local ingredients and develop premium dishes that elevate the international, abundant flavours of this distinct dining experience.

"Bali has become a truly inspiring and sophisticated food destination and we are proud to be offering world-class dishes that are different to anything else in the area," explained Cain.

James Viles has worked in some of the most prestigious kitchens throughout the Middle East, Europe and Hong Kong.

He has worked alongside Chef Hans Haas at two Michelin star-awarded Tantris in Munich and Alain Ducasse of Spoon in Hong Kong.

Viles is renowned for his support of local produce and sustainable kitchen practices, an ethos he plans to bring to The Ungasan Clifftop Resort, where he will utilise fresh produce readily available from the local fish markets, growers and farmers. Biota itself refers to the animal and plant life of a particular region.

Guests of The Ungasan Clifftop Resort and Sundays Beach Club can expect to see an array of vibrant, seasonal menus prepared to world-class standards. The kitchen will also be

producing their own breads, pastries and cheeses – a unique offering that’s hard to find in Bali.

The partnership has seen Biota-trained Australian chef Ryan Kovac taking up a full-time residency at the restaurant for the next two years. He has been working alongside local chefs and kitchen staff since November 2016.

The partnership will also see local staff training and the resort’s head Indonesian chef, Matharda Marthada travelling to Australia for further training experience at Biota in Bowral, New South Wales.

Explains Cain, “Over 80% of our staff are employed from the local area. Giving them the opportunity to be trained by a world-class chef is an incredibly enjoyable way of helping them reach their potential.”

“The Ungasan is all about ‘Service from the heart’. Our staff are excited to show guests an even more personalised experience filled with the spirit the local Ungasan area is known for.”

James will visit The Ungasan Clifftop Resort monthly during 2017 and 2018 and as part of his visits he will be foraging, gathering, training and re-writing the menus.

Says James Viles, “I have travelled the world cooking over the years, its always nice to immerse yourself in a culture, a way of life. The opportunity to work with The Ungasan team is an exciting time for all. We are collaborating with local farmers and growers, looking not only at the past but also the future of food around us. I’m inspired daily by what I see, whether it be local seaweed, yellowfin tuna, amazing mackerel or even a green peppercorn picked straight from the side of the road. This island has it all.”

For those lucky enough to be staying at The Ungasan whilst James is there, he will be available to personally cook for special occasions, and will also be hosting dinners.

James and the team have recreated the wedding menus, which have already garnered high praise. The In-Villa dining menus will follow by the end of May 2017.

The new Sundays Beach Club menu will be launched on April 9th, 2017. This will include a



brand new gourmet breakfast menu that features Kick Start Breaky Bowls, Chilled Poke Bowls, Breakfast Buns and Breakfast Pizzas, all using our new, custom-built wood-fired oven and charcoal grill.

This exciting partnership follows the 2016 rebranding of The Ungasan Clifftop Resort and Sundays Beach Club. This rebranding was driven by a desire to make the guest experience an even more luxurious one and to give local Balinese staff greater opportunities to be involved with a world-class resort.

ABOUT THE UNGASAN CLIFFTOP RESORT

The Ungasan Clifftop Resort offers luxurious accommodation in a stunning clifftop setting. Nestled amongst 7.5 acres of manicured landscaped gardens, seven architecturally designed five-bedroom villas each feature their own infinity pool, media room, dining area, Vela Spa access, private butler and personal driver. Each villa is ideal for families, groups of 10 guests, or couples.

Sundays Beach Club is accessed from the 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:

https://www.dropbox.com/sh/yku1dv41l2kwwro/AADa1xR84QTScUjLhF50_3jga?dl=0

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