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**AWARD-WINNING AUSTRALIAN CHEF MATT McCool DRAWS MORE THAN A DECADE'S
WORTH OF GLOBAL EXPERIENCE IN HIS NEW ROLE AS CULINARY DIRECTOR AT THE
CAPELLA UBUD, BALI**

Locally-sourced organic produce and top-tier imported meats combine in Chef McCool's ingredient-driven opening menus for the camp's two distinctive dining concepts, Mads Lange and Api Jiwa

Opening its doors on the 18th of July, The Capella Ubud, Bali is the latest property of the Capella Hotel Group, the luxury brand's first venture under the Capella name in Indonesia. The five-star tented jungle camp overlooks the sacred Wos River in Keliki village on the outskirts of Ubud and will bring visitors up close to the sights and sounds of the surrounding rainforest. Internationally acclaimed designer Bill Bensley is the creative mind behind the rich interiors of the 23 tents, Auriga Wellness, the two restaurants, The Amory and The Camp Fire that all draw their inspiration from Indonesia's early colonial heritage.

Inventive, sustainably-sourced food will be a key element of the camp's offering with Chef Matt McCool helming a gifted team of local talents. A Sydneysider with eighteen years of International experience, Matt cut his teeth alongside Chef Peter Gilmore at the city's iconic harbourside venue Quay, before heading to London to sharpen his skills in a slew of Michelin-starred kitchens, including Gordon Ramsay's Maze and Tom Aitkens' eponymous London restaurant. However, it was during his time at Aria, China World Hotel's much-praised fine-dining institution in Beijing, that McCool really hit his culinary stride. His playful, contemporary approach to incorporating prime Australian ingredients into Asian cooking became his signature, earning him a string of accolades, including recognition as Time Out's 'Chef of the Year' in 2011.

McCool takes up his position at The Capella Ubud, Bali fresh from Altitude, Shangri-La Sydney's produce-driven fine-dining establishment overlooking the state capital's famous opera house, and is excited to return to the tropics for a second posting—the first being at Seminyak's W hotel in 2016.

As Culinary Director, Matt will be overseeing operations at The Capella Ubud's duo of distinctive dining destinations, Api Jiwa and Mads Lange, in-tent dining, plus the resident's-only Mortar and Pestle Bar and The Camp Fire.



Named after the famous Danish spice trader, entrepreneur and peacemaker, Mads Johansen Lange—also known as ‘The White King of Bali,’—Mads Lange is the camp’s split-level tented dining room showcasing dramatic rainforest and valley views. The ten-metre arched roof is adorned with centuries-old Kamasan paintings whilst its interior boasts ancient legal teak and iron wood art.

With an emphasis on the home-grown and house-made, the 44-seat dining room showcases an elaborate delectable array of shareable Indonesian side dishes, served with rice called “Rijsttafel”, handcrafted cooking that is inspired by the spice trail across the Nusantara archipelago and international favourites.

Chef McCool has incorporated traditional preparation techniques like pickling, brining and smoking—the same used by the European settlers in the 1800s—to add a unique twist to his epicurean dégustations. A carefully curated list of boutique wines and small-batch beers will feature alongside heady classic cocktails, all mixed, shaken and finished in front of guests using a portable cocktail chest. Antique Italian cutlery, crystal glassware and soft candlelight will accentuate Bill Bensley’s romantic interiors of dark wood and copper peppered with colonial-era artefacts.

The camp’s signature dining experience Api Jiwa, meaning ‘fire to the soul,’ is a theatrical Asian barbecue concept inspired by the ancient Japanese Robotayaki tradition. Open for dinner only, the intimate 16-seat restaurant will offer discerning guests an upbeat and interactive neck-to-tail experience in an alfresco jungle setting.

Chefs will chargrill bite-sized yet boldly flavored portions on the Robotayaki grill right in front of diners—each morsel showcasing high quality cuts of Australian meat, seafood, fish and offal complemented by native spices and organic, seasonal vegetables from the camp’s kitchen garden and surrounding farms. There are no printed menus as the chef tailors the culinary experience to the guest’s preference and explains all dishes personally to each diner, with items changing depending on availability, seasonality and guest preference. Wow-factor desserts, plated with flair, will complete each culinary journey, that range between eight to ten courses.

Beverage selections will include sparkling sakes, craft beers, pairings and a small wine and cocktail list while house-made sodas will offer a refreshing non-alcoholic alternative. Bill Bensley’s dramatic decor is a juxtaposition that draws on the working laundries of the early 1800s with laundry boards, baskets and washing machine parts decorating the restaurant walls and locally-forged knives and handmade chopsticks accentuating the simple table settings.

Both Api Jiwa and Mads Lange will be open to outside diners. Reservations are highly recommended and can be made via info.ubud@capellahotels.com or +62 361 209 1888.



About Capella Hotel Group

Capella Hotel Group, headquartered in Singapore with offices in China, Europe and USA, offers global hospitality management services through two distinct brands. Capella Hotels and Resorts is an ultra-luxury hotel, resort, and residential concept designed for the most discerning travelers and offering personalized attention with locations in Düsseldorf, Saint Lucia, Shanghai and Singapore as well as hotels planned for Ubud, Bangkok, Sanya, Maldives and Sydney.

Solis Hotels and Resorts, is an exclusive collection of resorts, hotels and residences designed for travelers and meeting planners who seek an environment with a global palette of cosmopolitan comfort, inspiring cuisine, world-class spas with locations in Donegal, Ireland; Nanjing, China and Atlanta, USA along with hotels planned for Bali and Guangzhou.

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