

Viceroy Bali's Michelin star "Four Hand Dinners" continue

Offenbach / Ubud, Bali, August 20th, 2014 – The popularity of the unique food concept "Four Hand Dinners" in the fine dining CasCades Restaurant at Viceroy Bali encouraged executive chef Nic Vanderbeeken to continue this fabulous culinary journey to provide a magical experience to all guests of the Viceroy Bali. After collaborating with internationally celebrated chefs like Vincent Florizoone and Michaël Vrijmoed, Nic has now invited Hendrik Buysse, sous chef at the Dutch 2 star Michelin restaurant "De Kromme Watergang", to continue his extraordinary "Four Hand Dinners" in October. The dinner will be held on Saturday, October 4th at 7 pm in the CasCades Restaurant and will cost approximately 160 Euros. Further information at www.cascadesbali.com

Internationally celebrated chef Hendrik Buysse did his vocational training with a specialization year as sommelier at the Hotel School in Bruges, Belgium. After his internship with Chef Sergio Herman at "Oud Sluis", he further developed his skills in the Patisserie and aimed to strive for perfection. For the past two years, Hendrik is sous chef at the Dutch 2 star Michelin restaurant "De Kromme Watergang" and he has developed a love for ingredients like fish, shellfish and fresh greens.

For the Four Hand Dinner in CasCades Restaurant at the Viceroy Bali, Hendrik Buysse and CasCades executive chef Nic Vanderbeeken will be creating a 6 course degustation dinner with cocktail pairing. Hendrik will demonstrate his outstanding Patisserie skills, when serving cinnamon milk chocolate shells with sweet and sour ginger and a coconut Balinese Barong head with passion fruit coulis and vanilla bean ice cream as a dessert. Hendrik will be further bringing his brother Kamiel along to Viceroy Bali. Kamiel is a renowned mixologist and will be in charge of the cocktails for the Four Hand Dinner. Further to this, he will be hosting a cocktail making and information session on October 2nd, 2014.

CasCades restaurant is committed to the pursuit of offering the perfect dining experience with its refined menu of quality and fresh ingredients, snappy service and relaxed ambiance. The European inspired menu with its uncomplicated Asian twist masters the preparation of richly satisfying international dishes with the lightness of Japanese and the careful consideration of Balinese spice. CasCades Restaurant at is not only known for its creativity and high quality, but also for its romantic setting. It is a luxurious and contemporary restaurant with open Balinese pavilions and thatched ceilings that provides dining guests stunning vistas of the lush tropical valley below. Set amongst reflection ponds, and beautiful timber finishes, the acclaimed restaurant is considered by gourmets as one of the island's top dining spots, a venue that can be appreciated for both casual lunches and more formal dinners. A variety of international media reviews commonly refer to CasCades as one of the world's most romantic restaurants for its breathtaking views, tranquil atmosphere and conscientious service.

The Viceroy Bali is a boutique resort, owned and managed by an Austro-Australian family, featuring 25 luxurious one and two bedroom private pool villas. It is a sanctuary in paradise offering absolute privacy and unparalleled tropical valley views, whilst only being located five minutes from the centre of Ubud. Each villa combines Balinese design with clear contemporary lines, offering mesmerising views and a private pool. Viceroy Bali compliments the villas with 5 star facilities which include a private helipad and the Lembah Spa. Recently, Viceroy Bali was awarded 'Best luxury honeymoon hotel in Asia' by World Luxury Hotel Awards.