



ARYADUTA AMBIENCE

Stefan Hartmann is the new Regional Executive Chef for the Aryaduta Hotel Group. He spoke to Jakarta Java Kini recently about the Aryaduta's rebranding and his mission to rejuvenate the hotel group's cuisine.

Firstly, tell us a little about your previous experiences and your current position at the Aryaduta. Well,

I've previously worked as a chef in my home country of Germany as well as Saudi Arabia, Beirut and Lebanon. In my current position as Regional Executive Chef, I'm working here in the Aryaduta's main branch [Jl. Prapatan] as well as helping to coordinate the menus in the hotel's other branches in Pekanbaru, Karawaci, Medan, Semarang, Palembang and Makassar. Aryaduta broke away from its previous owners, the Hyatt Group, and became independent three months ago. Since then we've worked hard to refresh our menus and to create some new, quality dishes for our guests. We've employed additional staff and I have new chefs working under me. Hopefully, we can emerge from this year's global financial crisis still smiling!

What's on offer at the Aryaduta's original Jl. Prapatan branch at the moment? At our Italian restaurant, Ambiente, we have



introduced some new signature dishes such as Open Salmon Lasagna and Rigatoni with Beef Fillet. We've also just started a Rp.180,000 business lunch deal at Ambiente too.

In The Tavern downstairs, we've introduced a classic Bavarian Stammtisch buffet which runs every Monday between 6 and 10pm [Rp.210,000++ per person]. On Wednesdays we are serving famous hot stone steaks. Diners cook the steaks themselves on a hot stone at the table as their own tastes dictate. Indonesians do indeed seem to have developed very cosmopolitan tastes. One Indonesian gentleman even came up to me the other day in the restaurant and spoke to me in fluent German, which I certainly wasn't expecting!

