COMO UMA CANGGU WELCOMES COLIN MCSHERRY AS NEW EXECUTIVE CHEF

Renowned Northern Irish chef brings global experience and fresh culinary vision to Bali's iconic beachfront resort

Bali, September 2025 – COMO Uma Canggu ushers in a new culinary chapter with the appointment of Colin McSherry as Executive Chef. A name celebrated in international dining circles, McSherry takes the helm of the resort's kitchens, succeeding Chef Kadek Sugiantara, and is set to redefine the gastronomic experience at one of Bali's most vibrant beachfront destinations.

McSherry's career has spanned over two decades and a constellation of Michelin-starred restaurants. His formative years in Belfast led him to London, where he trained under Heston Blumenthal at The Fat Duck, honing a flair for storytelling through food. Later, under Angela Hartnett, he mastered the art of elegant simplicity and flavour-driven cooking. His résumé includes senior roles at Dinner by Heston, The Clove Club, and Nuala London, where he was both Head Chef and shareholder. Along the way, he also appeared on The Great British Menu, showcasing his creativity to a national audience.

He later joined COMO Metropolitan London as Head Chef, overseeing a 40-strong brigade and shaping the hotel's culinary identity with seasonal, innovative menus. Most recently, McSherry served as Head Chef and Galley Manager at sea, where he was responsible for designing daily menus, managing crew, and ensuring food quality and safety standards throughout voyages. This unique role deepened his versatility and adaptability—qualities that now enrich his return to COMO—this time by the ocean.

"Food is a universal language, and I believe in creating dishes that connect people with place, tradition, and innovation," says McSherry. "At COMO Uma Canggu, I am inspired by the island's extraordinary produce and vibrant food culture, and I look forward to weaving these influences into a dining journey that feels both rooted and global."

Henry Scott, General Manager of COMO Uma Canggu, remarks: "Colin brings with him a rare combination of global pedigree and a genuine respect for local culture. His creative approach and culinary leadership will undoubtedly enhance COMO Uma Canggu's reputation as a destination not only for wellness and style, but also for world-class dining."

Beyond the kitchen, McSherry's passions for skiing and travel mirror the qualities that define him as a chef. On the slopes, he embraces precision, rhythm, and the need to adapt to ever-changing conditions—skills that echo in the way he crafts a menu or orchestrates a kitchen. Travel, meanwhile, feeds his restless curiosity, opening him to new flavours, cultures, and ways of gathering around food. Together, these pursuits are not just pastimes but sources of inspiration, shaping a culinary vision that sees cooking as both an adventure and a form of storytelling.

At COMO Uma Canggu, these influences will translate into menus that are both grounded in Bali's rich seasonal produce and enlivened by global perspectives. Guests can expect food that is refined yet approachable, with dishes that celebrate authenticity while inviting new discoveries—a reflection of McSherry's belief that dining should be as dynamic and inspiring as the journeys that shape it.

With McSherry's arrival, COMO Uma Canggu is poised to expand its culinary narrative—celebrating Bali's rich produce, elevating the resort's signature dining experiences, and setting new benchmarks for contemporary cuisine on the island.

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About the COMO Group and COMO Hotels and Resorts
The COMO Group, headquartered in Singapore, represents Christina Ong's unique vision of contemporary living. The Group encompasses the hospitality collection, COMO Hotels and Resorts, which offers personalised luxury travel experiences through individualised service, a commitment to holistic wellness, and award-winning cuisine. Each hotel is developed in response to the destination it inhabits. The Group also includes the international luxury fashion retailer Club 21, the award-winning wellness concept COMO Shambhala, and the philanthropic COMO Foundation. Get a glimpse of our beautiful destinations and follow our exciting adventures on Instagram @comohotels

About COMO Uma Canggu
COMO Uma Canggu sits at the edge of the sand in Canggu, with panoramic views of the Indian Ocean's rolling waves and some impressive rocks, named Batu Mejan ('batu' means 'rock' and 'mejan' means 'very big' in Balinese. Canggu is a coastal region located on the southern coast of Bali, Indonesia, also renowned for its undulating rice paddies and challenging surfing beaches. Everything about this resort conspires to encourage easy living with an elegant edge. The oceanside setting instils spirit into the resort's entire offering, from the COMO Beach Club, which is a modern twist on the traditional surf shack, to the airy COMO Shambhala Retreat. There is also a Play by COMO facility to keep younger guests engaged. At the dedicated Play by COMO Space, the aim is to inspire purposeful and creative child-directed play for children aged four to 12. The resorts also has glow juice bar, a healthy 'grab and go' bar for fresh, cold-pressed juices, smoothies, snacks and tasty salads, while the main restaurant at COMO Beach Club focuses on wood-fired dishes, with Indian Ocean seafood a key feature on the menus. It has panoramic views of Echo Beach, making it the perfect spot to watch the sunset with a cocktail.