



COMO Uma Canggu Welcomes New Executive Chef I Kadek Sugiantara

Bali, November 2024 – COMO Uma Canggu is delighted to announce the appointment of I Kadek Sugiantara as the new Executive Chef, effective December 2024. With a distinguished career spanning over two decades, Chef Sugiantara brings a wealth of experience and a profound understanding of innovative gastronomy.

Chef Sugiantara will oversee the culinary operations at COMO Beach Club, glow Juice Bar, in-room dining and special events. His vision aligns with COMO Uma Canggu's commitment to delivering elevated dining experiences inspired by sustainable practices and fresh, locally sourced ingredients.

This appointment marks a return to the COMO family for Chef Sugiantara, who is no stranger to the brand. He previously honed his craft at COMO Parrot Cay in Turks and Caicos, as well as COMO Maalifushi in The Maldives, where he led culinary teams renowned for their creativity and excellence. Beyond COMO, Chef Sugiantara's impressive career includes his recent tenure as Executive Chef at Nawa Labuan Bajo and collaborations with celebrated one-star Michelin Chef Stefano Cavallini, further refining his expertise in luxury dining.

Born and raised in Bali, Chef Sugiantara's deep connection to Indonesian culinary traditions complements his global expertise. His innovative approach combines traditional flavours with modern techniques, crafting dishes that are both exquisite and memorable.

Commenting on his new role, Chef Sugiantara said: *"Returning to COMO feels like coming home. I am thrilled to bring my experiences back to Bali and to contribute to COMO Uma Canggu's vibrant culinary scene. I look forward to creating unforgettable dining experiences for our guests that celebrate the island's unique flavours and spirit."*

Henry Scott, General Manager of COMO Uma Canggu, remarked: *"We are thrilled to welcome Chef Sugiantara back to COMO. His exceptional talent, extensive experience and passion for culinary innovation will undoubtedly elevate our dining offerings and solidify COMO Uma Canggu as a premiere dining destination in Bali."*

Guests can look forward to fresh menus and unique dining events that reflect Chef Sugiantara's creative vision. From exquisite beachfront dining to wholesome wellness-focused dishes, COMO Uma Canggu will continue to offer experiences that celebrate the best of Bali and beyond.

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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.