



ENRICO WAHL

Press Release

The Oberoi Hotel Bali, one of Bali's most well-established and respected resorts, is delighted to announce the appointment of Enrico Wahl to the position of Executive Chef with effect from January 25th, 2007. Enrico comes with a very impressive record of achievements since completing his training in 1989 at the Dresden Hotel and Restaurant School, from which he went into his first position as Chef de Partie at Restaurant Elbeterasse in Dresden. After two years, he moved on to the one-Michelin Star Rosli in St. Peterzell in Switzerland and then to the two-Michelin Star Tantris in Munich, where he was Chef de Partie Entremetier and second pastry chef.

In September 1993, Enrico took on the position of Sous Chef in yet another Michelin-starred restaurant; Bamberger Reiter in Berlin. By this time he had responsibility for the supervision of 8 chefs and 4 stewards and this is unusual for a young man who was still only 23 years old. A couple of years later, he decided to leave mainland Europe and set his sights on London but not just any hotel; he was off to The Ritz! There he was a Sous Chef and one might think he would be content to be in a good position in one of The Leading Luxury Hotels of the World but this man had aspirations: he started to work at Anton Mosimann's Exclusive Dining Club as a Senior Sous Chef and he also worked for Mosimann's Party Service, catering for up to 2,000 guests.

With such prestigious names as The Ritz and Anton Mosiman on his CV, it wasn't difficult for him to secure a position at La Bergerie, a 2 Michelin Star French Fine Dining Restaurant in Luxembourg, and he worked there until February 1998. Still less than 28 years old, he ventured across the Atlantic too accept a position as Executive Sous Chef and eventually as Head Chef at –Restaurant EQ- in New York. This modern French American seafood orientated fine dining restaurant won numerous awards for its food during Enrico's time there; including –Best New Comer Restaurant in New York- and 3rd in the US as voted by – The New York Times-. After almost four years at –EQ, the now illustrious young chef decided to return to Europe, where he took on the post of Head Chef at the fine dining Restaurant Fiorini in Netherlands. He was responsible for the entire operation there and this gave him the confidence to further his career as Chef de Cuisine in the Cava Restaurant at The Elysium Hotel in Cyprus. While in post, the restaurant was recommended for a Michelin Star and Enrico also won the cooking competition at the Food Lovers Show in 2004.

It was at his next posting that we at Oberoi discovered him. In February 2005, Enrico Wahl went to work as Executive Chef at The Chedi Hotel Muscat. Just in the time since Enrico started there, the Chedi Muscat has received four different Condé Nast Awards, was voted by –Gourmet Traveller Australia as 'Best Hotel out of 20 Worldwide' became a member of 'The Leading Hotels of the World' and won the 2005 and 2006 –Oman Today Restaurant Award- for best International cuisine and ambience.

Enrico describes his duties there as 'hands-on' and with responsibility for the entire operation of a main 200-seat restaurant serving four different types of cuisine: Arabic,

Indian, Mediterranean and Asian. He also had responsibility for three other restaurants and 24-hour room service.

The Oberoi Hotel has now brought this exceptionally talented young chef to Bali, where we are highly confident that our resident and non-resident guests will be both amazed and extremely happy with Enrico's style of cooking. He believes in simplicity and perfection rather than improvisation and short-cuts and wants to use local produce but says the quality has to meet 5-star luxury standards. He plans to introduce his cuisine-style in the shortest period possible and will take into account his observations of local expectations.

THE BIOGRAPHY

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DATE OF BIRTH: 28.06.1970

CITIZENSHIP: German

LANGUAGES: English, French

EDUCATION:

1987-1989 Complete the 2 year scholar ship as Cook at the Hotel- and Restaurant school Dresden, result 'Good'
1992-1994 Complete the Correspondence Master Course for Chefs at the Hotel school Poppe und Neumann Konstanz, result 'Good'

TRAINING

1987-1989 Completed 2 year apprentice ship at the restaurant Elbterasse with result 'Good'
The restaurant has 100 seats and 2 function rooms up to 200 pax

AWARDS:

2011 Kura Kura Restaurant at The Oberoi Bali voted as one of the best restaurants in Indonesia, with the highest rating for food and wine by The Tatler Indonesia
2010 'Chef Of The Year' by The Yak Magazine Bali
2010 Kura Kura Restaurant at The Oberoi Bali voted as one of the best restaurants in Indonesia, with the highest rating for food and wine by The Tatler Indonesia
2009 Kura Kura Restaurant at The Oberoi Bali entries The Indonesian Tatler voted as one of the best restaurants in Indonesia with the highest rating for food and wine
2006 Best international cuisine in Oman at The Chedi voted by Oman Today
2006 Rank 5 worldwide for the cuisine at The Chedi voted by Condé Nast Traveler



	Magazine
2005	Best international cuisine in Oman at The Chedi voted by Oman
2004	Winner of the cooking competition at the Food Gran Prix in Cyprus/Greece
2004	Recommended by Michelin for 1star at the Cava Restaurant at Elisium
1998	Best new comer restaurant in New York voted by Zagat

Numerous press releases at the The Yak Bali, Travel Asia, Bali Now, Time Out magazine Dubai, The Gourmet, Paradise Germany, La Tavola Switzerland, Times of Oman, Al Mara UAE, New York Magazine U.S.A., Schoener Wohnen Germany

PERSONAL:

Enjoy scuba diving (advanced open water diver), audiophile music listening, deep sea fishing, reading , traveling and eating

CULINARY STRONG POINT

Working at the best Michelin Star Restaurants in Europe and Overseas under famous Chefs and Mentors gives the ability to understand food from purchase to serve and extensive experience with products from all over the world. Enjoy working in a multi cultural environment with food from different ethnic heritages.

Specialized in modern French American cuisine with strong pastry and bakery back round and Molecular cuisine.

MANAGEMENT EXPERIENCE

Cooperate "hands on" Executive chef at THE OBEROI BALI and THE OBEROI LOMBOK. With all aspects of kitchen management; such as: maintain of food cost, maintain and improve of hygiene standards, training of staff, selecting of all food items, sourcing for new products. Research of new cooking techniques, network with clients, colleagues and suppliers. Exposure and PR with international and local media.

EMPLOYMENT HISTORY:

January 2007 – Present



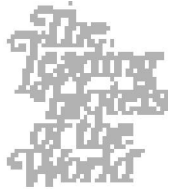
The Oberoi Bali and Lombok
Position: Executive Chef – Oberoi Hotels and Resorts Indonesia
2 Luxury award winning 5 star resorts:



The Oberoi Bali:

Beach side resort with 14 villas and 60 lanais, 5 outlets and 24 h room Service, that offers a complete Balinese experience, filled with Serenity, Hospitality and tropical beauty built in traditional Balinese style at Seminyak Beach

Kitchen staff: chefs: 26 stewards: 12 trainees: 8



Kura Kura restaurant

60 seat fine dining restaurant featuring the 3, 5, 7, 9 and 12 course chefs tasting Menu, an extensive a la carte menu including modern European and Vegetarian specials and highlights of the Indonesian and Indian Cuisine

Frangipani cafe

50 seat beach side restaurant serving breakfast, light a la carte lunch and a daily Changing lunch set menu Modern European candle light dinner is served during the summer month

The Amphitheatre

Up to 60 cover buffet with changing theme nights as Ricetafel, BBQ and Seafood nights, with Balinese dance performance and the view of Kuta beach

Kul Kul pool deck

Al fresco style all day dining in relaxed pool atmosphere with local and International light meals and a wide range of mocktails and mixed drinks

The Kayu Bar

Light meal menu with many options from Asia and Europe in a cozy open air bar with lounge music and thrilling cocktails

24 h Room Service

The menu offer a wide variety of Asian and international specialties and classics

The Oberoi Lombok:

The Oberoi, Lombok with 30 pavilions and 20 villas, 4 outlets and 24 h room service is located on Medana beach. It is situated on the northwest coast of Lombok, lying opposite the three Gili islands and is renowned for their colorful coral and fish.

Kitchen staff: chefs: 23 stewards: 8 trainees: 8

Lumbung Restaurant

60 seat fine dining restaurant: the menu includes a fine selection of international and Asian highlights and daily changing plat de jour Tasting menus are also available on request



Sunbird café

This shady terrace café with 70 seats overlooks the sea and is perfect for an Alfresco breakfast or light à la carte lunch, with a choice of Asian or Continental dishes and seafood specialties, including a children's menu.



Tokek Bar

Open air bar serving tidy bites style menu, tropical drinks and dreamy cocktails beside the pool deck, with gorgeous views of the three Gili Islands against backdrop of ocean, forest, and the mighty Mt Rinjani.

Open Air Amphitheatre Restaurant

At the open air amphitheatre with 60 seats beside the beach, by the flickering light of a hundred candles, guests will be treated to themed Indonesian buffet dinners with live cooking stations, accompanied by traditional music and spectacular 'Sasak' dance performances.



24 h room service

The menu offers a wide variety of Asian and international specialties and classics

January 2005 - January 2007



The Chedi Hotel Muscat

Luxury modern contemporary resort with 160 Rooms and suites

Position: Executive Chef

Kitchen staff: chefs 75 stewards 22 trainees 12

The Restaurant

200 seat restaurant built with 4 open kitchens:

Indian and Arabic, Mediterranean and south east Asian, Japanese, and the Pastry kitchen with a large display. The Restaurant features Tandoori ovens, wood fired pizza ovens, Woks, sea food tanks and much more.



The Chedi Pool

60 seats, serves light alfresco lunch and snacks in the afternoon. At dinner time the setting changes to candle light Fine Dining with modern Mediterranean touches.

The Serai Pool and Bar

Offers mixed International and local lunch and dinner highlights in a charming and Relaxed atmosphere

At the Arabic court yard

Modern Middle Eastern buffet, where the chefs participate on live cooking Stations, different flavored shisha's are the perfect ending.

24 h room service

The menu consist of a wide variety of Middle Eastern and international cuisine

Duties

Hands On with the responsibility of the whole kitchen operation including:

Menu design and realization for all outlets and room service

Food and labor cost control and improvement

Training of kitchen and service staff

Weekly roster planning for 70 kitchen team members

Maintain and improving quality of food

Ensure a professional work environment and flawless communication

Between the F&B and other departments of the hotel

Maintain and improve of hygiene standards

Report directly to the General Manager



October 2003 - February 2005

Cava Restaurant, The Elysium Hotel, Cyprus
Luxury 5 star Hotel /Leading Hotel of the world

Position: Chef de Cuisine

Recommended by Michelin for 1 star

Winner of the Cyprus cooking grand prix

Duties:

50 seat fine dining restaurant open for dinner only Brigade of 5 chefs

Responsible for the menu design, ordering, food cost control and stock

Control, hiring and training of kitchen staff

Intensive guest relation

Sourcing and ordering of new products and ingredients

Planning of duty roster for brigade of 8



March 2002 - October 2003



Restaurant Fiorini, Netherland

Fine dining 60 seat Tuscany restaurant

Position: Head Chef

Duties:

Responsible for the whole kitchen operation including:

Menu design and realization

Staff hiring and training

Purchase of all food and beverage items

Maintaining and improving hygiene standards

April 1998 - January 2002

Restaurant EQ, New York

Modern French American seafood orientated fine dining Restaurant

55 seats, 2 seating's per service

Position: Chef de Cuisine / Head Chef

ZAGAT SURVEY.

- 1998 best newcomer restaurant in New York and 3'rd in the U.S. voted by The New York Times
- 27 points out of 30 at The Zagat Guide
- 3 Stars at Grains
- 3 Stars at New York Times

The New York Times

Duties

Developing and realization of the menu with the Chef Owner

Responsible for the whole kitchen operation including

Supervise the food preparation before and during service

Training of kitchen staff

Recreate restaurant EQ in to Q Bar

In charge of Chef Owners absence

December 1996 - February 1998



La Bergerie, Luxembourg
French Fine dining Restaurant

2 star Michelin

18 points at Gault Millau

Position: Sous chef

60 seats at the restaurant and 120 seat banquet facilities

GAULT MILLAU



Duties:

Responsible for ordering and stock control

Realization of the menu

Supervise a brigade of 10 chefs during mise en place and service

Work closely together with the Chef owner to create new menus



July 1995 - November 1996



The Ritz Hotel, London
Luxury Leading Hotel of the World

Position: Sous Chef

Duties

In charge of the meat and fish section at the 120 seat a la carte

Fine Dining Restaurant

Planning of duty roster for 25 staff

Menu development and realization

The Leading Hotels of the World



September 1995 - November 1996

Anton Mosimann's Exclusive Dining Club, London

Position: Senior Sous Chef – part time

MOSIMANN'S

Worked at The Club and Mosimanns Party service for outside catering for up to 2000 pax on the days off at The Ritz Hotel

September 1993 - Juni 1995



Restaurant Bamberger Reiter, Berlin
Modern European Fine dining Restaurant

1 Michelin star

17 points at Gault Millau

Position: Sous Chef



Duties:

Supervise a team of 8 chefs and 4 stewards
Menu developing and realization together with the Chef Owner
Ordering and Stock control
Maintain and improvement of hygiene standards
In charge on Chef Owners absence

December 1991 - August 1993



Tantris, Munich

Modern French European Fine Dining Restaurant

2 Michelin stars

19 points at Gault Millau

Position: Chef de Partie, Second Pastry Chef

Duties:

Maintaining the high standards of quality of food
Realization of the Chefs Menus
in charge of Pastry department on the Pastry Chefs absence
Implementing new ideas for the menu under Executives supervision



July 1991 - November 1991



Rösli, St.Peterzell, Switzerland

1 Michelin Star

16 points at Gault Millau

GAULTMILLAU

Stage under the Chef Owner Hans Rudi Neff at all kitchen sections

July 1989 - June 1991

Restaurant Elbterasse, Dresden

Chef de partie for the fish and meat section