



 [CHEFRYANCLIFT](#)

CHEF RYAN CLIFT

A few years ago, 10 of the world's greatest chefs named Ryan Clift as the gastronomic superstar of tomorrow. Ask anyone who's dined at Clift's restaurant [Tippling Club in Singapore](#) – or Australia's Vue de Monde during his near decade-long stint in Melbourne – and they're likely to agree.

Originally from Devizes, Wiltshire, in the United Kingdom, Ryan Clift was immediately drawn to the high energy and atmosphere of the kitchen. After graduating from culinary school, he worked in the restaurant at Claridge's, London's most prestigious hotel. Over the course of his 27-year career, Clift has worked with some of the world's best chefs, including Marco-Pierre White, Peter Gordon, Emmanuel Renaut, Shannon Bennett and Raymond Capaldi. In 1999, he moved to Melbourne as Head Chef of Vue de Monde, one of the Australia's most acclaimed restaurants with numerous awards including Three Hats by The Age Good Food Guide.

Clift moved to Singapore in 2008 to start his own venture, determined to take modern food and cocktail pairing to a new level. Within a few years of opening, Tippling Club was named as one of Singapore's top restaurants, earning a place in the annual Miele Guide compilations of Asia's Top 20 Restaurants in 2010, 2011 and 2012. In 2013, Tippling Club and its team were honoured with five top awards by World Gourmet Series Awards of Excellence including Restaurant of the Year, Bar of the Year and Finalist Chef of the Year. This year, Tippling Club debuted at #27 in the prestigious Asia's 50 Best Restaurants and ranked at #11 at Asia's 50 Best Bars.

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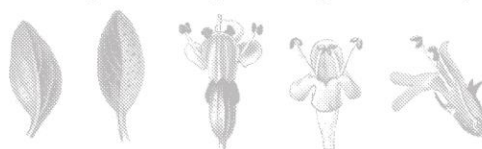
In 2015 Clift with Spa Esprit Group created [Open Farm Community \(OFC\)](#). The initiative is in spearheading local farming, connecting the community

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to nature, and celebrating local spirit. Sitting on a 35,000sqft of green-land, OFC unites local farmers, creative chefs and an innovative spirit in a first-of-its-kind dining concept in Singapore.

2011 saw Chef Ryan launch his highly-anticipated TV show on the National Geographic Channel. Hosted by Ryan himself, 'Chef on the Road' tracks his journey through the varied and colourful culinary landscape of Asia; the first episode saw him creating a menu from scratch with local ingredients, in Rajasthan, India for the Maharaja of Jaipur at his palace. Ryan has also gone on to produce his own 8-episode show 'Mobile Chef' which sees him cook at various locations in Singapore including Singapore Zoo and the new Gardens by the Bay.

 [DANIEL_TADDEO](#)

Chef de Cuisine DANIELE TADDEO

Handpicked, among many, by acclaimed Chef Ryan Clift, Italian-born Daniele Taddeo brings his innate passion for the art and science of food.

Daniele has rapidly embraced the overall concept of GROW Bali's philosophy of 'Sustainable Dining' developed through the "Bistronomie" cuisine of GROW. Taddeo brings with him a wealth of International experience and expertise, gained over the years, working alongside some of the world's best chefs in Barcelona, London and his native country. Inspired by the fusion of cultures and innovative cuisine with a clear philosophy on the produce, Daniele says: "I have a high respect for tradition and an open-mind for new cooking techniques".

Working alongside Chef Ryan, Daniele has mastered new methods of innovative cooking and plating, and each dish comes to life with his delicate touch and veneration for the produce as the 'hero' of the dish.

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