RICHARD BIAS

DIRECTOR OF CULINARY, W BALI - SEMINYAK

Born in United Kingdom, Richard Bias grew up in a country pub where his mother ran the kitchen and his father took care of the bar. He discovered his love and passion for cooking when he started to help around the kitchen and eventually took his first culinary job in London's Simpson's in the Strand, a grand old restaurant steeped in history.

His culinary adventure continued into a number of hotel and restaurant kitchens around the country, including 1 star Michelin restaurant, City Rhodes and Anton Mosimann's private club in Belgravia.

Chef Richard's career has spanned through 5 countries, including United Kingdom, Dubai, U.A.E, Oman, Vietnam, and Cambodia. Looking for more challenges and striving to explore more of the world, Richard's career took him to become an Executive Chef at Victoria Sapa Hotel and Spa in Sapa, Vietnam followed by La Residence d'Angkor in Siem Reap, Cambodia.

He then continued his journey to Dubai where he oversaw the daily operation at Atlantis the Palm, including signature restaurants such as Ronda Locatelli, Nobu and Bread Street Kitchen. Prior to living the island life, Richard was the Executive Chef for The Chedi Muscat in Oman, where he was responsible for daily operations for all outlets, with an eclectic mix of cuisine from Arabic, Asian, Indian and contemporary.

FIRE

With 20 years of being in the culinary world, Richard has received numerous achievements and accolades such as Runner Up for Gordon Ramsay Scholarship 2001 and finalist in Academy Culinary Arts Awards of Excellence 2000 and J Moreux Chablis Competition 2003.

As W Bali - Seminyak's Director of Culinary, Richard oversees all the hotel's dining venues from modern grill FIRE, pan Asian restaurant Starfish Bloo, sunset spot Woobar, W Lounge, to the 24/7 In Room Dining. He brings his expertise along with new and untouched ideas to the table, creating innovative menus for a true W dining experience.

In his spare time, Richard enjoys eating out, travelling to new places, and spending time with his family.

