



# 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.

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 numerous medals at Salon Culinaires in Dubai and London.

As W Bali - Seminyak's Director of Culinary, Richard puts his focus on the hotel's modern grill restaurant, FIRE. Combining different flavors through the grill, he brings his expertise along with new and innovative ideas to the table. FIRE features bistro classics and showcases a selection of 12 signature cuts from dry-aged Irish ribeye to to Australian kiwami wagyu with a marble score of 9, and grain-fed Black Angus prime beef.

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

FIRE

W  
BALI  
SEMINYAK