

BIO Chef Syrco Bakker



Chef Syrco Bakker (14 November 1984) was born in the Netherlands, has Dutch and Indonesian roots and is always looking for ways to improve and create. He got the opportunity to lead Pure C since the opening in 2010. His unique and pure style has already awarded this chef many prizes and titles, including:

- #31 at The Best Chef Awards 2018
- 2 Michelin stars for Pure C** 2019
- 18/20 points in GaultMillau and Chef of The Year in 2022
- No. 4 of the best restaurants in the Netherlands by LEKKER500 - 2023

Until March 2023, he was executive chef at Pure C, Blueness and AIRrepublic in Cadzand. Now, he started his own concept Syrco BASÈ in Ubud, Bali.

In the fertile soil of Bali, Chef Syrco embraces his culinary roots with the opening of Syrco BASÈ in January 2024. He brings his expertise and signature creations to showcase the region's finest producers and products.

About

Syrco BASÈ combines Chef Syrco's culinary vision and values: Traceability, Transparency, and Nature (TNT). Traceability in knowing the origins of each ingredient, Transparency through open practices that foster trust and connection, and Nature celebrating the bounty of Bali's fertile soil. Syrco BASÈ builds sustainable and fair partnerships with producers, farmers, and communities, collaborating and engaging with them on every step of the journey.

Syrco BASÈ is where food, culture, and sustainability come together in a way that feels natural and inviting.

Syrco BASÈ

The Syrco BASÈ Experience is defined by 3 interconnected concepts:

At Syrco BASÈ Restaurant, dining focuses on authenticity, creativity, and conscious choices. Every detail from the ingredients and our regenerative garden to the ambiance, is designed to create an exciting dining experience.

From à la carte to a set menu, the choice is yours, ensuring an experience that suits every type of guest in the modern dining landscape.

Syrco BASÈ Bar celebrates Ubud's healing traditions through creatively crafted botanical cocktails, using ingredients from the regenerative garden. It's more than a place to drink, it's where culture, craftsmanship, and good company meet.

The Syrco BASÈ Shop, where Bali's rich traditions come alive through collaboration and craftsmanship. Every piece in our collection tells a story, handcrafted treasures that seamlessly blend Bali's artistry with Syrco's core values.

KU culinary atelier

KU culinary atelier is a refined and intimate dining experience for only 12 guests, set as a stand-alone restaurant on the premises of Syrco BASÈ.

Blending education and gastronomy around the chef's counter, it offers a curated 11-course journey where each moment tells a story of Bali's rich culture and flavors through a fusion of tradition and innovation. This unique concept redefines luxury by celebrating sustainability, authenticity, and a mindful connection to nature, heritage, and community.

Opening Hours

- KU culinary atelier: Wed - Sat | 6 PM - 12 AM
- Syrco BASÈ Restaurant
 - Dinner: Tue - Sat | 6 PM - 12 AM
 - Lunch: Fri & Sat | 12 PM - 2 PM
- Syrco BASÈ Bar: Tue - Sat | 5 PM - 12 AM
- Syrco BASÈ Shop: Tue - Sat | 2 PM - 12 AM

Contact Us

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