



## Award winning chef Andy Ball takes bel mondo to another level...

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Things are starting to heat up at one of Sydney's most loved restaurants **bel mondo** with the recent appointment of new head chef, **Andy Ball**.

Influenced by working at some of the greatest eating houses in London, New York and Sydney, Andy Ball brings with him a wealth of experience and skills at the highest level of fine international cuisine. In 2007, Andy won both the **UK Craft Guild of Chefs, 'UK Chef of the Year'** and the UK's prestigious **William Heptinstall Award** providing an avenue for the winning chef to gain international experience. This led Andy to New York City, working in the three Michelin Star restaurant **Per Se** and later at the two Michelin Star restaurant **Daniel Boulud**.

Originally from Bournemouth in the UK, Andy began his career by completing his apprenticeship at **Claridges Hotel** in London where he met his now wife – an Australian. The pair have recently returned to make Sydney their home.

Early on in Andy's career his outstanding commitment and talent were recognised with Claridge's Head Chef John Williams inviting Andy to assist him in representing Great Britain in the prestigious **Bocuse d'Or Competition** in 2001. Andy was again to represent Great Britain in 2003 with Claridge's then Head Chef Eyck Zimmer. Andy has also graduated from the **Academy of Culinary Arts, the British chapter of the renowned Academie Culinaire du France**.

Andy has introduced a sophisticated and exciting winter menu for his first full season at bel mondo. Modern cuisine with a focus on produce, freshness & quality.

Reminiscent of a New York loft and housed atop the Argyle Stores, bel mondo has remained one of Sydney's best kept secrets. Diners are treated to a theatrical experience as they watch Andy & his team at work in the state of the art kitchen. This modern space contrasts against the old timber beams, exposed roof trusses and iron-bark flooring, oozing character and charm. Set against the background of Sydney's iconic Opera House & the Sydney Harbour Bridge, this unique combination delivers an experience to remember for Sydneysiders & visitors alike.

Maybe it's time to return to bel mondo?

For booking enquiries, please contact **Kate Naera 9241 3700** or [reservations@belmondo.com.au](mailto:reservations@belmondo.com.au)

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**bel mondo**  
restaurant bar balcony