



**UBUD
FOOD
FESTIVAL**
12-14 MAY 2017



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UFF17 welcomes the famed 'Spice Sisters', a Papuan jungle chef, the world's foremost tempeh expert and the husband and wife duo behind Bangkok's Bo.lan

Ubud, INDONESIA –

Returning for its third year this 12–14 May, the Ubud Food Festival (UFF) announced today a sneak peek of Indonesian and international chefs ahead of its full program launch in March. This year the Festival will be infused with the theme 'Every flavor is a story'.

As Indonesia's leading food festival, UFF brings together the archipelago's most celebrated chefs, restaurateurs, producers, professional food enthusiasts and food lovers for a three-day culinary adventure with Indonesian food as the star.

Joining the UFF17 will be Australia's much-loved Tasia and Gracia Seger, the Indonesian-born 'spice sisters' who recently shot to fame after taking out the top spot in one of Australia's fiercest culinary competition television series.

The sisters will appear alongside other culinary icons including the world's foremost tempeh expert, Professor Winarno, and raw food specialist Arif Springs, whose plant-based approach to nutrition is underpinning a growing health food movement across Indonesia.

The Festival will also welcome Charles Toto, the Jungle Chef from Jayapura, Papua, who uses local ingredients from his fertile homelands to put a Papuan twist on well-known Western favorites.

Across the Kitchen Stage and – in a new addition to the program – a free cooking demonstration series conducted in Bahasa Indonesia, the Festival will play host to a Balinese culinary showdown with the return of 'the Four Mades' – Made Luga (The Ayung Resort), Made Runatha (Moksa), Made Janur (Moksa) and Made Surjaya (The Standing Stones).

An opportunity for Indonesian chefs to connect with industry members from Southeast Asia and the world, the UFF will also welcome chefs Bo Songvisava and Dylan Jones of Bangkok's Bo.lan – which featured in S. Pellegrino & Acqua Panna Asia's 50 Best Restaurants 2015 list. The husband and wife duo will be collaborating with the Street Food Chef Will Meyrick to present a special event at his celebrated Hujan Locale restaurant.



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Expanding into tasty new terrain, a feast of Fringe Events will bring an array of Asian flavors to some of Seminyak and Sanur's most enticing dining destinations, in dynamic collaborations between international and local chefs in some of Bali's most chic surrounds.

Two venues playing host to Fringe Events are the recently-unveiled Mejekawi – a tasting kitchen and laboratory concept by the culinary team behind KU DE TA; and Bikini – the latest addition to the Sisterfields empire fusing the urban flair of a New York warehouse with the pulse of a Miami Beach party.

After the Festival, spice sisters Tasia and Gracia will set sail for the Komodo National Park and lesser Sunda Islands on a 7-day collaboration with SeaTrek Cruises, serving up a stunning feast of freshly-sourced Indonesian cuisine alongside UFF Founder and Director Janet DeNeefe.

"This year, the Festival will be infused with the theme 'Every flavor is a story'," explains UFF Founder and Director, Janet DeNeefe. "The theme celebrates Indonesia's culinary heritage, in which every ingredient, recipe and culinary tradition tells a story of the archipelago's diverse history, geography and culture.

"The theme also reflects on the journey from producer to plate; from forging relationships with local growers to fostering awareness of broader ecological and industry trends that are shaping Indonesia's – and the world's – culinary landscape."



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More Information

About the Festival:

- The three-day program spans a range of ticketed and free events, from cooking demonstrations, special events, workshops and food tours, to markets, film screenings, live music and in-depth forum discussions.
- Special events will take place before, during and after the Festival, at various locations across Ubud and Bali.
- A not-for-profit initiative, the Ubud Food Festival is underpinned by a mission of supporting Indonesia's vibrant and sustainable culinary and tourism industries.
- The full program, line-up and tickets will be announced via the website in late March.
- Visit www.ubudfoodfestival.com for key information on programming, ticketing, scheduling, location, FAQs and more.

Press Contact

For more information about the UFF and for interview requests, please contact our International Media Consultant, Julia Winterflood, at julia@yayasansaraswati.org or on +62 812 9942 7591.

Hi-res festival imagery (please note photo credits) can be downloaded for use via www.flickr.com/photos/ubudfoodfestival.