MEDIA RELEASE: 22 February, 2017 Ubud Food Festival chefs shine at S. Pellegrino & Acqua Panna Asia's 50 Best Restaurants 2017

Ubud, INDONESIA -

With a host of Ubud Food Festival chefs taking out top spots at the 2017 S. Pellegrino & Acqua Panna Asia's 50 Best Restaurants Awards last night, the role of the UFF in bringing together Southeast Asia's best culinary talent and showcasing Indonesian cuisine to the best chefs in the world has been reinforced once again.

Bringing his classical French training to UFF audiences in 2016, chef Julian Royer of Singapore's Odette restaurant came in at no. 9 – the list's highest ever new entry. Australian grill master Dave Pynt – whose famed Singapore grill house Burnt Ends came in at no. 10 – appeared alongside chef Ryan Clift at the UFF in 2015, whose molecular fine-dining establishment The Tippling Club came in at no. 27.

This year's UFF will welcome chefs Bo Songvisava and Dylan Jones, the husband and wife duo behind Bangkok's Bo.lan, which climbed to no. 19 on the Asia50Best list.

"I am looking forward to exchanging knowledge, passion and deliciousness at Ubud Food Festival, to learning and exploring more about other cuisines and to savoring great food," said chef Bo ahead of the event.

Chef Dylan also expressed his enthusiasm for collaborating with local chefs, commenting that: "I've never been to Bali so I'm really excited to see the local food scene and to sample what's on offer. I can't wait to meet local chefs and exchange knowledge with them."

Locavore, the fine dining Ubud restaurant with a focus on local produce, has made Indonesian history by rocketing up the list from number 49 to number 22. Not only is Locavore Indonesia's only entrant on the current list, but this climb also makes it the highest ever in the list's history.

Locavore have been a firm UFF fixture since the beginning, and at this year's Festival the team will reveal the concept of their new restaurant and create a special event focusing on sustainable seafood.

Previous Indonesian representatives in the Asia50 list are Mozaic (no. 50 in 2013) and Sarong (no. 47 in 2014), with chefs Chris Salans and Will Meyrick both set to join the UFF again in 2017.

"The number of chefs on this year's Asia50 list who are friends of the Festival shows that we have – in just three years – grown into Indonesia's leading culinary event," said UFF Founder and Director Janet DeNeefe. "We're so proud to see such brilliant talent being harnessed in the region and can't wait to see what comes out of this year's UFF!"

Returning for its third year this 12–14 May, the Ubud 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.

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 <u>www.ubudfoodfestival.com</u> 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.