





## **MEDIA RELEASE: 25 FEBRUARY 2019**

## UBUD FOOD FESTIVAL SET TO SPICE UP THE WORLD WITH 100+ SPEAKERS FOR ITS FIFTH YEAR

Ubud, INDONESIA-

**Ubud Food Festival 2019 Presented by ABC** (UFF) has today announced its full lineup of 100+ chefs, restaurateurs, entrepreneurs, farmers, food writers, scientists and activists converging for its fifth year from 26–28 April. Featuring industry leaders from across Indonesia, Southeast Asia and beyond, the action-packed program of cooking demos, special events, food discussions, masterclasses, film screenings and more promises three days of cross-cultural culinary discovery with Indonesian food as the star.

In its five years the Festival has grown into Indonesia's leading food event, and the nation's primary platform for sharing its diverse culinary cultures, unique local produce, and top restaurants with the world. UFF19 will be generously seasoned with the theme **Spice Up the World**.

"We chose the theme to show food lovers across the globe that it's time they added some Indonesian dishes to their list of favorites, and through this, learn something about Indonesia," explains UFF Founder and Director **Janet DeNeefe**. "Food is, after all, the easiest way to access a culture."

UFF is renowned for bringing together local food heroes to collaborate with chefs from across the world, encouraging cross-cultural exchange and forging new professional pathways. From Jakarta to New Jersey, Bangkok to Barcelona, Sydney to Singapore and of course from across Bali, the lineup is testament to Indonesian food's rising status on the world culinary stage.

Voted Bali's Best Chef at Bali's Best Eats Awards 2018, **Wayan Kresna Yasa** is the Potato Head Beach Club and KAUM Global Executive Chef, where he plays an instrumental part in putting Indonesian cuisine on the map. He'll be joined by **Thitid Tassanakajohn (Chef Ton)** who helms Bangkok's Le Du (one Michelin star; #14 on Asia's 50 Best Restaurants 2018), and Korean American chef, author and TV personality **Judy Joo**.

There is a feast of opportunities for cross-cultural culinary discovery at UFF. Three chefs who exemplify this are **Debbie Teoh**, the poster girl of Peranakan cuisine, **Luca Fantin**, who in 2014 was anointed Best Italian Chef in the World by *Identità Golose Magazine*, and **Carlos Montobbio**, who at Singapore's Esquina transports diners to the heart of Spain.







Named One to Watch at Asia's 50 Best Restaurants 2018, **Jordy Navarra** transforms familiar Filipino flavors at Manila's Toyo Eatery, while at Dewakan in Kuala Lumpur **Darren Teoh** creates modern Malaysian cuisine. They'll be joined by **Jimmy Lim Tyan Yaw**, who combines Singaporean heritage with his passion for Taiwanese produce at JL Studio in Taipei (lovers of Singapore's famous bak kut teh should not miss his mushroom and abalone version on the Kitchen Stage).

Along with **Ray Adriansyah** and **Eelke Plasmeijer** of Locavore (#21 on Asia's 50 Best and Indonesia's only list entrant) and Chef Ton, the three chefs above are also part of **Southeast Asia on the Table** at Nusantara by Locavore – a powerhouse of the region's star chefs sharing traditional dishes from home.

With a mission to bring Indonesian food, culture and art to the world, UFF welcomes the return of *MasterChef Indonesia* judge **Rinrin Marinka**, as well as the beloved Queen of Indonesian cuisine, **Ibu Sisca Soewitomo**, a previous recipient of the UFF Lifetime Achievement Award. This year's recipient is **Murdijati Gardjito**, who has written more than 60 books about Indonesian culinary culture.

Showcasing the dizzying diversity of Indonesian cuisines, the free cooking stage Teater Kuliner will welcome the return of **Ragil Imam Wibowo**, Chef of the Year at Jakarta's Best Eats 2018. Taking the theme very seriously he'll share two Acehnese dishes containing over 20 spices. Representatives of the **Aceh Culinary Festival** will also present specialties from the region – kopi tarik and martabak.

**Adhitia Julisiandi**, Chef de Cuisine of contemporary Indonesian restaurant 1945, will prepare a Batak Toba dish once reserved for royalty, while Bali's leading culinary innovator **Tri Sutrisna** will dare to dabble with durian, the king of fruits. They'll share the stage with **Gloria Susindra** and **Vebrina Hadi**, two of the capital's savviest young chefs.

Spotlighting cuisines from lesser-known Indonesian regions remains a core component of the Festival. For her annual Long Table Lunch, DeNeefe will be joined by **Kris Syamsudin**, Founder of eco-tourism initiative Cengkeh Afo and Gamalama Spices in Ternate, North Maluku. Together they'll present traditional Ternate dishes slow-cooked in bamboo.

Foodies with a sweet tooth are naturally well catered for at UFF. Award-winning Executive Pastry Chef for the Robuchon Bangkok Group, **Yannis Janssens** is a culinary innovator renowned for his distinctive approach to creating desserts, while *MasterChef Australia* 2017







runner-up **Ben Ungermann** is Oz's new king of ice cream. Vanilla bay leaf ice cream, and Dutch spiced biscuit and pumpkin galettes with salted butterscotch, anyone?

UFF is committed to minimizing all forms of waste across all program areas, from organic waste at the cooking demo stages to disposable packaging at food stalls. Food vendors have been strongly encouraged to avoid single-use packaging, and Festival attendees are encouraged to bring their own plates and utensils.

The free in-depth food discussion stage Food for Thought features various panels exploring Bali's most successful waste management initiatives, while the Film Program features *Pulau Plastik*, a new local series aiming to change public behavior towards Bali's plastic waste problem.

"We're thrilled to announce the full lineup of speakers joining us for our fifth year," DeNeefe commented. "The culinary collaborations between international and Indonesian chefs at Ubud's top restaurants and resorts will strengthen cross-cultural exchanges and professional opportunities. From Aceh to Ternate, we'll have more regional Indonesian cuisine on the table than ever before. Bali deserves to be one of the world's top dining destinations and we'll be tasting the best of the island at UFF19. Things are about to get very, very spicy!"

## **More Information**

- The official name of the event is Ubud Food Festival 2019 Presented by ABC.
- The three-day program from 26–28 April, 2019 spans a range of ticketed and free events, including cooking demonstrations, special events, food discussions, masterclasses, food tours, markets, film screenings, kids events, and live music.
- Special events take place at various locations across Ubud.
- 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 lineup, Kitchen Stage, Special Events and Food Tours will be launched on 25 February.
- Masterclasses, and all other program areas will be launched on 4 March.
- The official hashtags are #UFF19 and #ABCUFF19.

Visit <u>ubudfoodfestival.com</u> for all information.

## **Media Contact**















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