

PROGRAM Book







Founded in 2003, the Yayasan Mudra Swari Saraswati is an independent, not-for-profit foundation committed to enriching the livelihoods of young Indonesians through community-building arts and cultural programs. It was founded by Janet DeNeefe and Ketut Suardana as a healing project in response to the first Bali bombings in 2002.

The primary goal of the Foundation is to give full expression to the creative needs of Indonesia, its individuals, and its communities, while showcasing the diversity and rich cultural traditions of the archipelago to the world. Creating an ongoing space for cross-cultural exchange, and open-minded dialogue and exploration, lies at the heart of the Foundation.

It achieves this through its two core initiatives: Ubud Writers & Readers Festival and Ubud Food Festival. Through these Festivals and associated activities, the Foundation promotes Ubud as a center for arts and culture, and as a world class dining destination. It showcases the artists, writers, chefs and producers of Indonesia on the international stage, and helps Indonesians to reach their potential through educational and capacity-building programs.



Welcome Messages Five Years of UFF

Partners

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Spice Glossary



Welcome food lovers to Ubud Food Festival 2019 Presented by ABC. We are thrilled to be back for our fifth year of feasting, celebrating, and learning.

This year's Festival is generously seasoned with the theme Spice Up the World. From the talented young chefs elevating Indonesian cuisine to new heights, to our beloved culinary heroes celebrating the classics in style, our inspiring speakers will serve up a feast of ideas to spice up the world with Indonesian food.

UFF19 will show food lovers across the globe that it's time they added some Indonesian dishes to their favorites, and through this, learn something about Indonesia. Food is, after all, the easiest way to access a culture.

As ever, the Ubud Food Festival would not be possible without the support of our incredibly generous partners. Events of this scale are only possible when the community shares our mission of nurturing local chefs, cooks, farmers and producers - the people who feed us.

I'd like to extend my sincere gratitude to all our partners, speakers, and volunteers for bringing the fifth Ubud Food Festival to life.

Things are about to get very, very spicy!

Janet DeNeefe Founder & Director

G



Puja dan puji syukur tiada hentinya saya panjatkan kepada Ida Sanghyang Widi Wasa, Tuhan Yang Maha Esa, karena atas berkat dan karunia-Nya kami tetap mampu mempersembahkan UFF di tahun 2019.

tentunya tidak lepas dari dukungan para sponsor, pemerintah, media, pelaku, dan pengusaha gastronomi, dan yang terutama, masyarakat Ubud. Maka saya menyampaikan penghargaan yang setinggi-tingginya atas dukungan dan bantuan yang selama ini telah diberikan S kepada UFF.

Keberhasilan UFF di tahun ke-5 ini



Makanan sesungguhnya adalah salah satu jembatan kebudayaan yang mampu melewati sekat-sekat geografis, ideologis, dan etnisitas. UFF dicita-citakan tidak hanya sebagai sarana promosi dan edukasi tentang kekayaan kuliner Indonesia tetapi juga sebagai upaya untuk menjadikan makanan Indonesia sebagai jembatan kebudayaan di tataran global.

Selamat datang saya ucapkan kepada para chef, pembicara, dan peserta. Semoga pertemuan, perbincangan, dan makan bersama kita di sini makin mendekatkan dengan cita-cita itu.

Om Santi, Santi, Santi Om

Drs. Ketut Suardana M.Phil Chairperson of Yayasan Mudra Swari Saraswati



О М Selamat atas penyelenggaraan UFF. Saya mengucapkan apresiasi yang setinggi tingginya atas penyelenggaraan festival yang ke 5. Selamat datang di Ubud kepada para *chef*, pelaku industri kuliner, pengusaha bisnis restauran, serta pencinta kuliner dari seluruh Indonesia maupun manca negara.



Festival yang kali ini mengangkat tema "Spice Up the World" berharap mampu menjadi wadah yang memfasilitasi perkenalan masakan Indonesia yang begitu beragam ke kancah dunia Internasional. Mencicipi sebuah masakan, sama dengan mengenal budaya



daerahnya.

UFF telah mengambil peran penting dalam mempromosikan Ubud yang tak hanya sebagai destinasi wisata dan budaya, namun kini juga sedang menuju sebagai sebuah ikon baru sebagai destinasi kuliner dan pusat gastronomi pulau Bali. Kolaborasi dan sinergi antara rantai binis akan saling membahu membawa sebuah perputaran ekonomi yang mensejahterakan semua masyarakat.

Selamat menjelajahi Ubud beserta seluruh khasanah budaya dan keberagaman kulinernya.

Om Shanti, Shanti, Shanti Om

Dr. Ir. Tjokorda Oka Artha Ardhana Sukawati

Festival Patron and Vice Governor of Bali



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О М Е Congratulations to Ubud Food Festival for its fifth and spiciest year yet. ABC is proud to be Presenting Partner for the second year running. This is because of two reasons. Firstly, a meeting of values. Just like UFF, ABC's vision is to popularize Indonesian food; to make it better in our small but significant way for Indonesians, while enabling the world to discover the magical tastes of Indonesian food.

Secondly, a meeting of minds. While ABC was dabbling with a theme around spiciness for our UFF programs, our friends at UFF came back to us with their own idea for a theme showcasing Indonesia's spicy side. A true meeting of minds.

In line with the Festival's theme we are bringing some of the world's spiciest dishes. The World's Spiciest Noodles are back, along with new, explosively spicy and explosively tasty foods that will leave you craving for more. Our stage events also promise to spice things up, and we also have the world's first ever spice insurance so you can enjoy these fiery dishes without a care!

We look forward to meeting you at Ubud Food Festival 2019 Presented by ABC. We promise you a spice adventure like no other!

Dhiren Amin

Head of Marketing, Southeast Asia, Kraft Heinz ABC Founded in 2015, Ubud Food Festival is three days of cross-cultural culinary discovery with Indonesian food as the star. In its five years it has grown into Indonesia's leading culinary event, showcasing the nation's diverse cuisines, extraordinary local produce, and culinary heroes both emerging and established. UFF celebrates the archipelago's rich culinary heritage and the exciting future of its food industry, and has played a significant part in Indonesian cuisine's rising status on the world food stage.

Each year UFF's brand identity brings the theme to life. To mark the fifth anniversary of UFF, we are showcasing the evolution of the Festival's branding since its first year.

2015

So Grand Service Control of Serv

2016



2017



2018



2019













Jalan Suweta, Br. Bentuyung, Ubud 80571, Bali Ph: +62 361973178 | dine@mrwayan.com www.mrwayan.com

mrwayanubud
Mr. Wayan, Balinese Cuisine



FESTIVAL TEAM

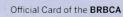
Janet DeNeefe – Festival Founder & Director
Kadek Sri Purnami – General Manager
Wayan Juniarta – National Program Manager
Saraswati Ratnanggana – Partnership Manager
Ayundari Gunansyach – Communications Manager
Widiatmini – Accounting Coordinator
Eka Septiarti – Administrative Coordinator
Abut Suka Merta – Senior Production Coordinator
Ari Putrayasa – Senior Partnership Coordinator
Wening Larasati – Partnership Coordinator
Ade Ardhana – Partnership Coordinator
Gustra Adnyana – Community Program Coordinator
Sarrah Monessa – Program Coordinator
Primadita Rahma Ekida – Program Coordinator

Harni Hapsari — Assistant Manager
Tiara Mahardika — National Media Coordinator
Gungde Dwi Udyana — Senior Graphic Designer
Kuncir Sathya Viku — Graphic Designer
Yogi Pradana — Graphic Designer
Yola Chandra — Volunteer Coordinator
Reindy Bagaskara — Admin & Travel Officer
Nagoya Pande — Production Assistant

FESTIVAL CONSULTANTS

Jayden MacKenzie – Program Consultant Julia Winterflood – International Media Consultant

Alexis Drevikovsky – Ubud Writers & Readers Festival International Program Consultant







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9 Campuhan

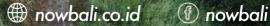
The ridge stands between two valleys, with Ubud to the west and a jungle to the east. It is one of Ubud's favourite spots, especially for walks in the warm morning light."

Find more travel stories on nowbali.co.id.

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WELCOME TO UBUD FOOD FESTIVAL 2019

PRESENTED BY ABC

We hope you're hungry! The program book is your guide to making the most of everything on offer at UFF19. For further information on event lineups and schedules, check ubudfoodfestival.com.

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FESTIVAL HUB

@ TAMAN KULINER

The free entry open-air Festival Hub @Taman Kuliner on Jl. Raya Sanggingan is home to some Masterclasses, Teater Kuliner cooking stage, Food for Thought discussion stage, Kids Events, Film Screenings, Live Music, and 65 food, beverage and market stalls.

KITCHEN STAGE

@ INDUS

The Kitchen Stage @ Indus is 20 meters from the Festival Hub. It features cooking demonstrations by Michelin-starred chefs and Indonesia's best, culinary competitions, and a behind-the-pass look into some of the world's best kitchens.

AROUND UBUD

Showcasing the best of Ubud's restaurants, bars, and foodie hotspots, our Special Events (*Supported by Reflections by AQUA*), Food Tours and some Masterclasses are held in various restaurants around town. Restaurant partner logos are on p. 43, and addresses on p. 92.

TICKETS

UFF features a range of free and ticketed events. Tickets for the Kitchen Stage, Special Events, Masterclasses, and Food Tours can be purchased at:

Our Website

Our website uses the online booking system TryBooking.com. Booking confirmation will be sent via email. Please bring a printed copy of your booking confirmation to the event or show it on your device.

Box Office

The Box Office is upstairs at Indus Restaurant, open 22-28 April from 8:00am-5:00pm. It accepts Indonesian Rupiah and accepts MasterCard/Visa.

Hosting Venues

You can also purchase tickets to individual Special Events and Masterclasses at their hosting venues.

PRICING SYSTEM

To ensure our Festival is accessible to all audiences, we offer a tiered pricing system on our Kitchen Stage sessions, FoodLover Passes, and a range of Masterclasses:

- Indonesian national (Id.)
- Resident, including KITAS, KITAP, Social Budaya, and Business visa holders (Res.)
- International visitors (Int.)
- Please bring your documentation to the Festival to show on entry.

ANY QUESTIONS?

For all your ticketing queries, please visit us at the Box Office or get in touch via:

- Email: ticket@ubudfoodfestival.com
- Phone: +62 361 977 408



ECIAL OFFER

FOODLOVER PASS

The FoodLover Pass is your golden ticket to all the action on the Kitchen Stage. Available for 1, 2, and 3-Day Festival experiences, it saves you up to 40% on individual Kitchen Stage sessions. All FoodLover Passes must be collected at the Box Office.

WANT A FREE TICKET TO OUR OPENING NIGHT PARTY ON 25 APRIL?

Sip cocktails and sample canapés from some of Ubud's finest eateries with your favorite Festival foodies at our Opening Night Party on 25 April. Want a free ticket? Simply purchase tickets to three Special Events and we'll give you a free ticket to our Opening Night Party. Email your booking confirmations to ticket@ ubudfoodfestival.com to claim your free ticket.

ACCOMMODATION PARTNERS

Stay with one of our valued Accommodation Partners and save 20% on your 1, 2, and 3-Day FoodLover Pass.

To receive your discount, email a copy of your accommodation booking confirmation to ticket@ubudfoodfestival.com and we'll send you a unique discount code to apply at checkout.

MERCHANDISE

Receive a 20% discount on UFF19 merchandise by showing us your tickets or FoodLover Pass. This offer only applies at our Official Merchandise Booths.

TAMAN KULINER HAPPY HOURS

Daily Deals for our dozens of food stalls are only available during the Taman Kuliner Happy Hours. Follow our Instagram account @ubudfoodfest for all the Daily Deals.

OVO CASHLESS PAYMENT

In partnership with OVO, this year we have an option for cashless payment at the 70+ curated stalls around Taman Kuliner. Get 30% cashback with a limit of IDR20,000 for your purchase.

FESTIVAL PROGRAM

KITCHEN STAGE

Playing host to Michelin-starred chefs and the region's best, the Kitchen Stage is home to 18 high-energy cooking demonstrations, culinary competitions, and a behind the pass look into some of the world's best restaurants.

SPECIAL EVENTS

From long table lunches to culinary collaborations between Southeast Asia's leading chefs, our Special Events put the best of Bali on the table.

Supported by Reflections by AQUA.

MASTERCLASSES

Our Masterclasses are led by the industry's best. From wood fire sourdough pizza to street food photography, tempe to Indonesian coffee, these intimate sessions are designed to turn passions into professions.

FOOD FOR THOUGHT

Home to compelling conversations and unique insights, the Food for Thought Stage is an opportunity for producers and consumers to come together to share stories, swap ideas, and unite in supporting the vibrant and sustainable future of the culinary industry.

TEATER KULINER

Celebrating the deliciousness and diversity of Indonesian cuisine, at the Teater Kuliner kitchen stage you can taste the creations of the archipelago's most talented chefs. Best of all? It's completely free.

FOOD TOURS

Join us on our Food Tours as we take a culinary *jalan-jalan* to take in the sights, smells and tastes of this incredibly diverse region.

KIDS EVENTS

If you've got a junior MasterChef at home or a keen gardener, we have a colorful range of Kids Events to keep them busy at the Festival. Kids Events are free with registration required, or ticketed.

LIVE MUSIC

When the sun sets it will only get warmer at UFF19. In the evenings we bring you Bali's most talented young musicians.

FILM SCREENINGS

Grab a plate of food, find a seat, then settle in for free screenings of Indonesia's latest culinary cinema under the stars



FREE ENTRY FESTIVAL HUB

Festival Hub @ Taman Kuliner is the perfect place to eat, drink, listen, learn and soak up the Festival vibe. Check our Festival Map (p. 90-91) to guide your senses through everything the Festival Hub has to offer.

FESTIVAL PROGRAM

All Festival programs in the Festival Hub are free of charge. Experience the UFF through the Teater Kuliner cooking stage, Food for Thought discussion stage, Live Music and Film Screenings.

MARKETS

Snack, slurp and sift through the best of Ubud's restaurants, bars, cafés and crafts across 70+ curated stalls at Taman Kuliner. View the full list on p. 93.

FESTIVAL BARS

Open from 11:00am until late, recharge your Festival spirit with Bali's best wines, beers and sparkling beverages.

ABC AREA

The Festival home of our Presenting Partner, the ABC Area offers exciting Indonesian food adventures. Sample the World's Spiciest Noodles, pick up a few Kecap ABC First Press Recipes, and meet the friendly team!

WASTE MANAGEMENT

UFF is committed to minimizing waste, from food waste at the cooking demo stages, to packaging at the Festival Hub. For all the information on our waste management strategies, check our website and social media.



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KITCHEN STAGE

26 - 28 APRIL

▼ KITCHEN STAGE @ INDUS

☐ International IDR100,000 | Resident IDR80,000 | Indonesian National IDR50,000 | Per session |



Korea's Doyen of Desserts

iii 26 April

9 09:30 - 10:30

With: Justin Lee

First to take the Kitchen Stage is Korea's Doyen of Desserts, Chef Justin Lee. At his JL Dessert Bar in Seoul he celebrates local seasonal produce, so in Bali he'll do the same. Although Indonesian ingredients may be foreign to him, he'll demonstrate that understanding balance of flavor is key to creating exquisite desserts.

Modernizing Sambal

(h) 11:00 - 12:00

With: Petty Elliott

Culinary teacher and self-taught chef Petty Elliott has pioneered a contemporary approach to Indonesian cuisine. Taking classic Indonesian ingredients such as kecap manis and kemangi, and spicing it up with green chili sambal and pineapple sambal, she'll create mouthwatering modern dishes — such as tuna tataki — which you can easily whip up at home.

The Art of Kinilaw

26 April

© 12:30 - 13:30

With: Jordy Navarra

You've probably sampled ceviche, and perhaps Indonesia's equivalent gohu ikan too (if not don't miss Chef Marinka's demo tomorrow). But have you tried kinilaw, raw fresh fish cured in citrus Filipino style? At Manila's Toyo Eatery, Jordy Navarra explores regional Filipino flavors through bright new dishes. What's 'delicious' in Tagalog? *Masarap*!

Shroom Kut Teh

26 April

(b) 14:00 - 15:00

With: Jimmy Lim

The beautiful mushroom farms of Taichung Xinshe in Taiwan blending with his heritage inspired Chef Jimmy Lim's mushroom and abalone version of Singapore's famous bak kut teh. In his words: "I really like the texture interplay of the meaty mushroom and tender yet chewy abalone." Join us in the front row for this demo!



Michelin-starred Thai Curry

iii 26 April

⑤ 15:30 - 16:30

With: Thitid Tassanakajohn (Chef Ton)

Could this Kitchen Stage session turn out to be the most fragrant? At Bangkok's Michelin-starred Le Du, Chef Ton creates progressive Thai dishes rooted in tradition, earning him #14 on Asia's 50 Best Restaurants 2018. With heady aromas of kaffir lime and lemongrass, who could resist a taste of Chef Ton's chu chee curry?

Sambal Smackdown

iii 26 April

17:00 - 18:00

With: Rinrin Marinka

It wouldn't be the UFF without the annual Sambal Smackdown! Chefs from Ubud's top restaurants and hotels battle it out for sambal supremacy, but this year there's a twist as our Presenting Partner plays a part: Saus Sambal ABC will be added to each sambal. Does it enhance the original? You be the judge.

The Poster Girl of Peranakan Cuisine

iii 27 April

© 09:30 - 10:30

With: Debbie Teoh

Chef Debbie Teoh is the poster girl of Peranakan cuisine. A true Nyonya – her father is a Baba from Malacca and her mother a Nyonya from Penang – she has published seven cookbooks. Chef Debbie will share her recipes for spicy, satisfying mee nyonya melaka and fragrant, refreshing pandan jelly.

Riso Superfino

iii 27 April

II:00 - I2:00

With: Luca Fantin

Luca Fantin was named Best Italian Chef in the World by *Identità Golose Magazine* in 2017, so Italian food lovers will sample something *molto speciale* when he shares his risotto carnaroli cooked in parmesan water. A type of rice described as 'the king of rices', Chef Luca's carnaroli grains have been aged for seven years.



SAYURI HEALING FOOD CAFE ACADEMY EVENTS

vegan & healthy food, raw food chef trainings, kirtan, workshops & events





Food from the Gods

27 April

① 12:30 - 13:30

With: Darren Teoh

'Dewakan' is a combination of *Dewa* (gods) and *makan* (eat). At Dewakan in Kuala Lumpur, Darren Teoh creates modern Malaysian cuisine sourced from its seas, farms, mountains and jungles. Using Indigenous Malaysian ingredients such as petai, kulim and perah he'll share some of the creative processes behind his food from the gods.

Cigar Cohiba - Tonka & Vanilla

iii 27 April

14:00 - 15:00

With: Yannis Janssens

With a current unparalleled 35 Michelin stars awarded to its restaurants across the world, the L'Atelier de Joël Robuchon group is fine dining royalty. Fancy trying one of its desserts? Yannis Janssens is Executive Pastry Chef of L'Atelier Bangkok, and to the UFF stage he'll bring this surprising, smoky creation.

Supported by Valrhona Cuvee Bali 68% Chocolate.

Bosslady of Bossam

iii 27 April

© 15:30 - 16:30

With: Judy Joo

Sharing is a common theme underlying all Korean food, and bossam embodies this convivial sentiment — everyone sharing from the same plate yet creating something of their own. Chef, author and TV personality Judy Joo will share her recipe for the addictive lettuce leaf parcels of spiced pork and pickles.

Bali's Culinary Star

E 27 April

(h) 17:00 - 18:00

With: Wayan Kresna Yasa Named Chef of the Year at Bali's Best Eats 2018, Wayan Kresna Yasa is one of the island's brightest culinary stars. For those who adore seafood plush with zingy, piquant flavors, this demo is essential. Chef Wayan will prepare pindang kecombrang: braised pompano with spicy chili and torch ginger flower sauce.



Spanish Sunchokes

iii 28 April

09:30 - 10:30

With: Carlos
Montobbio

We're sure you've heard of artichokes, but what about sunchokes? With his contemporary approach to Spanish and Catalan flavors at Singapore's Esquina, Carlos Montobbio transports diners to the vibrant heart of Spain. He'll share two dishes, working with intriguing ingredients such as horseradish ice cream, smoked walnuts, burrata, ají amarillo, and sweet, nutty sunchokes.

From Italy to Bali in One Bite

iii 28 April

With: Theodora Hurustiati

Learn how to make fresh pasta just like an Italian *nonna* with Jakartaborn, Italy-based chef and food writer Theodora Hurustiati. With her shrimp ravioli on coconut herb sauce, she'll combine an Italian classic with Balinese flavors. Come and savor these two culinary worlds in one bite!

Gohu Ikan - Indonesia's Ceviche

iii 28 April

(h) 12:30 - 13:30

With: Rinrin Marinka

It seems that in the cuisines of almost all seafaring nations, there is at least one raw fish dish (did you try Jordy Navarra's kinilaw yesterday?). A familiar face promoting Indonesian food on Asian Food Channel, Chef Rinrin Marinka will share gohu ikan, a zingy mix of fresh raw fish, lime juice and chili from North Maluku.

Stick to Your Roots

28 April

(b) 14:00 - 15:00

With: Deepanker Khosla Deepanker Khosla was named *Elite Magazine*'s Most Innovative Young Chef 2018, but that doesn't mean he's forgotten his origins. Celebrating the importance of cooking humbly and inspired by the earth and vegetable roots, he'll share Stick to Your Roots, one of his signature dishes. It's packed with neo-Indian flavors which honor his heritage.



Oz's King of Ice Cream

28 April

(b) 15:30 - 16:30

With: Ben Ungermann

Ben Ungermann was Masterchef Australia 2017 Runner-up, and during the competition discovered a love and talent for desserts. He now runs Ungermann Brothers ice cream parlor, a bona fide dessert destination in Brisbane, Australia. Join him for vanilla bay leaf ice cream, and Dutch spiced biscuit and pumpkin galettes with salted butterscotch.

Zero Waste Challenge

E 28 April

① 17:00 - 18:00

With: Check our website

After three days of cooking demos at the Kitchen Stage and Teater Kuliner there are bound to be a few ingredients left. In line with our mission to minimize waste, two chefs will go head to head to see who can create the most delectable dish from whatever remains in the pantry and fridge.



Struggling to decide which sessions look the most appetizing?

Upgrade your Festival experience with a 1,2 or 3-Day FoodLover Pass, giving you complete access to the Kitchen Stage. By purchasing a FoodLover Pass, you can save up to 40% on individually ticketed Kitchen Stage sessions. Prices range from IDR150,000 to IDR850,000.







SPECIAL EVENTS

24 - 28 APRIL

♠ Around Ubud

☐ IDR 350,000 – IDR 1,600,000

Michelin-starred Modern Thai

iii 24 April

□ IDR940.000

Seasalt at Alila Seminyak

With: Thitid Tassanakajohn (Chef Ton)

The fifth UFF kicks off early on Bali's southwest coast as ChefTon takes over the kitchen of Seasalt at Alila Seminyak. At Bangkok's Michelinstarred Le Du, ChefTon turns seasonal Thai ingredients into progressive dishes rooted in tradition, earning him #14 on Asia's 50 Best 2018. Start your Festival with modern Thai overlooking the Indian ocean.

Price includes welcome cocktail, canapés, and 5-course chef's menu with optional drinks package available.

Ubud's Superfood Brunch

26 April

(b) 11:00 - 15:00

□ IDR450,000

Full Circle

With: Gloria Susindra, Vebrina Hadi Full Circle is Ubud's new irresistibly cool tropical haven, and Gloria Susindra is behind its consistently tasty menu. Mr. Fox is Jakarta's new home of gutsy, globally-inspired fare and playful cocktails, helmed by Vebrina Hadi. When these friends share a kitchen the result will the best brunch Ubud has ever seen.

Price includes 4-course chefs' brunch menu with optional drinks package available.

Just Desserts

🖺 26 April

□ 18:00 - 21:00

□ IDR475,000

With: Made Runatha, Janur Yasa

Moksa is Bali's premier plant-based restaurant, revered for its raw vegan and vegetarian cuisine that tempts even the most committed carnivores. For their UFF19 Special Event Chef Made Runatha is sweetening things up with a tasting menu of decadent vegan desserts, exquisitely plated on Gaya Ceramics. This will be the UFF's ultimate sweet indulgence.

Price includes starter and main, followed by 10 vegan desserts, elixir mocktail and spice tea.

Amandari's 30th Anniversary

26 April

(h) 19:00 - 22:30

☐ IDRI,275,000

Amandari Ubud

With: Reynaldo deLuna II, Shane Lewis, Fernando Sindu UFF presents unrivaled opportunities to explore elevated Indonesian cuisine, and there's no finer venue at which to do so than Amandari. Jakarta's culinary star Fernando Sindu, Amandari's Executive Chef Reynaldo deLuna II and AMAN's Regional Chef Shane Lewis join forces for a 30th Anniversary dinner of inspired Indonesian followed by divine desserts and jazz.

Price includes 6-course chefs' menu with optional drinks package available.



Explore Umami and Acidity at LocaLAB

iii 26 April

□ IDR850,000

 LocaLAB - Above Nusantara

With: Felix Schoener, Eelke Plasmeijer LocaLAB is not just Locavore's R&D arm – it's also a space for the culinarily curious to learn about the process of creating a Locavore dish. Focusing on one ingredient, flavor or technique, their events share every triumph, discovery, and defeat. At their UFF19 edition, join the team for their insights into umami and acidity.

Price includes multi-course chefs' menu with paired drinks.

Best of Bali 2.0

iii 26 April

☐ IDRI,050,000

Mozaic

With: Check our website

Six chefs from the island's most vaunted venues — Bikini, Cuca, Kaum, Mason, and Mozaic — will go shoulder-to-shoulder to put the best of Bali on your plates. At the communal tables you'll be in the finest foodie company for five blissful courses — book now before it's too late!

Price includes canapés and 5-course chefs' menu with optional drinks package available.

Haoma X Apéritif

iii 26 April

☐ IDRI,600,000

Apéritif Restaurant

With: Nic Vanderbeeken, Deepanker Khosla Deepanker Khosla, *Elite Magazine*'s Most Innovative Young Chef 2018, is at the vanguard of sustainable cuisine with Hoama, Bangkok's first urban farm restaurant. With 20+ years' experience, Nic Vanderbeeken is Executive Chef of Viceroy Bali's coveted new venue Apéritif. This is an essential collaboration for those who adore Asian flavors expressed with European techniques.

Price includes welcome drink, canapés, and 8-course chefs' menu with optional wine pairing available.

Merah Putih Hijau

(h) 19:00 - 23:00

☐ IDR700,000

O DUMBO

With: Kieran Morland, Maxie Millian What do Indonesia and Italy have in common? Their cultural diversity is an important part of national identity, along with their warm and friendly hospitality! Merah Putih's Kieran Morland and Maxie Millian will create a vegetarian festa deliziosa of Italian-Indonesian fusion at Ubud's most stylish wood-fired restaurant, DUMBO.

Price includes welcome drink, canapés, and 6-course chefs' menu with optional wine pairing available.



REFLE OTIONS





Esquina y Lacasita

iii 26 April

□ IDR770,000

With: Carlos Montobbio, Phil Mowforth

Barcelona-born Chef Carlos Montobbio leads Singapore's Esquina with his artfully crafted contemporary interpretations of Spanish flavors. When he's hosted at Lacasita, Ubud's home of *muy picante* modern Mexican, it will be *paraíso* for both Mexi-holics and tapas enthusiasts. We strongly suggest spicing up your world with their jalapeño margarita.

Price includes 8-course chefs' menu with optional drinks package available.

Ternate Long Table Lunch

27 April

☐ IDR350,000

Casa Luna Restaurant

With: Janet DeNeefe, Kris Syamsudin Long fascinated by the Spice Islands, Janet DeNeefe's love of Moluccan cuisine runs deep. Joined by Kris Syamsudin, Founder of Cengkeh Afo and Gamalama Spices in Ternate, they will present a Ternate feast of traditional dishes slow-cooked in bamboo, such as spiced red grouper with native kenari almonds and organic chicken.

Price includes welcome drink and family style long table lunch.

Molecular Magic

iii 27 April

☐ IDR575.000

bridges

With: Adhitia Julisiandi, Wayan Sukarta Adhitia Julisiandi is Chef de Cuisine of celebrated contemporary Indonesian restaurant, 1945. He'll share his molecular gastronomy flair and passion for local produce over six courses in the alluring atmosphere of bridges. This is Indonesian fine dining at its most innovative, elegant and surprising.

Price includes 6-course chefs' Indonesian tasting menu and wine pairing.

Contemporary Italian with a Touch of Tradition

B 18:30 - 22:00

☐ IDR580,000

Uma Cucina

With: Maurizio Bombini

Chef Maurizio Bombini learned his trade at his parents' restaurant on the shores of the Adriatic Sea, and is now Chef-Owner of Seminyak's MAURI. When he helms Uma Cucina's kitchen, expect an evening of the finest local produce lovingly transformed into contemporary Italian dishes with a fourth of tradition

Price includes welcome drink, canapés, and 4-course chef's menu.

How Spicy Do You Like It?

⑤ 18:30 - 22:00

□ IDR650,000

Spice By Chris Salans
With: Chris Salans,

Imammudin, Ben Ungermann Dutch-Indonesian Ben Ungermann will delve into his roots for richly-spiced dishes and desserts, each deserving of just the right drink. Former National Champion and Flair Master Imammudin has 16 years' experience behind the bar, so you can trust him when it comes to

cocktails.

Price includes 4-course chef's menu with paired cocktails.

Best of Asia

iii 27 April

19:00 - 22:00

□ IDR750,000

Nusantara by Locavore

With: Check our website

Leading chefs from Indonesia, Malaysia, the Philippines, Thailand and Singapore unite to bring the region's best to Nusantara. This family style dinner of traditional dishes from each nation will have Southeast Asian food aficionados translating 'delicious' into a feast of languages. Fragrant, fiery, pungent, umami — let's start with enak sekali.

Price includes welcome drink and 10-plate family style sharing dinner.

Maestri Moderno Mediterraneo

iii 27 April

(b) 19:00 - 23:00

☐ IDRI,600,000

With: Luca Fantin, Nic Vanderbeeken

Luca Fantin has held his Michelin star for seven years, and In 2017 *Identità Golose Magazine* crowned him Best Italian Chef in the World. Melding modern techniques with the island's best ingredients, Nick Vanderbeeken brings over 20 years' experience to leading the Apéritif team. When they work together, expect eight courses of modern Mediterranean masterpieces.

Price includes welcome drink, canapés, and 8-course chefs' menu with optional wine pairing available.

Nyonya Nuptial Nosh

28 April

(2) 12:00 - 15:00

□ IDR350,000

Plataran Ubud

With: Debbie Teoh

Nyonya or Peranakan cuisine is the stuff of legend. As descendants of early Chinese migrants in Penang, Malacca, Singapore and Indonesia married with local populations, the culinary marriages were just as colorful. There's no better way to explore Peranakan cuisine than by sharing traditional wedding dishes prepared by notable Nyonya, Chef Debbie Teoh.

Price includes 6-plate family style sharing lunch.



Fine Dining Royalty at The Viceroy

iii 28 April

☐ IDR600,000

CasCades Restaurant

With: Alexander
McKinstry, Yannis
Janssens

L'Atelier de Joël Robuchon group is fine dining royalty, with 35 Michelin stars awarded to its restaurants globally. Yannis Janssens is Executive Pastry Chef at L'Atelier Bangkok. With Ubud's most spectacular view, CasCades at The Viceroy is the perfect venue to host his collaboration with Alex McKinstry, Head of Pastry at its new venue, Apéritif.

Price includes 5-course chefs' dessert menu with optional drinks packages available.

Pescatarian Paradise

iii 28 April

18:00 - 22:00

☐ IDR1,100,000

Padi Fine Dining

With: Hans Christian

Padi Fine Dining is Ubud's only plant-based and pescatarian fine dining restaurant. Hans Christian, Chef de Cuisine of Jakarta's VIEW Restaurant & Bar, is the man behind the city's first 18-course plant-based menu. When he commandeers the Padi kitchen the result is sure to surprise and delight even the most discerning diners.

Price includes 6-course chef's menu with optional drinks package available.

Ultimate Asian Barbecue

iii 28 April

① 18:30 - 20:30 20:30 - 22:30

☐ IDRI,300,000

Capella Ubud

With: Matt McCool, Judy Joo, Petty Elliott

Celebrated Korean American chef, Judy Joo, the doyenne of modern Indonesian food, Petty Elliott, and Capella Ubud's Culinary Director, Matt McCool, get together for an omakase night on the grill. Smoky, crackly, succulent and spicy, their Korean, Indonesian and Japanese dishes will combine for the ultimate Asian barbecue.

Price includes 12-course chefs' menu with optional wine pairing available.

Into the Wild

28 April

19:00 - 23:00

☐ IDRI,050,000

Restaurant Locavore

With: Check our website

After the foragers and farmers have shared their finest, the Locavore team will be joined by four of Southeast Asia's most provocative chefs. They'll be presented with the ingredients foraged that morning, and each chef will create one snack and one dish. This is one culinary collaboration serious foodies should not miss.

Price includes 7-course chefs' menu with lots of snacks and bites in-between.

Taste the Archipelago at the World's Best Hotel

iii 28 April

☐ IDRI,500,000

Ayung Terrace at Four Seasons

With: Jean Philippe Guiard, Wayan Sutariawan, Ragil Imam Wibowo Four Seasons Resort Bali at Sayan was voted World's Best Hotel by *Travel + Leisure* last year, so it's a fitting venue for Ragil Imam Wibowo, named Chef of the Year at Jakarta's Best Eats 2018. Along with Four Seasons' chefs he'll create seven courses representing the major islands of the archipelago.

Price includes welcome drink, canapés, and 7-course chefs' menu with optional drinks package available.

Imam and Raka Call Last Drinks

iii 28 April

② 20:00 - 22:30

☐ IDR350,000

With: Raka Ambarawan, Imammudin When national champion bartender and Flair Master Imam's in town, Night Rooster is the natural home for him to spin his magic. Alongside its owner Raka Ambarawan, Bali's King of Cocktails, they'll conjure the perfect last drinks for UFF's fifth year.

Price includes 4 crafted cocktails and bar snacks.





MASTERCLASSES

26 - 28 APRIL

Around Ubud

Tantalizing Teas

26 April

09:30 - 11:30

☐ IDR250.000

Festival Hub

@ Taman Kuliner

With: Arif Springs

Award winning health and wellness chef Arif Springs is renowned for his raw food creations and wide range of natural products, so he's the one to trust when it comes to herbal tea. Learn the gentle art of blending local herbs and flowers for tantalizing teas and tisanes.

Price includes all ingredients.

Street Food Photography

iii 26 April

(h) 12:30 - 14:30

☐ IDR100.000

Festival Hub @ Taman Kuliner

With: Maryssa Tunjung

Sari

With buzzing crowds, billowing steam and wafting smoke, snapping a great street food photo is not easy. Marrysa Tunjung Sari began her photojournalism journey 13 years ago, and is now Editor in Chief of Citilink's in-flight magazine Linkers. She'll teach you how to refine your foodie photography to produce a print-worthy photo story.

Price includes walking photography tour of the Festival Hub.

Specialty Coffee Appreciation & Cupping

iii 26 April

15:30 - 17:30

☐ IDR350,000

Festival Hub @ Taman Kuliner

With: Harris Hartanto Tan

The Coffeenatics crew take their brews very seriously. Whether you're curious or part of the cognoscenti, there's always something new to learn about Indonesian specialty coffee. From coffee quality to cupping, and how to make the most of your French press, Coffeenatics' Director Harris Hartanto Tan has the answers.

Price includes a bag of Coffeenatics coffee beans. Supported by Bodum.

Bubur and Bahasa

© 08:00 - 09:00

☑ Int. IDR I 50.000 Res. IDR 100.000 Ind. IDR60,000

Joglo Festival Hub @Taman Kuliner

Make the most of your time in Bali by learning the basics of Indonesian language and a bit about Indonesian culture, with the Cinta Bahasa Indonesian Language School team. A steaming bowl of bubur (rice porridge) will make both your learning and morning even more enak! You'll also receive a booklet of useful phrases.

Price includes bubur breakfast Supported by Cinta Bahasa Indonesian Language School.



Sourdough Deserves Two Days

27 - 28 April 10:00 - 11:30 □ IDR450.000

Like fermentation, mastering the art of sourdough bread takes time, which is why this Masterclass is held over two days. From mixing techniques to cutting, shaping, and proofing, making a starter to feeding it, no steps will be half-baked when you're guided by Emerson and Min from Starter Lab.

Workshop With: Emerson Manibo

Price includes all ingredients.

Cupping Session

iii 27 April 11:00 - 13:00

☐ IDR250,000

Full Circle

With: Aidan Broderick

EXPAT. Roasters is a specialty coffee company growing rapidly throughout Indonesia. Join their head roaster Aidan Broderick for an interactive exploration of the past, present, and future of Indonesian coffee, gain insights into wet hulled coffee as an Indonesian method of coffee processing, and sharpen your skills with a hands-on cupping session.

Price includes 250g bag of EXPAT. limited edition coffee.

Sourdough Pizza

27 April 11:30 - 13:30

☐ IDR650,000

DUMBO

A short stroll from the Festival Hub, DUMBO is Ubud's most stylish wood fire restaurant, featuring high end design, gastronomy, music and mixology in a stunning architectural space. Sounds like the perfect place to spend a couple of hours learning the secrets to sourdough pizza, doesn't it?

Price includes coffee, salad, pizza, glass of wine and limoncello.

French-Balinese Fusion

iii 27 April

12:30 - 14:30

□ IDR400.000

Festival Hub @ Taman Kuliner

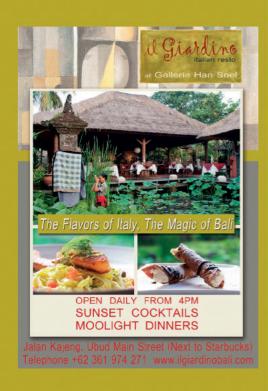
With: Chris Salans

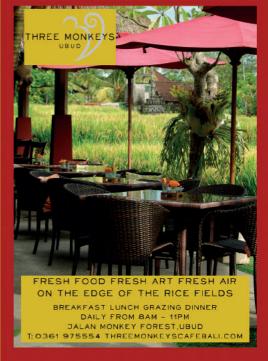
Chris Salans pioneered his style of French cuisine-meets-Balinese flavors at Ubud's multiple award-winning Mozaic Restaurant Gastronomique. A dedicated mentor, he'll share his insights into French-Balinese fusion with sesame crusted tuna with sambal kecicang, a spicy condiment containing fragrant torch ginger.

Price includes all ingredients. Supported by Zwilling.



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Bali Asli Cooking Class

iii 28 April

© 09:30 - 11:30

☐ IDR350,000

Festival Hub

@ Taman Kuliner

With: Penelope Williams

Penelope Williams of the renowned Bali Asli Restaurant will share some of East Bali's best kept culinary secrets. First, learn how to work with primary flavors to bring a dish to life, then try your hand at traditional dishes such as urab paku kacang barak and ketipat santok buah abian.

Price includes all ingredients.

Indonesia's Coffee Wheel

10:00 - 12:00

□ IDR350.000

Seniman Coffee Studio

With: I Kadek Edi, Rodney Glick Markisa, manggis, mangga... Sirsak, sawo, salak. It's here! The first ever coffee flavor wheel representing Indonesia's tropical kaleidoscope of flavors. Join the Seniman team for a cupping session exploring the flavor wheel to sharpen your senses. This is a major breakthrough for Indonesian coffee, and Seniman wants to share it with you.

Price includes all materials.

Visual Journaling

28 April

(h) 10:00 - 12:00

☐ IDR100.000

Campuhan College

With: Kathrin Honesta

Have you heard of visual journaling? Join the artist behind UFF19's delicious poster design, Kathrin Honesta, to learn all about it. She'll introduce you to a new way to capture your most mouth-watering moments through visual journaling. Fill your journal with your favorite foods, warung and restaurants!

Price includes all materials.

Homemade Tempe

28 April

© 12:30 - 14:30

☐ IDR400.000

Festival HubTaman Kuliner

With: Wida Winarno

Wida Winarno inherited her passion for food from her father Professor Winarno, one of Indonesia's leading food technologists and the world's foremost tempe expert. With different types of beans, Wida will teach you about the fermentation process and how to make tempe from scratch. You'll go home with your own handmade black soybean tempe.

Price includes all ingredients.

Food Writing Basics

28 April

15:00 - 17:00

☐ IDR300,000

DUMBO

With: Theodora Hurustiati

From a tiny apartment kitchen in a small Italian town, Jakarta-born Theodora Hurustiati has built a successful and interesting career as a chef and food writer. Theodora will share how she develops ideas into recipes, then transforms them into mouth-watering articles that urge the reader to head straight to the kitchen.

Price includes all materials.

Transforming Traditions

iii 28 April

15:30 - 17:30

☐ IDR400,000

Festival HubTaman Kuliner

With: Mandif Warokka

Mandif Warokka is a familiar name in Bali's fine dining scene. An awardwinning chef with an innovative approach to Indonesian cuisine, he'll show you how to transform the classic dish bubur ketan (sticky rice porridge) into a modern masterpiece, featuring the heavenly harum manis mango.

Price includes all ingredients. Supported by Lacor.

VENUE PARTNERS















































WORKSHOP



FOOD TOURS

26 - 28 APRIL

☐ IDR250,000 – IDR400,000

Gianyar Market's Best Bites

iii 26 April

□ IDR400,000

Meet at Box Office For adventurous foodies, there are few greater pleasures than scouring sizzling night markets for the tastiest local specialties. Local culinary guide Pak Puriana will wander with you through the region's biggest night market, Pasar Gianyar, leading you straight to all the best bites.

Price includes dinner of selected night market dishes and return transport.

Culinary Jalan-Jalan

iii 27 April

(b) 06:00 - 09:00

□ IDR400.000

Meet at Casa Luna Join our intrepid food guides on a walking tour to the home of Ubud's famed suckling pig, Ibu Oka's. After kopi Bali, meet Pak Rimpin, the master of bebek betutu (spiced braised duck), and Pak Sanur, the don of betutu ayam (spiced braised chicken). Polish it off with a Balinese breakfast of champions at Casa Luna.

Price includes Balinese breakfast at Casa Luna.

Keliki Tofu Makers

iii 28 April

© 10:00 - 12:00

☐ IDR250.000

Meet at Box Office Keliki village is renowned for its unique style of painting. However, not many know this hilly village north of Ubud also produces traditional tofu. Join our short tour to learn about the process, then stop by the Keliki Painting School. Don't forget to support the tofu makers by taking home a bag of fresh tofu!

Price includes return transport and fresh tofu.



TEATER KULINER

26 - 28 APRIL

Durian and Spice and All Things Nice

iii 26 April

With: Tri Sutrisna, Jon Leonard

Durian lovers: don't miss young Balinese culinary innovator Tri Sutrisna getting crafty with the king of fruit. Using the traditional method of timbungan (cooking inside bamboo), he'll blend Balinese spices and sweet local durian with fresh fish line caught in Northeast Bali. For the brave he'll serve it with Balinese durian mayonnaise!

Sumbanese Sambal

iii 26 April

① 11:30 - 12:30

With: Alessandro Colombis

Have you ever tried sambal from West Sumba? Hailing from Northern Italy, Alessandro Colombis is Executive Chef/teacher at the Sumba Hospitality Foundation, a hospitality training project for young people. With tiny raw yellow eggplants, he'll prepare sambal toro poddu to spice up grilled octopus, sweet potatoes and cassava chips.

Cooking in Bamboo

E 26 April

With: Ayu Gayatri Kresna, Gede Kresna Combining family recipes passed down through generations with high-quality local produce, Ayu Gayatri Kresna is passionate about preserving North Balinese cuisine and introducing it to the world. With this demo she'll explore other islands too, and cook everything in bamboo: ayam timbungan (Bali), tu-in ayam (Maumere, Flores), and pa'piong (Toraja, Sulawesi).

Charcuterie and Sourdough

26 April

14:30 - 15:30

With: Matt McCool

Once confined to French and Italian family homes and restaurants, charcuterie and sourdough is making a serious resurgence. In the jungles north of Ubud, Capella's Culinary Director Matt McCool whips up almost everything from scratch – including their tempting charcuterie selection and sumptuous sourdough breads. He'll show you how to master the basics.



Once Upon a Time in Ternate

26 April

16:00 - 17:00

With: Kris Syamsudin

Kris Syamsudin is the Founder of community-based tourism initiative Cengkeh Afo and Gamalama Spices in Ternate, North Maluku, a clove plantation home to the world's oldest clove tree. Join him and his team for the traditional Ternate dishes yellow spiced fish cooked in bamboo, and spiced smoked tuna with candle vegetable.

Exploresep by Kecap ABC

iii 26 April

© 17:30 - 19:00

With: Gerry Girianza

Do you hesitate to help your partner cook at home? If you answered yes, join Kecap ABC ambassador and *Exploresep* host Gerry Girianza on the Teater Kuliner stage to learn how to cook easy and tasty everyday dishes for your partner. You'll be spicing things up at home in no time!

Supported by ABC.

Fresh from the Future Farmers

(h) 10:00 - 11:00

With: I Ketut Buda

Chef I Ketut Buda is a farmer who goes back to nature for cooking, which is why he is part of Future Farmers, a collaborative organic farm in East Bali. With ingredients grown on this farm, he'll share three dishes inspired by rural Balinese home cooking: ayam bakar bumbu kecombrang, sambal goreng, and urap kejelongkot.

Unilateral Cooking

27 April

□ 11:30 - 12:30

With: Hans Christian

Have you ever heard of unilateral cooking? If not, come and discover this interesting technique demonstrated by Jakarta's rising culinary star Hans Christian. He'll use the technique to half poach and half bake salmon, which he'll serve with a banana blossom and kecombrang (torch ginger) curry emulsion.

Make Every Morsel Count

iii 27 April

(h) 13:00 - 14:00

With: Felix Schoener

The team from Locavore's R&D department LocaLAB are masters at making every morsel count. They'll show you how to turn food waste such as meat and fish trimmings, and high protein vegetable scraps into fermented sauces bursting with umami. If you've also wondered what you can do with leftover coffee grounds, you're in luck!

Aceh's Legendary Kupi Sareng

iii 27 April

(b) 14:30 - 15:30

With: Wan Windi Lestari, Dra, Irmayani The coffee houses of Aceh are the stuff of legend, and kupi sareng, the sweet dark brew strained from a height, is a major part of Aceh's culinary legacy. As is martabak mesir, its signature thin and crispy martabak. Join the Aceh Culinary Festival team for a tasty tour of this spice-rich region.

A Taste of Yamna Island

27 April

(h) 16:00 - 17:00

With: Charles Toto

Charles Toto, the Jungle Chef from Jayapura, Papua, returns to the Teater Kuliner stage to cook a traditional dish from Yamna Island in Papua's Sarmi district. Azarakwa nuhf is made from breadfruit, including its seeds, along with coconut milk and salt. Don't miss your chance to meet this true culinary hero.

Sambal ABC Extra Pedas

iii 27 April

(b) 17:30 - 19:00

With: Bara Patiradjawane

Pedas is Indonesian for spicy. Are you brave enough to eat a bowl of noodles containing 250+ chillis and Sambal ABC Extra Pedas? If so, you better have spice insurance! Sambal ABC Pedasuransi is powered by AXA, and Indonesia's beloved Chef Bara will cook the World's Spiciest Noodles, but only for the brave!

Supported by ABC.



Fish Fit for Kings

28 April

① 10:00 - 11:00

With: Adhitia Julisiandi

No visit to Lake Toba in North Sumatra is complete without trying the local Batak specialty naniura, raw fish cured in lime juice, andaliman pepper and a tangy array of aromatics. In the hands of Adhitia Julisiandi, Chef de Cuisine of contemporary Indonesian restaurant, 1945, you'll taste why this dish was once reserved for royalty.

Feeling Full Circle

iii 28 April

① 11:30 - 12:30

With: Gloria Susindra

Gloria Susindra is one of Jakarta's savviest young chefs. Her bold new American menu and strong concept at Mother Monster made it an instant favorite, while her diverse and satisfying selection at Full Circle makes it Ubud's hottest new table. Join her for two Full Circle dishes, Porchetta and Eggs and Butter Chicken Legs.

Acehnese Spice Celebration

E 28 April

With: Ragil Imam
Wibowo

It wouldn't be Ubud Food Festival without Chef Ragil's inspiring devotion to regional Indonesian cuisines! In possibly UFF19's most impressive celebration of the theme, Chef Ragil will prepare two Acehnese dishes containing more than 20 different spices: sie kameng (lamb curry) and daging merah (meat in red sauce).

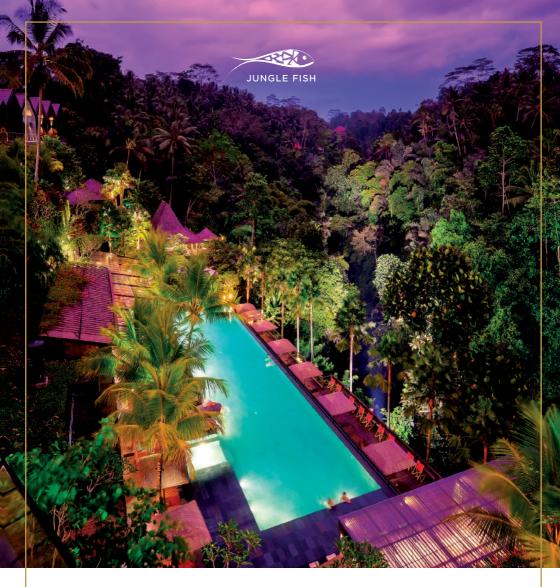
Meet Mr. Fox

28 April

14:30 - 15:30

With: Vebrina Hadi

Vebrina Hadi, or Nana as she's better known, is Executive Chef of Mr. Fox, currently turning heads in the capital for its adventurous dishes such as K.F.C. – Krunchy Fried Crickets. At Teater Kuliner she'll share Mr. Fox's signature dish of Thai Green Curry Barramundi, served with Hainan corn rice, tamarind nam jim, and crispy fish skin.



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Classics from the Capital

iii 28 April

16:00 - 17:00

With: Sisca Soewitomo, Novia R Soewitomo Betawi is the native ethnic group of Jakarta, Indonesia's capital, and Ibu Sisca is every Indonesian's favorite culinary TV persona who has lived in Jakarta for decades. At this year's Festival she'll serve Betawi specialties such as soto tangkar and asinan sayur, complex dishes that you can enjoy street-side in Jakarta.

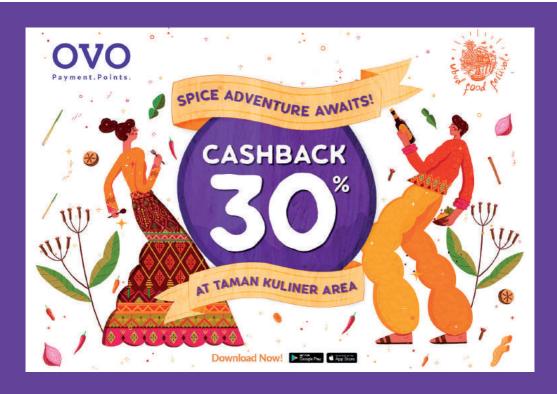
Mi Goreng Mashups

iii 28 April

© 17:30 - 18:30

Mi goreng donuts, mi goreng burritos, mi goreng burgers, mi goreng birthday cakes... Do you have a mi goreng modification you need to share with the world? Join these brave audience members as they battle it to out to see who can create the craziest mi goreng mashup.

Register two hours before. UFF provides mi goreng, contestants provide additional ingredients.

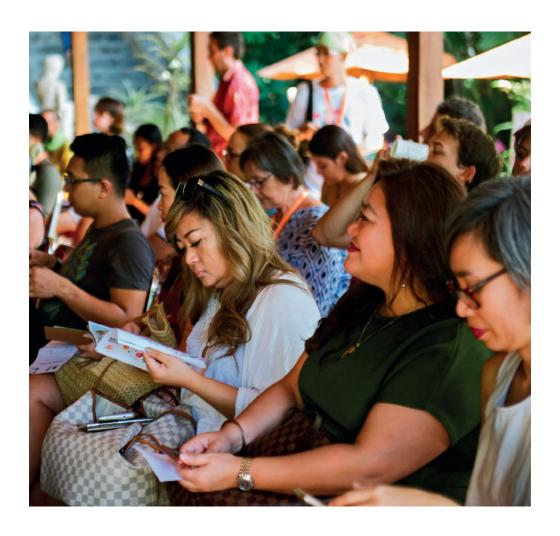




#bepartofourfamily

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Honeymoon Bakery
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Casa Luna Cooking School

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FOOD FOR THOUGHT

26 - 28 APRIL

 ${\bf 9}\;$ Joglo. Festival Hub @ Taman Kuliner. Jl. Raya Sanggingan, Ubud

□ FREE

Spice Up the World

iii 26 April

With: Ade Putri Paramadita, Wan Windi Lestari, Dra. Irmayani,

Janet DeNeefe

"We chose the theme Spice Up the World to show food lovers across the globe that it's time they added some Indonesian dishes to their favorites, and through this, learn something about Indonesia." – Janet DeNeefe. Get ready for a feast of ideas to spice up the world with Indonesian cuisine.

Turning the Tide on Plastic Waste

iii 26 April

I1:00 - 12:00With: Piet van Zyl,

Feny Fy, Wayan Aksara, Ade Putri Paramadita. With the plastic bags ban Bali is beginning to turn the tide on its plastic waste problem. Have you seen the container systems at the front of the Festival Hub processing waste produced at this event? Hear from those who are helping the island and UFF19 to minimize all forms of waste.

Spices for Change

Karyanto Wibowo

iii 26 April

12:30 - 13:30

With: Kris Syamsudin, Janet DeNeefe

Cengkeh Afo and Gamalama Spices is a community-based tourism project on a hillside clove plantation in Ternate, North Maluku. Join its Founder Kris Syamsudin and his team for inspiring insights into their initiative, which shares local agriculture, history and heritage to support local livelihoods and generate income, especially for women.

Reality Bites

🛗 26 April

14:00 - 15:00

With: Ben Ungermann, Thitid Tassanakajohn (Chef Ton), Rinrin Marinka, led Doble From Iron Chef to MasterChef, The Great British Bake Off to Cake Boss, reality TV cooking competitions never seem to go stale. But what really goes on in the studio or on the set? Join our panel of former cooking show contestants and judges as we grill them about the realities of reality TV.

Stories from Behind the Pass 3.0

iii 26 April

(h) 15:30 - 16:30

With: Darren Teoh,
Jordy Navarra,
Jimmy Lim Tyan Yaw,
Petty Elliott,
Jed Doble

Stories from Behind the Pass is back for the third year running! It's the Food for Thought session for chefs to share the highs and lows of kitchen life, their hard-earned wisdom and invaluable advice. If you're a chef or an aspiring one, take your seat in the front row.

Quick Bites: Day I

26 April

16:40 - 18:00

With: Silvina Miguel, Toby Garritt In a new addition to the Food for Thought stage, we are serving a daily menu of Quick Bites: 20-minute presentations from passionate foodies, innovate thinkers, and dedicated changemakers. On Day I your Quick Bites will give insights into the Slow Food movement and POD Chocolate.

See our website for more info.

Waste Not Want Not

27 April

© 09:30 - 10:30

With: Aretha Aprilia, Murdijati Gardjito, Prof. Dr. Ir, Gill Westaway Indonesia is the world's second largest food waster, according to the Economist Intelligence Unit. Despite this, 19.4 million Indonesians are still unable to meet their daily dietary needs. What are some of the best solutions to decrease food wastage and increase food access and security? Join these eco-friendly experts to find out.

Telling It Straight

(h) 11:00 - 12:00

With: Eve Tedja, lan Neubauer, Theodora Hurustiati, Maryssa Tunjung Sari While restaurant reviews and chef profiles have their place, food writers also play an important role in raising awareness of issues that are more difficult to digest. Join our panel of epicurean scribes as they spotlight those in the F&B industry striving for sustainability and a more conscious approach to eating.









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The Changing Nature of Eating

iii 27 April

D 12:30 - 13:30

With: Carlos Montobbio, Vebrina Hadi, Jed Doble, Justin Lee Some of the world's most respected restaurants offer up to 15 variations of each dish to cater for the ever-expanding list of dietary requirements. Is eating becoming too restricted, or should top restaurants be expected to accommodate every diet type? Join these shrewd chefs as they chew over the changing nature of eating.

Putting Indonesia on the World Food Map

iii 27 April

(9) 14:00 - 15:00

With: Gloria Susindra, Wayan Kresna Yasa, Hans Christian, Ade Putri Paramadita A new generation of Indonesian chefs is working hard to put Indonesian cuisine and its culinary scene on the world food map. From celebrating regional recipes in Bali to contemporary eats in the capital, these savvy young chefs will share their plans, challenges, and hopes for the future of makanan Indonesia.

Future Foods

© 15:30 - 16:30

With: Felix Schoener, Vebrina Hadi, Gill Westaway In 2018 the plant-based Beyond Burger made it onto millions of supermarket shelves and fast food menus, while crickets were named 'the next big food source' by *Forbes*. (Have you tried Chef Nana's Krunchy Fried Crickets at Mr. Fox?) Join these forward-thinking foodies for a taste of the future.

Quick Bites: Day 2

16:40 - 18:00

With: Lisa Sibagariang, Cat Wheeler, Deepanker Khosla In a new addition to the Food for Thought stage, we are serving a daily menu of Quick Bites: 20-minute presentations from passionate foodies, innovate thinkers, and dedicated changemakers. On Day 2 your Quick Bites will explore Indonesia's fermented foods, Bali's forgotten fruits, and urban farming in Bangkok.

See our website for more info.

Future Farmers

iii 28 April

© 09:30 - 10:30

With: Radhya Avisya, I Ketut Buda, Caecilia Sherina Their motto is "No Farmers, No Food, No Future". With 70% of Indonesia's working farmers over 45-years-old, the agricultural industry is facing an aging crisis. Meet the young Indonesians working hard to change this by shaping the future of farming in Indonesia, and ultimately, the future of the nation.

Murdijati Gardjito, Empowering Indonesian Produce

28 April

II:00 - 12:00

With: Murdijati Gardjito, Prof. Dr. Ir Murdijati Gardjito is the recipient of the UFF19 Lifetime Achievement Award. She has written more than 60 books about Indonesian culinary culture, and the preservation, management, and empowerment of local produce. Come and hear from this Indonesian culinary hero about her lifelong mission to bring Indonesian food and culture to the world.

Sail the Spice Islands

□ 12:30 - 13:30

With: Nurdiyansah
Dalidjo,
Kris Syamsudin,
Amanda Niode,
Rachel de Vries,
Janet DeNeefe

From andaliman in North Sumatra to nutmeg in the Maluku Islands, it's no secret that spices have played a storied role in Indonesia's history and rich cultural tapestry. These spice specialists will share the regional significance and potential of various types, and reveal the role they played in fueling Indonesia's revolution.

The Dark Side

28 April

14:00 - 15:00

With: Darren Teoh, Adhitia Julisiandi, Judy Joo, Gill Westaway Anthony Bourdain's death sent shockwaves through the global culinary community last year, prompting chefs to speak up about mental health and depression in the profession. How can they cope with the industry's brutal pressure while caring for themselves and supporting each other? Join our brave panelists for this important conversation.

Sekala Niskala in the Kitchen

iii 28 April

With: Ayu Gayatri Kresna, I Putu Dodik Sumarjana (Putu), Penelope Williams, Ianet DeNeefe In traditional Balinese homes the kitchen is separate from the main house, and if not, it must be at a higher level. For Balinese the kitchen is sacred, and dishes produced within are imbued with spiritualism. From the fundamental spice blends to communal cooking, follow our culinary guides through the spiritual side of Balinese food.

Quick Bites: Day 3

iii 28 April

16:40 - 18:00

With: Piet van Zyl, Feny Fy, Rachel de Vries In a new addition to the Food for Thought stage, we are serving a daily menu of Quick Bites: 20-minute presentations from passionate foodies, innovate thinkers, and dedicated changemakers. On Day 3 your Quick Bites will spotlight zero waste to landfill, community farming, and the wonders of nutmeg.

See our website for more info.



UFF19 MERCHANDISE

On our UFF19 merchandise we're honored to feature the custom artwork created for the Festival by Kathrin Honesta.

Festival merchandise can be purchased at the Merchandise Stall and Box Office, ranging from t-shirts, bags, to water bottles. For prices please check our social media.

Growing Gardeners

16:00 - 17:30

☐ Free, with registration

Festival Hub

@ Taman Kuliner

With: Kadek Suardika, Stephanie Pearson, Feny Fy, Silvina

> Miguel, Ludo Thibaudat

Do your little ones love digging around in the garden? Led by the friendly team from Ancut Garden Oasis, in this workshop your growing gardeners can learn about saving seeds, soil health, raising seedlings,

Includes all materials. Meet at Coffee Corner.

Ice Cream Chemistry

iii 27 April

© 9:00 - II:00

☐ Free, with registration

Festival Hub

@ Taman Kuliner

selection of locally inspired flavors. The bubbly Gelato Secrets team will share the art and science of creating too-good-to-share ice cream with your kids.

Celebrate Indonesian Food

iii 27 April

(h) 15:30 - 17:30

☑ IDR250.000

Festival Hub @ Taman Kuliner

With: Novia R

Novia Soewitomo is passionate about teaching children about Indonesian Novia your kids will be cooking nasi gulung, udang goreng tepung, and



LIVE MUSIC & ARTS

FREE

For schedules please check our website.







FILM SCREENINGS: FRIDAY

iii 26 April

© 19:00 - 21:00

Festival Hub
@ Taman Kuliner

Follow the life of Mbah Lindu, the legendary gudeg seller in Jogjakarta, before discovering how Mei tries to make peace with her father in *Wéi*, a short film directed by Samuel Rustandi. Finally, meet Apung, a Balinese man who has been trying to bring back 100 extinct Balinese roosters for the last 26 years.

Supported by CINEMAWITHOUTWALL.



LIVE MUSIC: FRIDAY

- iii 28 April
- 9 21:15 23:00
- Festival Hub
 @ Taman Kuliner

On the first night of UFF, experience flamenco, tango, Malay, Irish and Indian music on one stage with Bali Breathe, then dance off all those calories to the soulful sounds of Ubud artist collective, Love Mafia. Our Live Music proves this Festival is not just about food!

FILM SCREENINGS: SATURDAY

iii 26 April

Festival Hub @ Taman Kuliner

19:00 - 20:40

Settle in for an intimate short film about taste and memory, as Ibu Sri Owen prepares her best-loved and most popular beef rendang recipe in her home kitchen. Then, prepare to be inspired by Pulau Plastik. a non-fiction film with a cultural approach aiming to change public behavior towards plastic waste, while demonstrating better waste management systems.







LIVE MUSIC: SATURDAY

26 April

Festival Hub

19:00 - 23:10

@ Taman Kuliner

You won't be able to resist the joyous rhythms of the Swami Vivekananda Cultural Centre dancers. before some of Bali's best young musicians take to the UFF stage. Nourish your soul with the folk music of Soul & Kith before lifting your spirits with Alien Child's charming melodies.

LIVE MUSIC: SUNDAY

iii 26 April

Festival Hub

19:00 - 00:00

@ Taman Kuliner

It's the final night of the Festival! Kick your night off with Kul Kul Connection's engaging performance, then Ary Juliyant & The Badjigur Bluegrass is bound to get you moving. Love X Stereo and Rhythm Rebels are up next, before Feel Koplo bring the house down with their digitally engineered dangdut.





Ade Putri Paramadita | Culinary Storyteller

Ade Putri Paramadita is the host of *Akarasa*, a VICE Indonesia web series. A food writer, food stylist, F&B consultant, owner of Kedai Aput and Cofounder of Beergembira, Ade is also part of Aku Cinta Makanan Indonesia, promoting the preservation of traditional Indonesian foods. Ade was a judge for Aqua Reflection's Jakarta's Best Eats 2018, and *Iron Chef Indonesia*.



Adhitia Julisiandi | 1945 at Fairmont Jakarta

Adhitia Julisiandi is Chef de Cuisine of celebrated contemporary Indonesian restaurant, 1945. Known for his creative flair and passion for local produce, Adhitia always brings fresh ideas to the menu, incorporating molecular gastronomy techniques and alluring presentation. Adhitia developed his skills over many years of working in various upscale restaurants, including alongside Chef Guilermo Varella Matta from world-renowned El Bulli.



Aidan Broderick | Master Roaster EXPAT. Roasters

Aidan Broderick has a specialized focus on building new businesses in all areas of the coffee trade, and has worked in Australia, Jakarta, Singapore, Hong Kong and Bali. Working across the world, he has gathered valuable insight into the growth of the coffee industry globally.



Alessandro Colombis | Sumba Hospitality Foundation

Hailing from Northern Italy, Alessandro Colombis is Executive Chef/teacher at the Sumba Hospitality Foundation, a hospitality training project for the youth of Sumba. He has worked in various Asian countries and loves Asian food. His philosophy is to keep things simple by understanding the roots and developments of cuisine, and paying attention to the ingredient's original flavours, thus maintaining food's natural 'attitude'.



Alexander McKinstry | Apéritif at The Viceroy

With over a decade of experience in venues such as Melbourne's Vue Du Monde, New York's Le Bernardin, and Singapore's Pollen, Chef Alexander McKinstry leads the dessert and pastry team at Viceroy Bali's Apéritif. He also spearheads its bread program. Alexander continuously seeks to present playful and delicious renditions of desserts and pastries that will emotionally resonate with diners.



Alien Child | Sister Duo

Alien Child is a duo of sisters based in their homeland, Bali. Previously BTMDG, Aya (instrumentalist, arranger and vocalist) and Laras (lyricist and lead vocalist) weave melodies and lyrics to express the pains and perks of being young and different in this digital era.



Amanda Niode | Omar Niode Founadation

Amanda Katili Niode is the Co-founder and Chairperson of Omar Niode Foundation, a non-profit organization in Indonesia raising awareness about the importance of quality education and human resources in the field of agriculture, food, and the culinary arts. Amanda is also a founding member of Food Tank, a US-based NGO with a vision of building a global community for safe, healthy, nourished eaters.



Aretha Aprilia | Waste Management & Energy Specialist

Aretha Aprilia is the Waste Management & Energy Specialist at engineering company CDM Smith for the German Development Bank (KfW) project. She has previously worked for the United Nations Environment Program in Bangkok and other international institutions in Japan and Indonesia. She has a PhD in Energy Science from Kyoto University and is a recipient of the Green Talents Award in Berlin.



Arif Springs | Guru Jamu

Arif Springs is well known in Bali for his expertise in traditional Javanese herbal medicine. His grandmother, a renowned herbal healer, gave him a grassroots education in the nutritional properties of wild plants. He has built this into his own business, Djamoekoe, which has outlets in Bali and Java as well as customers all over the world.



Ary Juliyant & The Badjigur Bluegrass | Art Guerrilla Activist/Folk Singer

Bandung-born Ary Juliyant has almost 30 years' experience as a musician and singer-songwriter. He has created nearly 40 indie label music albums since 1988, such as *Overhang* (1988), *Bunga Langit* (1977), and *Nyanyian Daun* (2000). He's also known as an art guerrilla activist.



Ayu Gayatri Kresna | Pengalaman Rasa

North Balinese Ayu Gayatri Kresna's cooking training began as a child in her family's kitchen – learning the art of traditional cooking while honing her senses to master numerous authentic dishes. Combining family recipes passed down through generations with high-quality local produce, Ayu is passionate about preserving North Balinese cuisine and introducing it to the world.



Bali Breathe | World Music

Bali Breathe is a group of five musicians that share the same affection for world music. Together, they expand their musical perspectives and share their joy with audiences by mixing flamenco, tango, Malay, Irish and Indian music.



Bara Pattiradjawane | Supercook

Jakarta-born Bara Pattiradjawane grew up in various European countries, sparking his passion for cooking. His book, *The Colourful Stories of Indonesian Cooking*, was nominated in the Gourmand World Cookbook Awards 2018. His latest book, *Sambal Nation*, was launched at London Book Fair 2019.

Supported by ABC.



Ben Ungermann | MasterChef Australia 2017 Runner-up

Born to a Dutch mother and Dutch-Indonesian father, Ben Ungermann's greatest influence has always been family. In 2017 he was MasterChef Australia Runner-up, and during the competition discovered a love and talent for desserts. He then launched his ice cream parlor Ungermann Brothers and is opening his first private dining experience in Canggu, Bali, alongside some other exciting new international projects.



Benjamin Cross | Mason and Fishbone Local

Hailing from Byron Bay in Australia, Benjamin Cross traveled the world honing his craft in prestigious restaurants from Sydney to New York to Barcelona, before making Bali home in 2007. After ten years at the helm of Mejekawi by KU DETA, he now applies his contemporary culinary techniques to locally sourced ingredients at both Fishbone Local and Mason.



Braden White | Bikini, Sisterfields and BO\$\$ MAN

Chef Braden White hails from Australia and is Group Chef at 8 Degree Projects, working across the group's Seminyak venues, Sisterfields, BO\$\$ MAN, Sibling Espresso Bar and their high-end restaurant, Bikini. Braden describes his cooking as "clean, honest, fresh and simple" and takes pride in focusing on quality, locally sourced ingredients prepared in a classic style which allows the ingredients to shine.



Caecilia Sherina | Future Farmers Indonesia

Small, but with a big dream. Ceacilia Sherina is a filmmaker who believes films can make a big impact and bridge gaps. As the Future Farmers Indonesia Communications Manager, she uses film to communicate its dreams, plans, and strategies. This year, with CINEMAWITHOUTWALL, she is involving filmmakers around the world to create solutions through film.



Carlos Montobbio | Esquina

Barcelona-born Chef Carlos Montobbio leads the Esquina kitchen in Singapore with his artfully crafted contemporary interpretations of Spanish flavors. His strong appreciation for quality ingredients and determination to bring joy through his cooking drives him to innovate. Esquina is now a leading establishment for cuisine based on Spanish and Catalan flavors inspired by Chef Carlos' heritage and personal culinary memories.



Cat Wheeler | Slow Food Bali

Canadian writer Cat Wheeler has lived in Bali since 2000. Granddaughter of a farmer and Co-founder of Slow Food Bali, she is deeply concerned about food security. Cat takes an interest in every aspect of Indonesia's culinary culture, ranging from Indigenous foods, traditional rice cultivation and herbal remedies to fine dining with a focus on locally produced ingredients.



Charles Toto | The Jungle Chef

Charles Toto, the Jungle Chef from Jayapura, Papua, uses foraged ingredients to put a Papuan twist on international favorites. In 2006 he founded Jungle Chef Community, which provides more than 120 local residents with hospitality training so they can cook for tourists from the mountains to the beach. In 2018 he started setting up shops for homeless children to generate income from local foods.



Chris Salans | The Master Chef

Chris Salans hailed from three Michelin-starred restaurants in France and the US before creating his pioneering style of French cuisine-meets-Balinese flavors at Ubud's multiple award-winning Mozaic Restaurant Gastronomique, and Spice by Chris Salans gastro-bar in Ubud. Chris is a dedicated mentor and one of Bali's top culinary ambassadors, representing Indonesia in print, television, and at international food events.



Darren Teoh | Dewakan

At Dewakan, Darren Teoh creates modern Malaysian cuisine. His dishes are a reverential deep dive into the nuances of Malaysian cuisine and cultures, producing moments of reckoning that are as fun to think about as they are to eat. Darren grew up in a family of good cooks, and their reverence for ingredients form the framework of what he believes food should be.



Debbie Teoh | Authentic Peranakan Cuisine

Chef Debbie Teoh is a true Nyonya – her father is a Baba from Malacca and her mother a Nyonya from Penang. Debbie learnt the rudiments of Peranakan cooking from her family; both Southern Nyonya and Northern Nyonya cooking. Debbie has flown the Peranakan flag and given heritage talks at events worldwide. She has published seven cookbooks; the most recent is Debbie Teoh's Favorite Recibes.



Deepanker Khosla | Haoma

Deepanker Khosla was awarded Most Innovative Young Chef 2018 by Elite Magazine. He leads the Haoma team creating beautiful yet simple organic food which is sustainably sourced from around Thailand with great care. Nurturing Thailand's first urban farm, DK takes neo-Indian cuisine to new heights whilst championing sustainable and zero waste practices.



Dra. Irmayani | Aceh Culture & Tourism Office

As Head of the History and Culture Department of Aceh's Culture and Tourism Office, Dra. Irmayani preserves and promotes Acehnese culinary culture and works closely with all members of the culinary community. She has been involved in the Aceh Culinary Festival for the past five years.

Supported by Dinas Kebudayaan & Pariwisata Aceh.



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Eelke Plasmeijer | Locavore

Eelke Plasmeijer of Ubud's Locavore, which focuses on the finest Indonesian produce and modern cooking techniques, has spent more than half his life in kitchens. He surrounds himself with the freshest ingredients while supporting local farmers and communities.



Emerson Manibo | Starter Lab

Emerson Manibo started honing his bread baking skills in respected food havens in New York and Brooklyn. After graduating from the International Culinary Center in Classical Pastry Arts, he worked alongside the industry's best at the legendary Tartine Bakery. Back in Bali, he and his partner Min opened Starter Lab in 2017, to bake the finest sourdough on the island.



Eve Tedja | epicure magazine Associate Editor

As an Associate Editor of epicure magazine, Eve Tedja can often be found visiting restaurants and bars, tasting new dishes and interviewing top chefs. Prior to joining the award-winning gourmet lifestyle magazine in 2018, she was a freelance writer for other food and lifestyle titles in Indonesia.



Feel Koplo | Digitally Engineered Dangdut

Feel Koplo is a DJ duo from Bandung, comprising Maulfi Ikhsan and Tendi Ahmad. They produce digitally engineered dangdut, and by working with old Indonesian songs their mission is to make audiences dance.

Supported by Raditomo.



Felix Schoener | LocaLAB

A chef for over 24 years, including in several Michelin-starred restaurants, Felix Schoener has now dedicated his life to sustainable gastronomy and whole food nutrition. He is cooking his way around the world, exploring wild foraged foods and traditional local diets. Felix heads the Locavore Research & Development Team in their test kitchen LocaLAB.



Feny Fy | Emas Hitam Indonesia at Ancut Garden

A poet at heart, Feny discovered permaculture by chance after studying English Literature at university. Now she is not only a Permaculture Designer but also a trainer. She has been focusing on developing Emas Hitam Indonesia as the Director of the organization in collaboration with Ancut Garden, while also developing ecotourism programs that help local communities



Fernando Sindu | Cork & Screw Country Club

Jakartan Chef Fernando Sindu grew up in New Zealand. After studying at the Culinary Institute of America, New York, he worked at several top restaurants including Brasserie 8 1/2, Oceana, and Boqueria, before returning to Jakarta in 2011. He is now Executive Chef of Benedict, SevenFriday Space and Cork & Screw Country Club, where comfort and street food are celebrated.



Gede Kresna | Reviving Traditions

An architect based in rural North Bali, Gede Kresna is committed to reviving and retelling the local Indigenous traditions of sustainable living. He rediscovers, records and shares ancient knowledge, wisdom and experiences, from traditional architecture, art and lifestyles to agriculture and food systems, as well as rural North Bali recipes and culinary practices.



Gerry Girianza | Exploresep by Kecap ABC

Chef Gerry Girianza's YouTube channel's 500K subscribers are drawn to his unique delivery of innovative recipes. As Kecap ABC's ambassador he hosts *Exploresep by Kecap ABC*, a travel show showcasing everyday Indonesian dishes made tastier with Kecap ABC's First Press Recipes.

Supported by ABC.



Gill Westaway | Food Lover & Guesthouse Owner

Gill Westaway lives on the island of Lombok, Indonesia, and runs a small guesthouse. In her former incarnation working for the British Council, she collaborated closely with writers and artists managing and chairing literary events. She also worked with young creative entrepreneurs, including in the culinary sector.



Gloria Susindra | Cook, Eat, Repeat

After training at Le Cordon Bleu in San Francisco, Gloria Susindra moved to Melbourne to hone her skills in Culinary Management. She returned to Jakarta with the ambition of opening something herself, and in 2017 Mother Monster opened at Plaza Indonesia. She spread her wings further in 2018, to design and manage the menu at Full Circle Ubud by EXPAT. Roasters.



Hans Christian | VIEW Restaurant by Fairmont Jakarta

Jakartan Hans Christian staged alongside acclaimed chefs in the US before becoming Chef de Partie at Next Restaurant, Alinea Group, under Chefs Grant Achatz and Jenner Tomaska. In 2016 Hans brought his expertise and passion back to his home city, where he is Chef de Cuisine at VIEW Restaurant by Fairmont Jakarta. Hans is dedicated to elevating Indonesia's culinary scene.



Harris Hartanto Tan | Coffeenatics

Harris Hartanto Tan is a coffee personality, and Director and Co-founder of Coffeenatics. While his professional coffee education includes courses at Australian Barista Academy and Specialty Coffee Association of America, his passion is mainly in the non-espresso brewing method. He was a Technical Judge for Indonesian Roasting Championship 2018, and holds a CQI Q Grader and SCA Roasting Professional Level licenses.



I Kadek Edi | Crafting Great Coffee

I Kadek Edi is a coffee roaster, barista, educator and one of the first Balinese coffee makers to achieve the gold standard SCAA Q Grader qualification. Edi is a Co-founder of Karana Spesialis Kopi, a boutique coffee producer and processor in Mas, Ubud, exporting specialty green coffee beans from Bali and Flores.



I Ketut Buda | Future Farmers

Chef Buda is a farmer who goes back to nature for cooking. He believes delicious food comes from healthy soil and a healthy farmer. That's why he's part of the collaborative organic edible farm, Future Farmers, which provides vegetables, fruits and edible flowers for both the public and chefs around Bali. Why not come and visit this wonderful local resource?



I Putu Dodik Sumarjana (Putu) | Nusantara by Locavore

I Putu Dodik Sumarjana joined Locavore as part of the pre-opening team. As an Indonesian, Chef Putu is proud to show what can be achieved with local ingredients and he regularly invents new dishes that are adapted by the team. He is Chef de Cuisine of Nusantara by Locavore.



lan Neubauer | Journalist and Photojournalist

lan Lloyd Neubauer is an Australian freelance journalist and photojournalist who has worked as a visiting reporter in Indonesia for a decade. He has reviewed around 100 restaurants and bars in Bali and other parts of Indonesia, and written extensively about the Indigenous foods of Bali, Java, Lombok, Kalimantan and Sulawesi, as well as the jamu herbal healing arts and medicines of Indonesia.



Imammudin | Kula |akarta Mixologist

Bartending for the past 16 years, Jakarta raised Imammudin was Indonesia's National Champion, ranking fourth in the De Kuyper Cocktail Cup World Final in 2008. He went on to become Dubai's National Flair Master and competed in the SKKY Challenge World Final in London. He recently joined Kula Jakarta, a dynamic Indonesian event and restaurant company, as resident mixologist.



Janet DeNeefe | UFF Founder & Director

Melbourne-born Janet DeNeefe, Founder & Director of Ubud Food Festival and Ubud Writers & Readers Festival, has lived in Bali for more than three decades. Her latest book is *Bali: Food of My Island Home*, following her memoir *Fragrant Rice*. She is also the owner of Casa Luna, Indus Restaurant, and Honeymoon Guesthouse and Bakery in Ubud.



Janur Yasa | MOKSA

A world traveler native to Bali, Made Janur Yasa is passionate about environmental sustainability, community-building, martial arts, and incredible food. Co-founder of plant-to-plate restaurant MOKSA, Made believes in the transformative healing power of food. He recently established Moksa Dojo, an onsite martial arts/yoga studio offering practices to pair with delicious healthy eating.



Jean Philippe Guiard | Four Seasons Sayan

He started his career in Michelin-starred restaurants in France and Norway, but the Spice Islands were calling for Jean Philippe. After honing his skills at Joël Robuchon, La Ribaudière and Bagatelle, in 2011 he joined Nathalie Gourmet Studio in Kuala Lumpur. This took him to Shanghai and Bali where, as Executive Chef at the Four Seasons Sayan, he creates Balinese-French fusion.



Jed Doble | Food Writer and Publisher

Jed Doble is a respected food writer and publishing professional. His brands FoodieS and FoodieS Bali publish a monthly print magazine with digital channels, featuring culinary stories from across Indonesia, the Asia Pacific and beyond. Jed's passion for food has led him on the search for the best dishes, whether at fine dining restaurants, hawker stalls or the ubiquitous warung.



Jethro Vincent | Bikini, Sisterfields and BO\$\$ MAN

New Zealander Jethro Vincent is Creative Culinary Director and Executive Chef of 8 Degree Projects, the team behind popular Seminyak eateries Sisterfields, BO\$\$ MAN, Sibling Espresso Bar, and Bikini. Jethro's light and clean cooking style shines at modern share-plate dining venue Bikini, next to a big focus on texture and balance. It's serious food, celebrated in a not so serious way.



Jimmy Lim Tyan Yaw | JL Studio

For Singaporean Jimmy Lim, the astonishing agricultures, produce and people of Taiwan offered new perspectives on his cooking and imagination. After years of working in the fine dining industry, JL Studio was born. There Chef Jimmy serves modern Singaporean cuisine, sharing both the wide spectrum of Singaporean and Southeast Asian flavors and the extraordinary produce Taiwan offers. JL Studio was named One to Watch at Asia's 50 Best 2019.



Jon Leonard | Wanaprasata Founder

Founder of Balinese farming cooperative Wanaprasta, Jon Leonard works with growers across Bali to enhance their relationship with the land. Producing ethical, indigenous, pastured organic meats and dairy products, Wanaprasta has grown in reputation over the past seven years.



Jordy Navarra | Toyo Eatery

After culinary school Jordy Navarra worked in kitchens in London and Hong Kong, but soon realized he had no foundational relationship with the food he worked with. He returned to his hometown to create food that resonated with the flavors he grew up with, and so Toyo Eatery was born, presenting familiar Filipino flavors through bright new dishes.



Judy Joo | Chef, Author, TV Personality

Korean American Judy Joo received her Grand Diplome in Pastry Arts at New York's French Culinary Institute. She joined Restaurant Gordon Ramsay and staged around the world at three Michelin-starred restaurants. Judy starred in *Iron Chef UK*, was a judge on *Iron Chef America*, is Chef Patron of modern Korean restaurants Jinjuu in London and Hong Kong, and hosts her own show *Korean Food Made Simple*.



Justin Lee | jldessertbar

Chef Justin Lee has worked in renowned kitchens in Korea, Australia, and New Zealand, and opened JL Dessert Bar in 2017. He is the Asia Pacific guest chef representative of SOSA Ingredients and Valrhona Chocolate, and runs the COQ Molecular Pastry Lab in Seoul.

Supported by Korean Cultural Center Indonesia.



Kadek Suardika | Emas Hitam Indonesia at Ancut Garden

Kadek Suardika has been growing food for his family and community since 2004. He collaborated with various Indonesian NGOs before founding Emas Hitam Indonesia. Kadek started developing the locally owned internationally supported project Ancut Garden Oasis in 2017. His inspiring work at Ancut Garden made him leader of his subak and won him a scholarship to Vandana Shiva's Earth University.



Kathrin Honesta | Illustrator

Kathrin Honesta is a freelance illustrator based in Jakarta, who focuses on storytelling and book-related projects. She has designed book jackets and illustrations for Harper Collins, Penguin Random House, Scholastic, Simon & Schuster, Snapchat and Google. She is the creator of the Ubud Food Festival 2019 artwork.



Kevin Cherkas | Cuca

Chef Kevin Cherkas has worked in some of the world's most outstanding Michelin-starred restaurants. Co-founder of Cuca, he's been praised for his cutting-edge concept of tasty, globally inspired, locally sourced cuisine. Throughout the last six years, Cuca has established itself as one of Southeast Asia's most celebrated foodie destinations, having thrice received Trip Advisor's prestigious award for Best Restaurant in Asia.



Kieran Morland | Merah Putih and Sangsaka

Kieran Morland is co-owner and chef of Merah Putih and Sangsaka restaurants. He has been cooking in Bali for the last decade, and was previously Head Chef of KU DETA. He has cooked in kitchens in New York, London and Melbourne, and his passion is using unusual ingredients to create delicious and comforting Indonesian food.



Kris Syamsudin | Cengkeh Afo and Gamalama Spices

Australia Award Fellow Kris Syamsudin is Founder of the community-based tourism project Cengkeh Afo and Gamalama Spices in Ternate, North Maluku, a hillside clove plantation home to the world's oldest clove tree. The initiative shares local agriculture, history and heritage through spice production, which supports local livelihoods and generates income, especially for women. The initiative has attracted international attention.



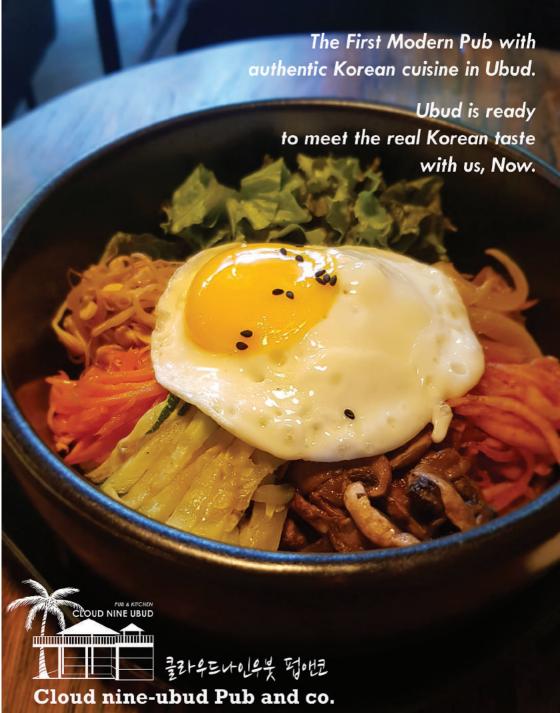
Kul Kul Connection | Green School Bali

Kul Kul Connection is a Green School Bali program promoting unity between the international and local community. It takes action on local waste problems, builds a youth movement through performing arts, and represents the voice of Indonesian youth in the international dialogue on climate change.



Lisa Sibagariang | LocaLAB

Originally from North Sumatra, Lisa began her cooking career eight years ago in Batam, when *Mustika Rasa* inspired her to explore and document Indonesian cuisine. Lisa thrives under the pressure of working in kitchens, which led her to join Locavore in 2016. She is now a researcher at Locavore's R&D department LocaLAB.



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Love Mafia | Sounds from the Soul

Love Mafia is an artist collective that collaborates to share sounds from the soul. Through music the collective shares their journey, as well as their destination. They have collaborated with several Ubud-based musicians and performed in many local venues.



Love X Stereo | Seoul Electro Rock Duo

Former skate punk rockerToby Hwang and fugitive astrophysicist Annie Ko are Love X Stereo, a dazzling Seoul electro rock duo whose dreamy kaleidoscope of stellar synthpop anthems has enraptured festival audiences across Asia and North America.

Supported by Antida Music Productions.



Luca Fantin | il Ristorante Luca Fantin

Luca Fantin has helmed il Ristorante in Tokyo's Bvlgari Ginza Tower since 2009. He opened a second location at Bvlgari Resort Bali in 2017. His cuisine fuses traditional techniques with the finest local and seasonal ingredients. The first Italian chef in Japan to be awarded with a Michelin star, he was also ranked #28 at Asia's 50 Best Restaurants 2018.



Ludo Thibaudat | Emas Hitam Indonesia at Ancut Garden

Originally from Paris, France, Ludo Thibaudat left behind a successful business career to travel around Europe and Asia exploring different community-based projects that inspired him to create his own. He chose Bali to create the kind of life you don't need a vacation from by developing the locally owned internationally supported project Ancut Garden Oasis.



Made Runatha | MOKSA

Made Runatha approaches his work with a single mandate: making healthy food taste fantastic. Specializing in raw, vegan and vegetarian dishes, he heads MOKSA in Ubud, where he follows the journey of his ingredients from the restaurant's organic nursery and garden, right through to the dishes he plates up daily. MOKSA has become Bali's most respected plant-based food restaurant.



Mandif Warokka | Teatro, BLANCO par Mandif

Chef Mandif Warokka is an innovative, award winning chef and restaurateur who has worked in Michelin-starred venues. He now heads the kitchen at Bali's celebrated Teatro Gastroteque Restaurant in Seminyak, and BLANCO par Mandif in Ubud. Wherever he serves his creative cuisine, Chef Mandif is forever trying new things to ensure his guests are always excited.



Marrysa Tunjung Sari | Professional Photographer & Editor

Marrysa Tunjung Sari has been Editor in Chief of *Linkers*, the Citilink Travel inflight magazine, since 2014. She conducts private mentorship classes, is a contributor to National Geographic Indonesia and KOL for Olympus Indonesia, and is one of the judges of Garuda's prestigious World Photo Competition.



Matt McCool | Capella Ubud

Capella Ubud's Culinary Director Matt McCool cut his teeth in iconic venues such Quay, Gordon Ramsay's Maze and Tom Aitkens' eponymous London. His playful, contemporary approach to incorporating prime Australian ingredients into Asian cooking became his signature, earning him a string of accolades. At Capella Matt oversees operations at Api Jiwa and Mads Lange, the Mortar and Pestle Bar and The Camp Fire.



Maurizio Bombini | MAURI

Chef Maurizio Bombini learned his trade at his parents' restaurant before beginning his culinary journey to France, USA, China and Indonesia. After heading the restaurants of Bulgari Resort Bali and Mandapa, a Ritz Carlton Reserve, Chef Maurizio opened his own restaurant MAURI last November. Inspired by his Pugliese origins, MAURI offers a contemporary Italian dining experience with a touch of tradition.



Maxie Millian | Merah Putih and Sangsaka

Originally from Jakarta, Maxie Millian's cooking career has taken him across Indonesia and through some of the most diverse and luxurious restaurants in the world. From bustling Jakarta to fine dining in Dubai, he now commands kitchens in Bali, bringing an exceptional level of talent to the most humble and diverse range of Indonesian dishes.



Murdijati Gardjito, Prof. Dr. Ir | Gadjah Mada University

Murdijati Gardjito has written more than 60 books about Indonesian culinary culture, and is passionate about researching Indonesian food. She believes the nation has great potential for food security and sovereignty. It is her mission to bring Indonesian food and culture to the world.

Supported by Gramedia Pustaka Utama.



Nic Vanderbeeken | Apéritif at The Viceroy

Chef Nic Vanderbeeken brings over 20 years' experience to leading the team at Viceroy Bali's Apéritif. Having helmed the luxury property's awardwinning CasCades Restaurant for five years, Nic continues to elevate his one-of-a-kind creations at Apéritif, melding the best of modern European techniques with various ingredients from the Spice Islands to create dishes that appeal to the modern global diner.



Novia R Soewitomo | Culinary Practitioner

The daughter of much-loved culinary expert Ibu Sisca Soewitomo, a pioneer of Indonesian TV cooking, Novia has learnt from the vast experiences of her mother: She is currently undertaking a Culinary Masters course with the ambition to teach young children about Indonesian food, so that one day they will truly love, know and be proud of their Indonesian culinary heritage.



Nurdiyansah Dalidjo | @penjelajah_rempah

Nurdiyansah Dalidjo is a writer and activist who seeks to memorialize the role of spices as the ingredients that fueled Indonesia's revolution. In 2015 he released his first travel writing book, Porn(O) Tour, in which he campaigns for ethical and responsible tourism. He is currently based in Jakarta and spends his time exploring colonial histories through food and textiles in Indonesia.



Penelope Williams | Live Life, Eat Well

After training in London and Sydney, Penelope Williams moved to Bali in 2007 to become Executive Chef of Alila Hotels. In 2012 she opened Bali Asli Restaurant and Cooking School, which looks out over golden rice fields and up to Mount Agung in Gelumpang village, Northeast Bali. Specializing in traditional Eastern Balinese cuisine, Bali Asli offers unique culinary adventures.



Petty Elliott | Pioneering Modern Indonesian Food

Author of *Papaya Flower* and *Jakarta Bit*es cookbooks, culinary teacher and self-taught chef, Petty Elliott has pioneered a modern approach to Indonesian culinary traditions through her prolific writing, and in collaboration with Indonesian and international chefs in leading restaurants in Indonesia and abroad. She lives in England and is a member of The Guild of Food Writers UK.



Phil Mowforth | Lacalaca, Lacalita, Lacasita

Hailing from Northern England, Chef Phil Mowforth developed a passion for cooking at a young age. It led him around the globe, to the British Virgin Islands, and then to Bali. During his journey, Phil developed a love for Latin flavors and cooking. He now steers the kitchens of the Lacalaca Group—Lacalaca, Lacalita and Lacasita.



Piet van Zyl | Integrative Design & Project Management

Piet van Zyl is a hospitality sustainability practitioner with 24 years' experience in energy, water, and waste optimization. An innovative, strategic thinker, he believes there is always a better way to do things. Piet is passionate about the environment and inspiring people to have a positive impact on their environment. He specializes in Zero Waste to Landfill projects for hotels and islands.



Rachel de Vries | Dreaming About Nutmeg

Amsterdam-born Rachel de Vries is a Dutch-Indonesian descendant of a nutmeg planter family in the Banda Islands. She is fascinated by her family's history, spices, and Bandanese food, culture and heritage. She has great interest in Dutch Indo culinary culture, how nutmeg spiced up the world's history, and how it played an important role in the history of her family.



Radhya Avisya | No Farmers, No Food, No Future

Radhya Avisya returned to Indonesia with a bachelor's degree in animal husbandry, and found a missing link between people who produce food and youth. This led to the creation of Future Farmers Indonesia, a movement to create young changemakers in rural areas through pesticide-free farming. She believes the world needs to know more about farmers, and farmers about the world



Ragil Imam Wibowo | NUSA Gastronomy

Chef Ragil Imam Wibowo and food go a long way back – at five he dreamed of becoming a chef while mixing spices in his mother's kitchen. Now, with 20 years' experience, ten restaurants and a few TV shows, he is dedicated to preserving culinary heritage by traveling across Indonesia to find rare ingredients and forgotten recipes, transforming them into modern masterpieces.



Raka Ambarawan | Night Rooster

Raka Ambarawan joined the Locavore team before the restaurant opened, and is now owner and resident mixologist at Locavore's Night Rooster. He is passionate about experimenting with rare and unusual local ingredients and, by creating demand, hopes to prevent their disappearance. His impressive collection of bitters and infusions gives his growing repertoire of beautifully balanced cocktails a unique twist.



Ray Adriansyah | Locavore

Born in Jakarta to Sumatran parents, Ray Adriansyah grew up with a deep interest in traditional and international cuisines. While studying at business school in New Zealand he decided to make the switch to cooking. After graduating in Christchurch, Ray returned to Jakarta to work with Eelke Plasmeijer, who is now his business partner at Locavore.



Reynaldo deLuna II | Amandari

Spanish born Mexican Chef Reynaldo deLuna II set his tracks in the culinary industry at the age of just 14. His unorthodox homage to tradition, art, culture, cuisine and nutrition excelled him to, most notably, the pioneers of luxury:The Aman Group at Amandari Resort.



Rhythm Rebels | Energetic Roots Music

Rhythm Rebels is powered by Reza Achman on drums and Rizal Abdul Hadi on the didgeridoo. Based in Ubud, the duo combined musical forces to conceptualize their unique blend of energetic roots music. Rhythm Rebels create a powerful beat with moments of pure tension that are irresistible for listeners to dance to.



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Rinrin Marinka | Chef Marinka

A former judge of *MasterChef Indonesia*, Rinrin Marinka is a Le Cordon Bleu graduate of French Cuisine and Pastry in Sydney. She is passionate about experimenting with all kinds of food, especially Indonesian fusion. Chef Marinka can now be seen on Asian Food Channel, promoting Indonesian cuisine.



Rodney Glick | Artist Meets Coffee

One of Indonesia's leading specialty coffee personalities, Rodney Glick is a SCAA Licensed Q Grader, one of a few high-end Indonesian green bean processors, a roaster, barista and contemporary artist. He is Director of Coffee at Seniman Industries and Head of Innovation at Karana Global, a boutique micro-lot coffee processor. He writes, thinks, talks, makes and drinks a lot of coffee.



Shane Lewis | Amankila

Australian Shane Lewis is Executive Chef of Amankila and Regional Chef for all Aman Indonesia destinations. With his passion and flair for fresh, vibrant food, and for balancing modern and traditional cuisines, Shane blends Indonesian flavors into innovative and intriguing dishes, adding thoughtful diversity to the food programs of its five star resorts and luxury boats.



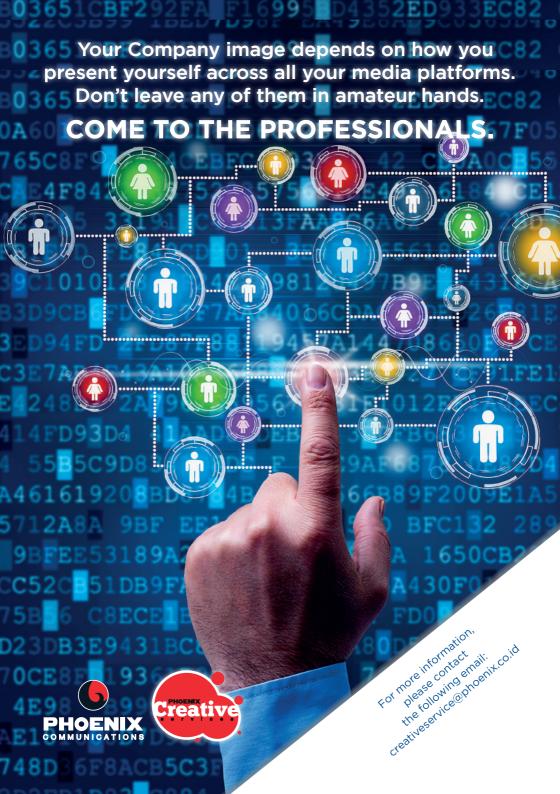
Silvina Miguel | Emas Hitam Indonesia at Ancut Garden

After more than two decades working for Argentinian media, Silvina moved to Bali in 2015, discovered permaculture and changed her life. Since then she's collaborated with local NGOs Emas Hitam Indonesia and Bali Jaladara. She's the new leader of Slow Food Bali and has been developing Ancut Garden Oasis since 2017.



Sisca Soewitomo | Queen of Indonesian Cuisine

A pioneer of Indonesian TV cooking and author of almost 150 cookbooks, Sisca Soewitomo has dedicated her 50-year career to nourishing Indonesia's culinary scene. Loved across the nation, she has worked in food styling for Indonesia's biggest food brands and received many awards for her achievements, including the Ubud Food Festival Lifetime Achievement Award in 2016.





Soul and Kith | Deep Dark Indie

Soul & Kith is a duo from Bali comprising Aik on vocals and guitar, and Ardy on guitar. They call their genre 'deep dark indie', and share simple lyrics with a deep sense of feeling in each song.



Stephanie Pearson | Emas Hitam Indonesia at Ancut Garden

After a long academic love affair with Indonesia, Stephanie decided to grow roots in Bali and became a volunteer at Emas Hitam Indonesia through Australian Volunteers International. With her background in Social Permaculture, her degree in International Development, and her expertise in communication and crowdfunding, she has been fundamental in the development of Emas Hitam and the Ancut Garden Oasis project.



Theodora Hurustiati | Chef & Food Writer

Theodora Hurustiati is a chef and food writer based in Italy. Born in Jakarta to a multicultural family, she embraced diversity from an early age. She strongly believes that the world is a melting pot and uses her love of food to bring cultures together, as she did in "Taste Bud", her former column for *The Jakarta Post.*



Thitid Tassanakajohn (Chef Ton) | Le Du and Baan, Bangkok

Thitid Tassanakajohn studied at the Culinary Institute of America, and worked at Eleven Madison Park, The Modern, and Jean Georges in New York. Returning to Thailand with a vision to elevate Thai cuisine, he now runs the kitchens at Le Du (#14 on Asia's 50 Best 2018) and Baan.

Supported by Reflections by AQUA.



Toby Garritt | Entrepreneur Chocolate Maker

A Bali resident for nearly 20 years, Toby Garritt started POD Chocolate in 2012 with the goal of producing world class chocolate where the cacao is grown. Toby has built two chocolate factories and supports local cacao farmers to increase yield and quality, and receive a premium price. POD Chocolate is now used by Bali's top hotels and restaurants.



Tri Sutrisna | Wanaprasata

Tri Sutrisna is Wanaprasta's dynamic leader in the new youth wave of Indonesian entrepreneurs. He guides a young team of agricultural specialists and product developers to maximize the potential of Indonesia's vast array of untapped agricultural resources. Having established samedayfish, supplying fresh sustainable line caught fish, Tri remains one of the strongest Indonesian advocates for a healthy environment.



Vebrina Hadi | Mr. Fox Jakarta

Nana, as Vebrina Hadi is known, had years of experience in Australia before returning to Indonesia. While in Australia she worked at award winning restaurants Attica and Rockpool. She also worked alongside Shane Delia at Maha Bar and Grill, before helming the kitchen as Executive Chef of Mr. Fox, one of Ismaya Group's latest additions



Wan Windi Lestari | Creative Director Aceh Culinary Festival

Wan Windi Lestari is Creative Director of Aceh Culinary Festival (ACF), an initiative of Aceh's Culture and Tourism Office. ACF works with hundreds of small culinary businesses to promote Acehnese culinary culture.

Supported by Dinas Kebudayaan & Pariwisata Aceh.



Wayan Aksara | Trash Hero Indonesia Chairperson

Wayan Aksara grew up in an artistic family, which encouraged him to conserve Balinese culture. The feeling of empathy triggered by his father's sad face whenever he visited local beaches inspired Wayan to do something. His dedication to being an inspiring local change maker has garnered recognition and awards from Gianyar Environmental Office, the Governor of Bali and traditional Balinese associations.



Wayan Kresna Yasa | Kaum by Potato Head

From Nusa Penida, 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. With a Culinary Arts degree from Chicago's Washburne Culinary Institute, he has sharpened his skills in acclaimed kitchens including two Michelin-starred Acadia. Chef Wayan was named Chef of the Year at Bali's Best Fats 2018.



Wayan Sukarta | bridges

Born in Tampaksiring to a family of cooks where recipes were passed down through the generations, Wayan Sukarta's decision to become one himself was not a big surprise. After his studies, he worked in Kuwait, the Seychelles, and Miami, on cruise ships and in well-known restaurants in Bali. Wayan joined bridges in 2014 and is well-loved and respected by his team.



Wayan Sutariawan | Four Seasons Sayan

Wayan Sutariawan's imagination was captured by classic Balinese cuisine at the age of 12. Daily he woke early to grind spices for base ganep, 'the magic spice paste' of Balinese food. After completing school he joined Four Seasons Maldives for five years, before returning to Bali in 2011 to join Four Seasons Sayan, where he oversees the restaurants Ayung Terrace and Riverside.



Wida Winarno | Indonesian Science-preneur

Wida Winarno inherited her passion for food from her father Professor Winarno, one of Indonesia's leading food technologists and the world's foremost tempe expert. The woman behind the Indonesian Tempe Movement, Fit & Healthy Community, and a secretary to Indonesian Food Analysis Network since 2014, Wida now lives in Bogor, West Java, with her family.



Yannis Janssens | L'Atelier de Joël Robuchon Bangkok

Hailing from Belgium, award-winning Executive Pastry Chef for the Robuchon Bangkok Group, Yannis Janssens has a wealth of experience in top kitchens around the world and a long list of international accolades. A culinary innovator, he is renowned for his quality-driven, distinctive approach to creating desserts.



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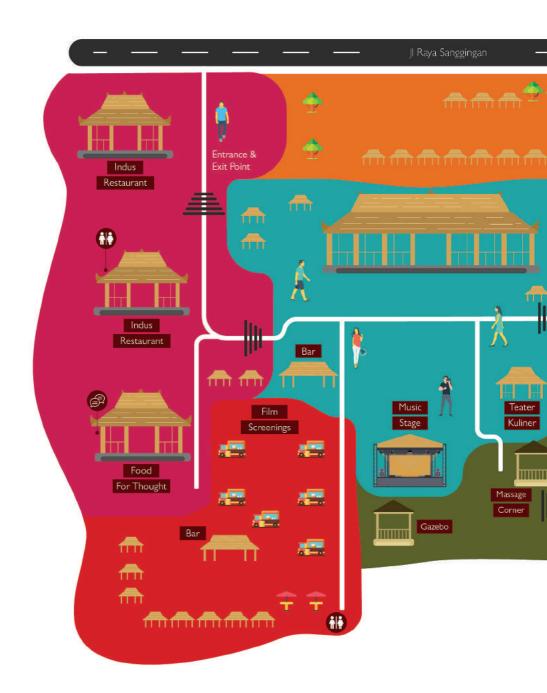
Join us for 7 days and 8 nights in Bali to celebrate yoga, dance and music, to meet new people, get inspired, and feel the power of community.

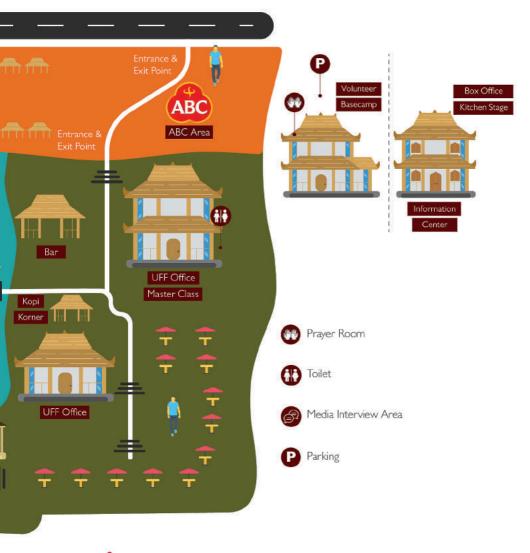
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- Apéritif Restaurant & Bar at The Viceroy

Jl. Lanyahan Br. Nagi, Ubud

- Api Jiwa at Capella Ubud
 Jl. Raya Dalem, Banjar Triwangsa Desa Keliki, Tegalalang, Ubud
- Ayung Terrace at Four Seasons Resort Bali at Sayan Jl. Sayan, Ubud
- bridges
 Jl. Raya Campuhan, Ubud
- Casa Luna Restaurant Jl. Raya Ubud, Ubud
- CasCades Restaurant at The Viceroy
 Il Lanyahan Br Nagi Uhud
- **DUMBO**Jl. Raya Sanggingan, Ubud
- Full Circle by EXPAT. Roasters
 II. latavu. Ubud
- Indus Restaurant Jl. Raya Sanggingan, Ubud
- Lacasita
 Jl. Sriwedari, Ubud
- LocaLAB
 Jl. Dewi Sita, Ubud

- Locavore Jl. Dewi Sita, Ubud
- MOKSA Restaurant
 Puskesmas Ubud II, Gang Damai, Sayan,
 Ubud
- Mozaic
 Jl. Raya Sanggingan, Ubud
- Nusantara by Locavore Jl. Dewi Sita, Ubud
- Padi Fine Dining at Desa Visesa Ubud
 Jl. Suweta, Banjar Bentuyung, Ubud
- Seasalt at Alila Seminyak
 Jl.Taman Ganesha no. 9 Petitenget,
 Seminyak
- Seniman Coffee Studio ||I. Sri Wedari, Ubud
- Spice By Chris Salans Jl. Raya Ubud, Ubud
- The View Restaurant at Plataran Ubud
 II. Raya Pengosekan, Ubud
- The Night Rooster
 II. Dewi Sita, Ubud
- Uma Cucina Jl. Raya Sanggingan, Ubud
- Workshop Jl. Raya Sayan, Ubud



This QR Code will bring you to the Ubud Food Festival 2019 Venues list on Google Maps.

UBUD FOOD FESTIVAL 2019 VENDORS

Choose your own culinary adventure through 70+ curated stalls at Taman Kuliner. Offering cuisines from across the archipelago, you can get a taste of Ternate, Aceh, Padang, Cirebon, Manado, and of course Bali. Browse the list of vendors below.

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Orang Tua Plaga Wine

KOPI KORNER

Coffeenatics

ENTRANCE AREA

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Sunaka Jewelry
Yuni Porte
Djamoekoe
Studio Dapur
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OVO
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Gramedia Pustaka Utama

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Dali Ali poi t

COMMUNITY AREA

East Bali Cashews Fresh Kombucha I LOVE BIU Ancut Garden Oasis Bali Jalarada

MUSIC STAGE AREA

Njonja Hoog Bebek Timbungan

Casa Luna

, Bread Basket

Alchemy

Queens of India

Thy Neighbour Gelato Secrets

Bakso Boedjangan &

Upnormal

Cengkeh Afo and

Gamalama Spices

Community
Aceh Stall
Sri Ratih

Warung Ibu Janet Paletas Wey

Rosalie Cheese &

Cocodeli

FILM SCREENING AREA

Sate Maranggi S&V Fusion Burito

Mobipasta

Warung Tropis

Happy Food Truck

Seasoned

Desa Wisata Bebek

Mebaris Grill Things

Bali Highland Organik Elders Indonesia

Capella Ubud Rumahan

Don U & Littletalks

AQUA Ojas Prana



Cabai | Chili

Chilis were first brought to the Indonesian archipelago at the beginning of the 16th century, but it's difficult to imagine Indonesia without them. At UFF19 we'll unpack the myriad reasons why spiciness is a national obsession.



Cengkeh | Clove

Cloves are native to Indonesia's Maluku Islands, and along with nutmeg are the reason the region is known as the Spice Islands. Indonesia produces 73,000 tonnes annually, roughly 80% of global production.



Daun Jeruk | Kaffir Lime Leaf

The scientific name of this small, intensely fragrant lime is Citrus hystrix, which is Greek for hedgehog – the kaffir lime bush is very thorny. Its leaves are used in various dishes and sambal varieties across Indonesia, while segments of the fruit are an essential accompaniment for soups.



Kayu Manis | Cinnamon

'Kayu manis' translates as 'sweet wood'. The hardened bark of cassia cinnamon is most common in Indonesia, as opposed to the thin, fragile layers of Ceylon cinnamon. Indonesia is the world's leading cassia cinnamon producer, with the majority grown on the slopes of its highest volcano, Mount Kerinci in West Sumatra.



Kunyit | Turmeric

Native to Indonesia, turmeric is an essential ingredient in countless dishes across the archipelago, and one of the primary components of jamu, the nation's favorite traditional medicinal beverage.



Pala | Nutmeg

There once was a time when nutmeg was worth more than gold, and this storied spice has played an extraordinary role in Indonesia and the world's history. There are many opportunities to learn about the treasure of the Spice Islands at UFF19. See pages 34, 48, 55, 59, and 60.



Serai | Lemongrass

This intensely fragrant herb is used for its zingy lemony flavor in many dishes, and is also as a skewer for satay. Lemongrass is one of the ingredients of Bali's favorite sambal, sambal matah.



