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FIRST LINEUP ANNOUNCEMENT

GET THE SPOON READY – THE UBUD FOOD FESTIVAL LINEUP HAS ARRIVED

Ubud Food Festival returns this June and is thrilled to share the full line-up of its program. An extravaganza of delicious events, outstanding chefs and culinary heroes from Indonesia and beyond, with next-level discussions and activities. And this is just some of them!

Ubud, Indonesia – From the 24th to the 26th of June, the Ubud Food Festival (UFF) returns to Taman Kuliner in a rebuild-Bali initiative to celebrate recovery from the pandemic. Over three days, there will be feasting, cooking, discussions, workshops, live music and film adding up to an extraordinary culinary, cultural experience. A smorgasbord of spice-laden diverse flavours will be dished up from across the archipelago, as well as, new taste innovations and creations.

"We have an action-packed program spread across three food-fuelled days", said **Janet DeNeefe**, Founder and Director of the Festival. "With our much-anticipated return, we've rounded up the best chefs, hunted down our food heroes, sought out artisan producers, food writers and farmers, to dazzle you with the most exciting festival to date."

In line with this year's theme, Heroes, UFF brings together local culinary maestros with acclaimed chefs in a host of exciting special events. UFF pays homage to **William Wongso**, with a Lifetime Achievement Award for his devotion to the cuisine of Indonesia. One of Indonesia's top social-eco entrepreneurs, **Helianti Hilman**, presents an unique Indonesian feast inspired by the Borobudur relief while discussing her research on this gastronomic heritage project.

Nyesha Arrington, award-winning L.A. based chef of African American and Korean heritage, presents her unparalleled, plant-based cuisine at Fivelements. **Andrew Walsh**, acclaimed chef of Singapore's Michelin-starred, Cure, serves his trail-blazing Celtic cuisine at Aperitif. For flame-fuelled theatrics, get up close and personal with **Aga Alvian** from Dave Pynt's Meatsmith in Api Jiwa's private dining table where he'll be taking coals to next-level drama.

Mexican chef, **Diana Beltran**, joins chefs from Chile and Peru to create a Latino night of unforgettable fun and chilli-infused flavours at Ubud's new rooftop eatery, Cantina.

Puglia-born **Maurizio Bombini** of Mauri fame, Seminyak, makes a welcome return to the UFF lineup. Festival-goers can taste a 5-course Mediterranean menu that showcases his mastery at Mandapa.



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Young George chef, **Melissa Palinkas**, presents a Western Australian experience featuring Akoya native pearl oysters and shared plates of innovative flavours alongside award-winning chef, **Amy Baard** at Donna.

Ayu Gayatri and **Gede Kresna** of Dapur Pengalaman Rasa combine Balinese ritual, unique flavours, ancient recipes and folklore to the Tall Trees dining room at the Westin. **Kris Syamsudin** presents a seafood extravaganza of lobster, crab and fresh fish from Sula Islands in North Halmahera at Casa Luna.

On the Teater Kuliner stage, **Petty Elliott** returns to her Manadonese roots, transforming traditional Indonesian dishes into modern masterpieces. There will be more fusion from Locavore's fermentation expert **Lisa Sibagariang** and local twists with a Bali-meets-Bandung culinary adventure presented by Parti Gastronomi.

Raka Ambarawan and **Esy Triana**, demonstrate how to make Brem, Bali's own fermented rice wine. Balinese chef food **Putu Dodik Sumarjan** makes an eagerly anticipated return with his homage to the humble banana, while chef **William Salim** of Sensorium fame whips up his best-selling Asian-Style Prawn Squid-Ink Tagliolini with Prawn Butter.

Home of compelling conversations and unique insights, the **Food for Thought** stage provides another opportunity for producers, chefs and consumers to share stories and ideas starting with **William Wongso** reflecting on his own culinary journey and heroes.

Discussions include sustainability-themed initiatives with fresh fish fanatic **Ryan Thejasukmana**, **Blane Olson** and FishGo app creator, **Merta Yoga Pratama** talking about seafood sustainability, Bali's new generation of young farmers discuss sustainable rice cultivation and our panel of experts tackle local seaweed and the pandemic. Chef **Ragil Imam Wibowo** discusses the project to preserve the culinary culture of Bali's indigenous community in a unique cookbook and a sampling of the islands favourite liquor, Arak, is presented along with its makers.

Also joining the Food for Thought lineup is **Janur Yasa**, a Top 10 CNN hero, who created a Plastic Exchange barter system of plastic for rice that has become a movement for environmental education and community empowerment alongside **Ketut Yudani**, eco-enzyme warrior.

When the sun goes down the action begins with a world-class selection of films and musicians. This year's lineup includes Bali's beloved rock band, eco-activists, **Navicula**, the Soul RnB trio **Souldfood**, and **Keroncong Jancoek** with their own blend of traditional meets contemporary music.



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“We believe it’s important to shine a light on great initiatives and offerings from our friends in the culinary industries,” said **Janet DeNeefe**. “and we are proud to lead the recovery efforts to promote Indonesia as a premier food destination. We can’t wait to feast with our festival lovers this year.”

NOTES TO EDITOR

The full lineup and program for Ubud Food Festival 2022 are now on sale via www.ubudfoodfestival.com.

Media accreditation to the event is now open, with interested journalists invited to apply [here](#).

For interview opportunities, please don’t hesitate to contact our International Media Coordinator, Nicola Walpen, at nicola@yayasanmudra.com or at +62 821 222 698 48.

Images and media resources are available [here](#).

THE FESTIVAL

Founded in 2015, the Ubud Food Festival (UFF) is three days of cross-cultural culinary discovery with Indonesian food as the star. Spanning special events, cooking demos, food tours, talks, workshops, masterclasses, music, arts performances, films, markets, and more, the Festival celebrates the diversity and deliciousness of Indonesia’s culinary landscape. Tempting 15,000+ food lovers from countries including the United States, Australia, Singapore, the UK, the Philippines, Thailand, and India in 2019, the Ubud Food Festival is now Southeast Asia’s leading culinary Festival and a must-attend event on the region’s events calendar. Bringing together Indonesian foodies from across the nation, the UFF19 also welcomed an 85% Indonesian audience, including visitors from Jakarta, Bandung, Yogyakarta, Surabaya, Medan, and Papua.

UFF STEWARDSHIP

Yayasan Mudra Swari Saraswati is an independent, not-for-profit foundation committed to enriching the lives and livelihoods of Indonesians through a range of community-building arts, cultural, and culinary programs. It was founded in 2003 by Janet DeNeefe and Ketut Suardana as a healing project in response to the first Bali bombing. The goal of the Foundation is to help fulfil the creative needs of Indonesia, its individuals, and its communities while showcasing its cultural diversity – both traditional and contemporary – to the world. Creating a space for cross-cultural exchange and open-minded dialogue and discussion is at the heart of the Foundation. It achieves this through its core initiatives, Ubud Food Festival and Ubud Writers & Readers Festival. Through these major international events, the Foundation promotes Ubud as a centre for arts and culture while showcasing the artists, writers, chefs, and producers.