



# BRCA ZERO WASTE CHEF COLLABORATION DINNER



May 31st 2024



18:30 - 21.00 WITA



**CHRIS  
SALANS**

MOZAIC



**MANDIF  
WAROKKA**

BLANCO  
PAR MANDIF



**WAYAN  
KRESNA YASA**

HOME  
BY CHEF WAYAN



**CYNTHIA  
LOUISE**

JHOII  
LOCAL EATS

## Dinner Ticket Price:

BRCA members: 450K NETT/person

Public / non-members: 600K++/person

Dinner includes: Wine, Beer, Water

Vegetarian options available.

Please inform us upon booking

## For more details:

<https://www.ubudfoodfestival.com/program-category/sustainability-forum/>



please scan QR Code  
to register



## ZERO WASTE DINNER MENU

— MAY 31<sup>ST</sup> 2024 —

### Upcycled Sourdough by Wheatfields

Pickled Beet carpaccio, housemaid plant-based feta,  
tempeh crunch, roasted seeds, wild greens  
(Cynthia Louise)

Chowder - Grouper, baby cabbage, cherry tomato,  
spiced coconut, broth, fish scale cracker  
(Wayan Kresna Yasa)

King Prawns, the whole pomelo,  
fresh green peppercorn sauce  
(Chris Salans)

Kintamani Vanilla with pineapple, rice pudding,  
and coconut ice cream  
(Mandif Warokka)

Inclusive of Hatten wines, Breman beer and AYR water





# ZERO WASTE VEGETARIAN MENU

— MAY 31<sup>ST</sup> 2024 —

Upcycled Sourdough by Wheatfields

Pickled Beet carpaccio, housemaid plant-based feta,  
tempeh crunch, roasted seeds, wild greens  
(Cynthia Louise)

Terong bakar lodeh, eggplant, lodeh sauce,  
braised tempeh, rice cake  
(Wayan Kresna Yasa)

Steak and fries, pomelo, puffed potato,  
green peppercorn sauce  
(Chris Salans)

Kintamani Vanilla with pineapple, rice pudding,  
and coconut ice cream  
(Mandif Warokka)

Inclusive of Hatten wines, Breman beer and AYR water

