

UBUD FOOD FESTIVAL

28 - 31 MAY 2026

Jalan Raya Sanggingan
PO BOX 181
Ubud, Bali, Indonesia, 80571

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ubudfoodfestival.com

YAYASAN
MUDRA
SWARI
SARASWATI

Card Canapé Menu

At the Edge: Indonesian Cuisine in Conversation at Bumi Kinar

Cradle of the Leaf — Bali

Crispy betel leaves, prawn kemiri paste, salted duck egg cream, kecombrang pickle.

A dish inspired by Balinese daily rituals and traditional healing, where a single leaf becomes a vessel for flavors gathered from forest and coast.

Nasi & Kehidupan / Sajen — Jawa Timur

"Durung mangan yen durung mangan nasi" (= belum makan kalau belum makan nasi)

- Turmeric rice cake
- Telor balado emulsion
- Turmeric leaves

Inspired by *sajen*, traditional offerings are prepared as gestures of harmony and gratitude. This canapé reinterprets familiar East Javanese flavors through turmeric rice, serundeng, smoked egg emulsion, and aromatic turmeric leaves.

Roti Abon Manokwari — Papua Barat

Soft warm bread layered with savory beef floss and smoky sambal roa, inspired by the coastal culture of Papua and Eastern Indonesia. A refined opening bite that represents the bold, warm, and comforting spirit of Eastern Indonesia.

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Six Hands Dinner Card Menu

At the Edge: Indonesian Cuisine in Conversation at Bumi Kinar

MAIN COURSE

Otak-Otak Bandeng — Gresik, East Java

Deboned milkfish mixed with spices and palm sugar, stuffed back into the fish skin and grilled in banana leaves. A practical preparation transformed into one of East Java's most iconic coastal dishes.

Golden Soil — Bali Highlands

Grilled pork, pumpkin taro purée, charred fern tip, and wild edible plants. Inspired by foraging after morning rain in Bali's highlands, honoring the quiet balance between cultivated plants and wild growth.

Iga Konro Bakar — Makassar, Sulawesi Selatan

Slow-cooked beef ribs with keluak, coriander, cinnamon, nutmeg, and dark Sulawesi spices, finished over charcoal fire. Bold, smoky, deeply rich, and soulful — reflecting the ancient spice routes of Makassar.

SIDE DISHES

Sayur Urap — Jawa

Steamed greens with spiced grated coconut, symbolizing balance in Indonesian cuisine: freshness, warmth, spice, and earthiness existing together in harmony.

Crispy Rebon Sambal — Demak, Central Java

Stir-fried tiny dried shrimp with shallots and chili. A savory coastal sambal inspired by the preservation traditions of Java's northern shoreline communities.

STARCH

Nasi Uduk Jeruk — Betawi & Nusantara

Coconut rice infused with lemongrass, salam leaves, aromatic spices, and a delicate citrus touch to balance smoky grilled dishes and sambals.

SAMBAL TRIO

Dabu-Dabu • Sambal Terasi • Sambal Kecap

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- **Dabu-Dabu** from North Sulawesi delivers freshness through chopped chili, tomato, shallot, and citrus.
- **Sambal Terasi** from Java brings smoky depth through fermented shrimp paste and roasted chili.
- **Sambal Kecap** combines sweet soy, chili, and shallots — a nostalgic companion to grilled dishes across Indonesia.

DESSERT

Kue Rangin — Surabaya, East Java

Fermented coconut, pickled snakefruit, fermented cassava ice cream.

Inspired by the street food culture of Surabaya, where kue rangin vendors cooked fresh batter over charcoal molds. A dessert deeply connected to childhood memories, burnt coconut aromas, and warm everyday rituals.