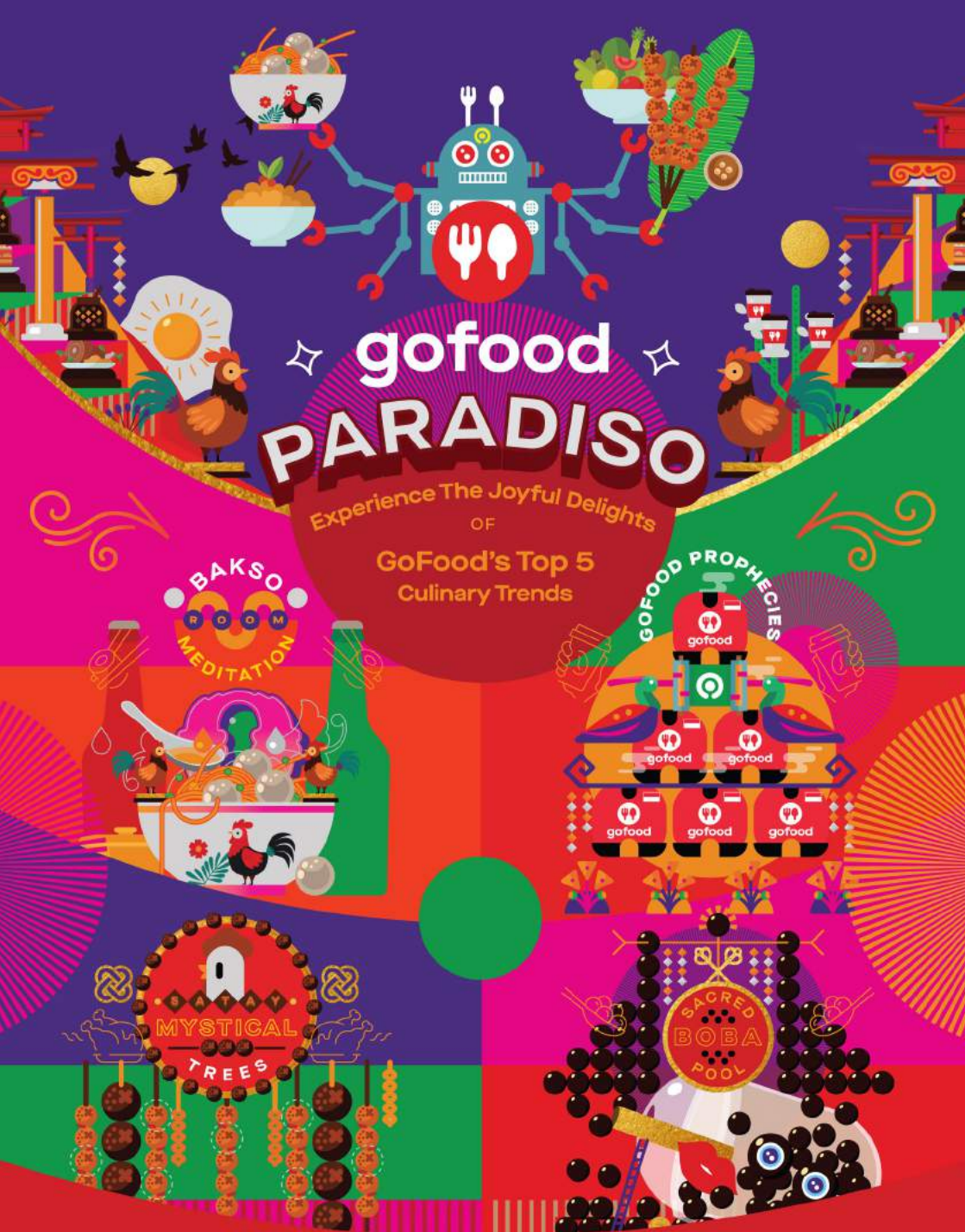




Your  
*JAKARTA*  
*CULINARY*  
*FEASTIVAL*  
Guidebook

3 - 6 October 2019

[jakartaculinaryfestival.com](http://jakartaculinaryfestival.com)



With Top 23 GoFood Festival Merchants,  
Hidden Treasures, and Special offers

ABOUT



JAKARTA CULINARY  
FEASTIVAL™

PRESENTED BY gofood

SENAYAN CITY | 3 - 6 OCTOBER 2019

**A FESTIVAL FOR FOODIES!**

TASTE SIP LEARN FUN

OVER 56 OF THE REGION'S CULINARY STARS  
MICHELIN-STARRED CHEFS  
ASIA'S BEST RESTAURANTS & BARS  
50 ASIA'S LEADING F&B BRANDS  
130 FEASTIVITIES  
TOP 20 GoFood FESTIVAL

TASTE SIP LEARN FUN



## Foreword from GoFood

This marks the third year of GoFood's participation at the Jakarta Culinary Festival (JCF). As the largest food delivery platform in Southeast Asia with a rich variety of merchant catalog, GoFood is committed to bringing the best culinary assortments from 400,000 merchants across the region to the consumers.

At JCF 2019, GoFood proudly presents the GoFood Paradiso - an interactive zone where all the foodies will go on an adventure in a GoFood-like paradise to explore and fulfill their culinary cravings through many interesting installations e.g. Journey to the Food Sanctuary, Bakso Meditation Room, Satay Mystical Trees, Boba Tea Sacred Pool, GoFood Prophecies Booth. Visitors stand a chance to get GoFood exclusive merchandise and vouchers at the Food Miracle Cave which is specially designed for the foodies at JCF 2019 to have fun.

You are also invited to GoFood's sharing sessions, in which experts behind GoFood will share fascinating insights of 2019 culinary trends and some of our beloved GoFood merchants will talk about their success stories in selling one of the most-hyped snacks in town. When hunger strikes, just enjoy our curated food selection at GoFood Festival, the largest MSMEs food court network with the most locations in Indonesia and globally.

We are proud to, once again, bring our leadership and expertise in the culinary industry to support JCF this year. Enjoy the festival and remember, with Gojek, #ThereIsAlwaysAWay!

**Catherine Hindra Sutjahyo**, Chief Food Officer Gojek Group



## Foreword from ISMAYA Group

Being a foodie myself, it comes to nobody's surprise how Jakarta Culinary Festival (JCF) has grown to become one of Jakarta's biggest food festivals. What started out as a platform to share the love of food with the people of the city, JCF is going strong with its 6th edition bringing in a global reach.

The 4 day festivity brought together by Ismaya Group reunites restaurateurs, mixologists, baristas, and masterchefs of different backgrounds to present exciting food trends from around the world. Through this event, we wish to fulfill everyone's craving starting from street vendors, fresh-made coffee from your favourite coffee shop, scrumptious comfort food, all the way to dishes from Michelin starred restaurant.

With this year's In Bloom theme, JCF is all about celebrating current culinary interests and trends that are predominating the Indonesian food industry. Showcasing a multitude of the world's leading culinary stars and leading F&B brands spread across the Spoon and Fork tents, JCF brings together all adventurous eaters to feel enticed by the rich flavours, and lingering aroma all through the air to indulge everyone's cravings.

So, this is a calling for all food enthusiasts to come hungry and eat!

**Christian Rijanto**, Co-Founder of Ismaya Group



With a cumulative 30 years of experience to curate and promote the nation's best talents and creations, Jakarta Fashion Week, Brightspot, and IdeaFest are the most committed incubation axis in Indonesia. Indonesia Creative Week ("IDCWeek") movement was launched for the first time last year to saturate people's awareness to the creative industry being highlighted by all three initiators.

To gain even more awareness, this movement is continuously looking for more collaborators. This year, Jakarta Culinary Festival becomes the latest power addition to this creative platform titans collaboration with its six years of gastronomic curation experience.

This year, IDCWeek will begin with Brightspot, IdeaFest, and Jakarta Culinary Festival which will be held simultaneously on 3 - 6 October 2019, respectively in District 8, Jakarta Convention Center and Senayan City. Meanwhile, Jakarta Fashion Week will be held in Senayan City throughout October 19 - 25, 2019.



# Jakarta Culinary Festival 2019

The 4-day culinary festival is happening on 3 - 6 October 2019 at two gigantic tents within the **Senayan City** area. Admission to enter the festival is **FREE**.

## Fork Tent

Located across South Lobby of Senayan City, Fork Tent is home to all things dessert, coffee, and a market place showcasing businesses relating to the culinary world. Our Masterclasses and free demos take place inside the Fork Tent, as well as other numerous feastivities.

## Spoon Tent

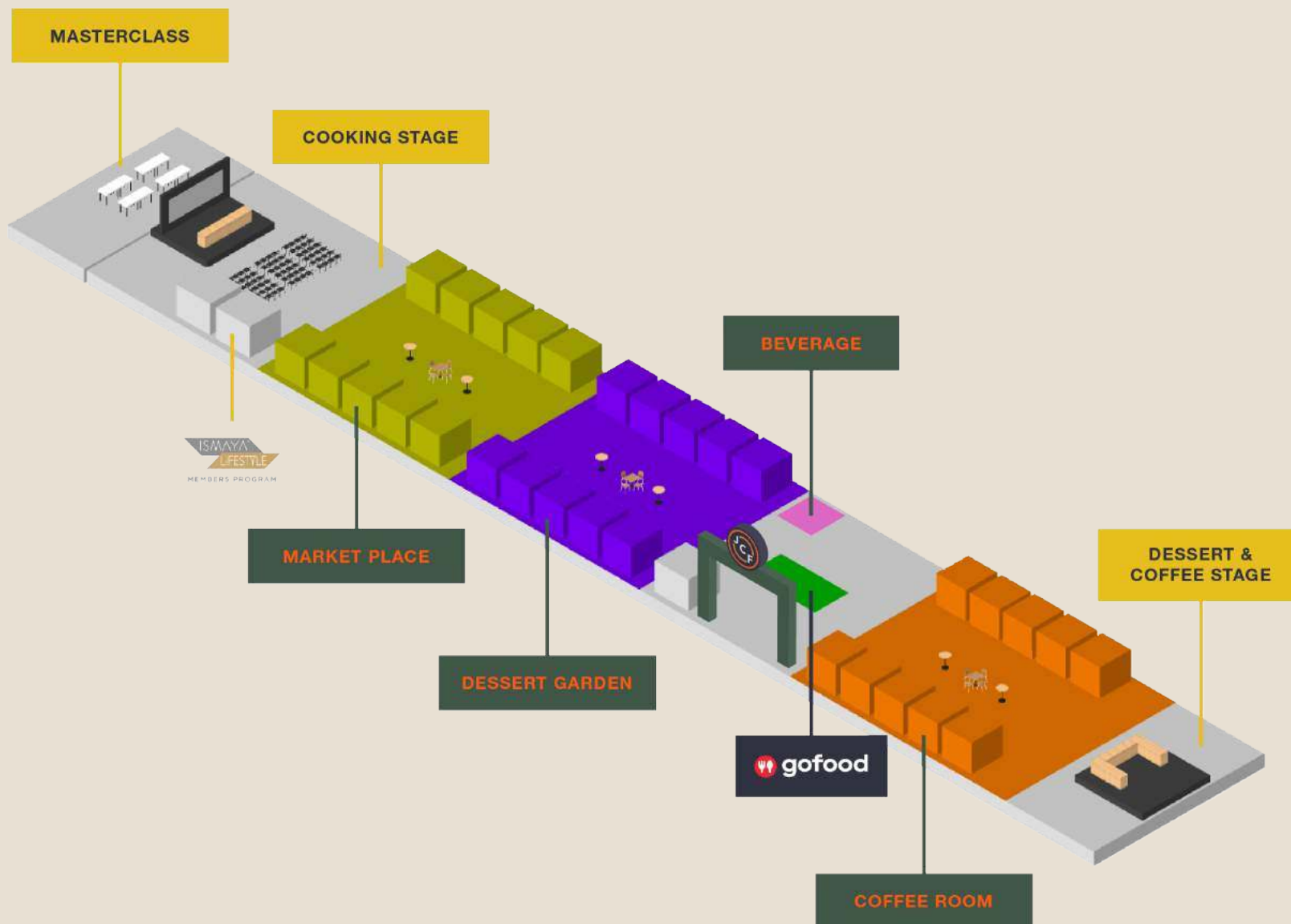
Spoon Tent located across North Lobby of Senayan City, houses some of the finest selections of restaurants and the celebrated GoFood Festival featuring 20 of the most favorite GoFood partners in town. Feastivities happening inside the Spoon Tent include our signature Chef's Table experience, talkshows, cooking demos, music performances, and more.

## Operational Hours

<b>Thursday</b>	16:00 - 18:00 (Invitation Only)
<b>3 October 2019</b>	18:00 - 22:00 (Open for Public)

<b>Friday - Sunday</b>	10:00 - 22:00 (Open for Public)
<b>4-6 October 2019</b>	





# Fork Tent

Across South Lobby of  
Senayan City

## Beverage

- Sejuice Me

## Coffee Room

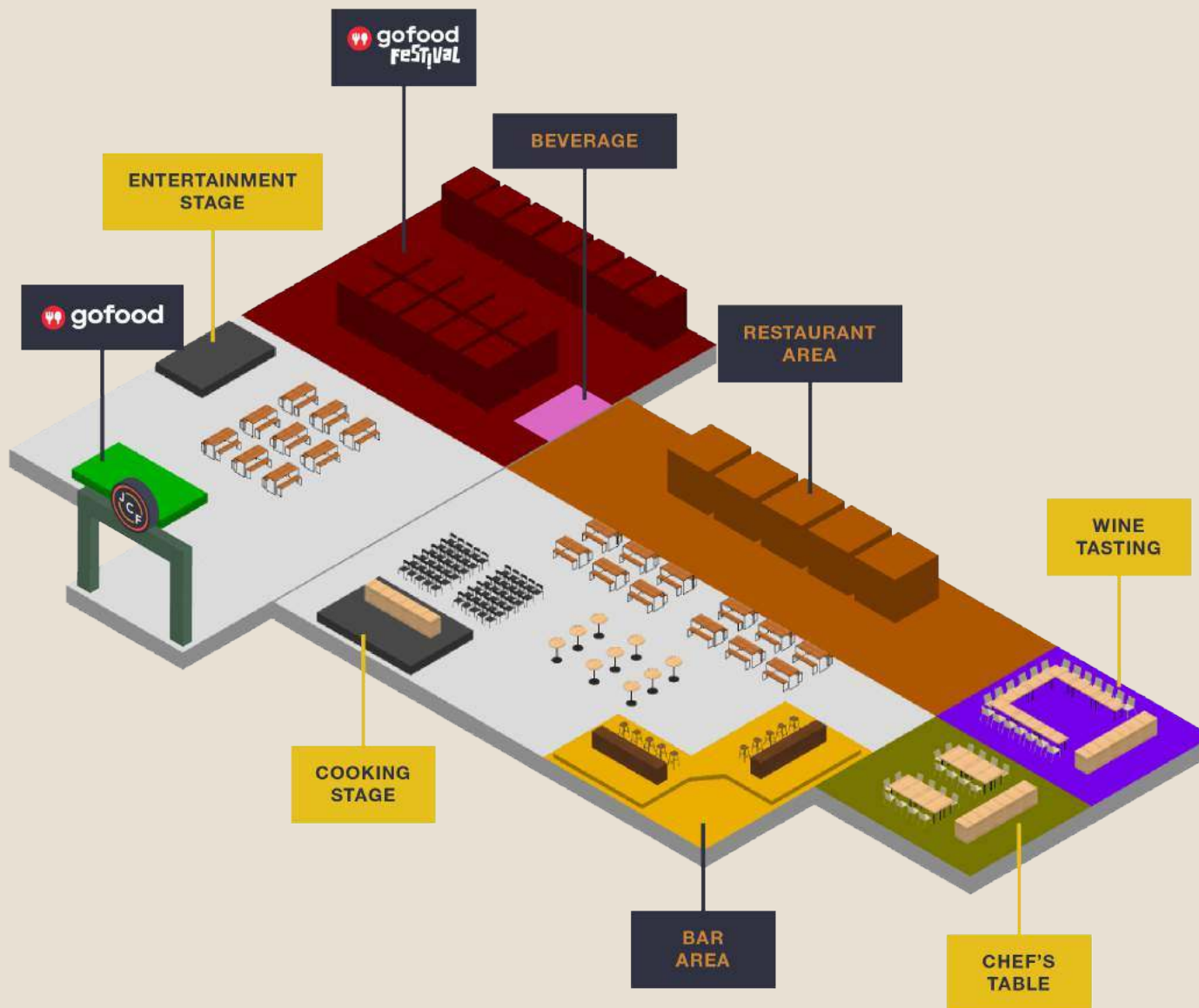
- 7 Speed Coffee
- 9 Cups Coffee
- Anomali Coffee
- Common Grounds
- Djournal House
- Korté Chocolate
- Little League
- Phos Coffee
- Say Something Coffee
- Sunyi House of Coffee and Hope
- Shoot Me In The Head Coffee Bar & Roastery
- Tanagodang
- Tanamera Coffee Indonesia

## Dessert Garden

- Ann's Bakehouse & Creamery
- Beau Bakery
- Benedict
- Bugu Desserts
- Dough Lab
- Doux Cookies
- EverydayCPlus
- Freshly Baked By Origin Bakery
- Gelato Secrets
- Gulu-Gulu
- Krakakoa
- Let's Go Gelato
- Locarasa by Chef Ragil
- Nomz Kitchen & Pastry
- Pinku Milk Bar
- Pocoyo Waffles
- Sugabox

## Market Place

- Apronesia
- Aspen Kitchen
- FitGourmet
- Le Cordon Bleu
- Mana
- Modena
- Multifortuna
- Oxone
- Suji
- Tokusen
- Yummy Corp



## Spoon Tent

Across North Lobby of  
Senayan City

### Bar Area

- Bulleit
- Djournal House
- Guinness
- Gunpowder Kitchen & Bar
- Osteria Gia
- Smirnoff
- The Union Group

### Beverage

- Djournal Coffee

### GoFood Festival

- Bakaro Grill
- Burgushi
- By Anind
- Jack & John
- Jiwa Toast
- Minang Inwarp
- Montato
- Otako
- Pig Me Up
- Pisang Goreng Madu Bu Nanik
- Ponut Donut
- Roti Eneng
- Sate Bawah Pohon
- Seblak Jeletet Murni
- Sec Bowl
- Somay Tante Teni
- Stack
- Tahu Kriuk Yes, Tahu Jaman Now
- Tori-yo
- Truffle Belly

### Restaurant Area

- Bara
- Basque Bar De Tapas
- Duck Down Pizza Party
- Expatriate Italian Restaurant, Wine & Coffee
- Gunpowder Kitchen & Bar
- Huxtaburger
- Lawless Burgerbar
- Mangkok Ku
- Sandshack
- Up In Smoke

### Wine Area

- Boga Fine Wine
- Dimatique
- DSP

# TASTE

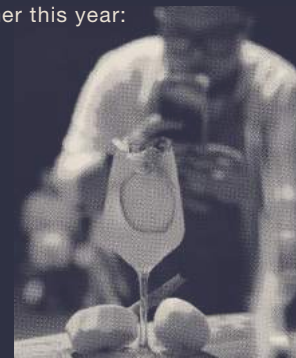
At #JCF19, there's so much to see and **TASTE**! Celebrating the vibrant scene of the region's culinary industry, prepare to feast your way through the most delicious offerings from a plethora of your favorite establishments!



**Chef's Table** 🍴  
**Dessert Garden** 🍴  
**Restaurant Area** 🍴  
**Top 20 GoFood Festival** 🍴

# SIP

**SIP** through the hip and happening at #JCF19! Come ready and thirsty, as you'll be sipping, discovering and drawing inspiration through this year's curated selections of coffee, cocktails and our newcomer this year: wine tasting!



**Bar Area** 🍴  
**Beverage** 🍴 & 🍴  
**Coffee Room** 🍴  
**Wine Area** 🍴

# LEARN

No matter where you are in the industry — whether at the top level or a fresh learner in the kitchen — we all can agree that there's always room to discover. For those who want to brush up their cooking mastery, find an array of cooking demos, masterclasses and talk shows to **LEARN** from!

**Cooking Demo** 🍴 & 🍴  
**Kid's Cooking Class** 🍴  
**Market Place** 🍴  
**Masterclass** 🍴  
**Talkshows** 🍴 & 🍴

# FUN

Topping off the excitements at #JCF19 are festivities that you can have **FUN** at! From music performances to exciting competitions, prepare to have yourself entertained while sinking your tongues in your favorite bites and slurps!

**Grand Final The Chef Hunt 2019** 🍴  
**Mystery Box Challenge** 🍴  
**Music Performances** 🍴



Fork Tent



Spoon Tent





## Kunjungi lokasi GoFood Festival terdekat:

### JAKARTA

CIPLAZ Klender, Parking Lot  
CoHive 101, Parking Lot  
Gelora Bung Karno, Gate 4  
Glodok Plaza, Main Lobby  
Kantin Kampus II Utara, Lantai 2  
Kuningan City, UG Floor  
Rock Garden  
Lotte Shopping Avenue,  
MVG Parking, LG Floor  
Mall@Bassura, Lower Ground Floor  
Mall Taman Palem, Lobby Barat  
Mall of Indonesia, LG Floor  
One Belpark, 1st Floor  
Pacific Century Place, Basement 2  
Pasaraya Blok M, LG Floor  
Podomoro City, Apartemen Madison  
Park Parking Lot  
Setiabudi One, 3rd Floor  
TIS Square, Parking Lot

### BALIKPAPAN

Mall Balikpapan Baru  
Parking Lot

### BANDUNG

Bandung Electronic Center,  
3A Floor

### BANJARMASIN

Duta Mall, 2nd Floor

### BEKASI

Metropolitan Mall,  
3rd Floor

### CIREBON

Cirebon Super Block Mall,  
LG Floor

### GRESIK

Icon Mall, West Lobby

### MAKASSAR

EatOut Karebosi Link

### MALANG

Malang City Point,  
1st Floor

### PALEMBANG

OPI Mall, Ground Floor

### SURABAYA

Grand City Mall, LG Floor



## Schedule

Voucher Senilai

**Rp 30.000**

untuk pemesanan via  gofood

Kode Voucher

**GFFXJCF**







## Fork Tent

### FORK COOKING STAGE

- 16.00** Wood Fired Modern Indonesia by Kieran Morland
- 17.00** Time as An Ingredient by Josh Boutwood
- 14.30** Cooking Demo with Chef William Gozali by Le Cordon Bleu
- 18.45** Simple but.. Good! by Maurizio Bombini

### MASTERCLASS

- 16.30** Basic Pasta Sauce Masterclass with Chef William Gozali (Willgoz)
- 19.30** Indonesian Contemporary Dessert Masterclass by Chef Ragil Imam Wibowo

### DESSERT & COFFEE STAGE

- 17.30** C Chef Uncensored by C Channel
- 18.30** Es Pisang Ijo Khas Charins
- 19.30** Coffee Demo by Djournal Coffee
- 20.30** Coffee For Equality by Sunyi House of Coffee and Hope



## Spoon Tent

### CHEF'S TABLE

- 17.00** 4 Courses Dessert Omakase by Kim Pangestu
- 19.30** FORGOTTEN INGREDIENTS by I Putu Dodik, Nusantara by Locavore

### WINE & SPIRIT CLASS

- 18.30** Old World Grapes in New World Regions - Iconic Wines From Chile

### SPOON COOKING STAGE

- 16.00** Miestery Box Challenge by MIE SEDAAP
- 17.45** Guinness Food Pairing Experience with Chef Renatta Moeloek
- 19.30** Indone-SEA by Wayan Kresna Yasa

### ENTERTAINMENT STAGE

- 18.40** GoFood Fun Interactive Challenge
- 19.45** Talkshow : Food Business in Wellness Ecosystem



## Fork Tent

### FORK COOKING STAGE

- 11.00** Modernizing Sambal by Petty Elliott
- 12.45** SAMBAL, I'm In Love by Fernando Sindu
- 14.30** Down The Spice Route with Michelin Starred-Chef Manjunath Mural
- 16.15** Apple of My Eye Vebrina Hadi
- 18.00** Ocean Wise Cooking Demo by Chef Norman Ismail
- 19.45** The Salmon Dish You Never Knew You Needed by Vebrina Hadi

### MASTERCLASS

- 13.00** Pastry Masterclass by Kim Pangestu
- 16.00** NO RECIPES by Petty Elliott
- 19.00** Take Off With Biscoff with Charins Chang

### DESSERT & COFFEE STAGE

- 12.00** Common Grounds
- 13.00** Expat. Roasters Brewing Techniques: How to Alter Taste with V60 Method
- 14.00** Coffee Demo by Djournal House
- 15.00** Makarena Masak-Masak by Delta FM
- 16.00** Cake Decorating by Ann's Bakehouse
- 17.00** Doux Cookies - Easy Edible Cookie Dough for Beginners
- 18.00** MANA



## Spoon Tent

### CHEF'S TABLE

- 12.00** A Peek Into Helm by Josh Boutwood
- 14.30** Flavours of Italia by Tommaso
- 17.00** An Edible Story of Indonesia by Ragil Imam Wibowo
- 19.30** A Taste of The Mediterranean by Ben Cross

### WINE & SPIRIT CLASS

- 13.30** A Journey Through Bourgogne
- 15.30** JCF Challenge "Taste It Blind and Take It Home"

### SPOON COOKING STAGE

- 10.30** Ways of Ravioli by Putri Mumpuni
- 12.45** Molecular Dessert by Justin Lee
- 14.30** Talkshow : Sustainability in The Restaurant World with Bjorn Shen
- 16.15** Talkshow : Learn The Culinary Hype from GoFood Merchant
- 17.15** Talkshow : Why Sustainability in Food Matters with Ivan Brehm
- 19.00** Miestery Box Challenge by MIE SEDAAP

### ENTERTAINMENT STAGE

- 17.40** GoFood Fun Interactive Challenge - Foreign Tries Indonesian Food
- 19.00** Talkshow : Boba Talk with Kokumi with Jacqueline Karina & Ester Teja Sukmana



## Fork Tent

### FORK COOKING STAGE

- 11.00** Mom Who Cook - Homemade Pasta Loved by Generations
- 12.45** Taste of Le Cordon Bleu – Garden of Eden by Gunawan Wu
- 14.30** Unilateral Cooking by Hans Christian
- 16.15** Cooking Italian Comfort Food by Tommaso Gonfiantini
- 18.00** Cooking Demo by Gilles Marx, AMUZ
- 19.45** Grand Final Chef Hunt 2019

### MASTERCLASS

- 10.30** Coffee Signature Beverage Workshop by Mikael Jasin of Common Grounds
- 13.00** Le Cordon Bleu Short Courses - The Café Gourmand by Thierry Lerallu
- 16.00** Turkish Bread and Tortilla Masterclass with Ian Chin
- 19.00** “Smirnoff Mix It Up” DIY Cocktails Workshop with Wawan Kuniawan - Brand Ambassador of DIAGEO Indonesia

### DESSERT & COFFEE STAGE

- 12.00** Coffee Demo by Djournal Coffee
- 13.00** Common Grounds
- 14.00** Let's Go Gelato - Gelato Blind Test Challenge
- 15.00** Coffee & Millennials by Indozone
- 16.00** Sugabox - Brownies 101
- 17.00** Coffee Demo by Djournal House
- 18.00** MANA'S GUILT-FREE TREATS by Henry Yoshi
- 19.00** Cake Decorating by Ann's Bakehouse



## Spoon Tent

### CHEF'S TABLE

- 12.00** Vegetarian Vogue by Petty Elliott
- 14.30** French Flair, Indonesian Flavors by Chris Salans
- 17.00** Asian Spanish Tale by Issam Kouhkouh
- 19.30** Feast Like A Beast, with The Guys from Artichoke, Singapore by Bjorn Shen

### WINE & SPIRIT CLASS

- 13.30** Does It Matter What Wine We Drink? Learn The Basic and Choose The Right One!
- 15.30** Why The World Is In Love with Bubbles! Exploring CAVA D.O and Prosecco D.O.C

### SPOON COOKING STAGE

- 11.00** FIT Gourmet x Mamitoko : Klepok Cookies & Colenak Cookies
- 12.45** Filipino Re-imagined by John Rivera
- 14.30** Talkshow : Branding Sustainability and The Future Trend in Coffee Business with Jason Leo, Ombé Kofie
- 16.15** Miestery Box Challenge by MIE SEDAAP
- 17.15** Talkshow : Establishing A Food Business 101 with Astrid Suryatenggara, Mikael Mirdad, Mario Suntanu
- 19.00** Talkshow : GoFood Culinary Trend 2019 — Meet the Experts Behind GoFood

### ENTERTAINMENT STAGE

- 16.40** GoFood Mash Up Food
- 17.40** GoFood Fun Interactive Challenge — Mukbang





## Fork Tent

### FORK COOKING STAGE

- 11.00** Indonesian Super Food by Sisca & Novia Soewitomo
- 12.45** GoFood Exclusive Menu with Bansan
- 14.30** Pastry Demo by Kim Pangestu
- 16.15** Taste of Le Cordon Bleu — Discover Indonesian Modern Heritage with Ray Janson Explore Indonesian Food Using Lesser Known Unique Indonesia Ingredients
- 18.00** Taste of Le Cordon Bleu — Werk The Jerk: Caribbean Spices by Saskyra Rosano
- 19.45** Taste of Le Cordon Bleu — Mango Raspberry Entremets by Thierry Lerallu

### MASTERCLASS

- 13.00** Kids Cook Pizza! by Rizky Darmawan
- 16.00** Le Cordon Bleu Short Courses — Sweet Mignardise by Thierry Lerallu

### DESSERT & COFFEE STAGE

- 11.00** Coffee For Equality by Sunyi House of Coffee and Hope
- 12.00** Common Grounds
- 13.00** Coffee Demo by Djournal Coffee
- 15.00** Kokiku Cupcake Icing with Chef Brian and Kata Bocah The Show
- 16.00** Kemangi Choux Live Recipe Demo by Arief Maulana
- 17.00** Coffee Demo by Djournal House
- 18.00** Talkshow : The Art of Making Dessert
- 19.00** Strawberry Galette Baking Demo by Chef Ahmad Setyo



## Spoon Tent

### CHEF'S TABLE

- 11.30** Wild Things by The A Team (Aditya - Parachute, Alnico, Aga, Ardika)
- 14.30** THIS IS NUSANTARA by Fernando Sindu & Charins Chang
- 17.00** Indonesian Staple Food by Arnold Poernomo
- 19.30** Sharing the Bikini Experience by Jethro Vincent and Arey Barker

### WINE & SPIRIT CLASS

- 13.30** The Uniqueness of Wine
- 15.30** Taste The Evolution of Wine in Barrels

### SPOON COOKING STAGE

- 11.00** Sourdough Pizza Making Demo by Ian Chin
- 12.45** Talkshow : The Business of Food with Mangkok Ku
- 13.45** Talkshow : Lady Chef in Action with Petty Elliott and Talita Setyadi
- 14.45** Automated Cuisine by Zulkarnaini Dahlan
- 16.15** Talkshow : From passion to Champion with Julien Royer, Richie Lin, John Rivera & Manjunath Mural
- 17.15** Guinness Food Pairing Experience with Renatta Moeloek
- 19.00** Rip & Dip - Artichoke Singapore's Green Harissa Prawns and Za'atar Flatbread by Bjorn Shen

### ENTERTAINMENT STAGE

- 16.40** Spicy Challenge by MIE SEDAAP
- 17.40** GoFood Fun Interactive Challenge - Speed Eating



Special Events

## Masterclass @ Fork Tent

**Basic Pasta Sauce Masterclass with Chef William Gozali (Willgoz)**

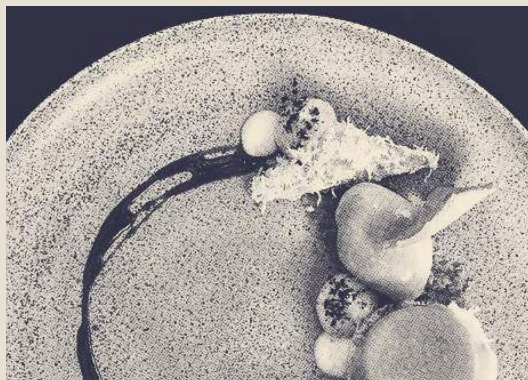
🕒 16.30 - 18.30 💰 IDR 500.000,-

The most essential thing about a great pasta dish is undoubtedly the sauce. It's a good thing to know how to make it on your own. Learn how to make basic pasta sauce at Chef William Gozali aka. Willgoz's masterclass at #JCF19 -- and you'll come home ready for a pasta night with your fellas at home!

**Indonesian Contemporary Dessert Masterclass by Chef Ragil Imam Wibowo**

🕒 19.30 - 21.30 💰 IDR 500.000,-

With a wide variety of local produces that it has, it is without a doubt that Indonesia can go further than anyone else when it comes to desserts. Discover how you can remake Indonesian traditional desserts with modern techniques and transform into contemporary presentation with Chef Ragil Imam Wibowo of NUSA Indonesian Gastronomy!



## Chef's Table @ Spoon Tent

**4 Courses - Dessert Omakase by Kim Pangestu**

🕒 17.00 - 18.30 💰 IDR 450.000,-

A unique experience for dessert lovers! Omakase is "respectfully leaving another to decide what is best" in Japanese. An afternoon with Chef Kim Pangestu from Nomz Kitchen and Pastry, serving up 4 courses for a special Desserts Omakase -- where she will surprise your sweet teeth with special desserts, for you to find out!

## Chef's Table @ Spoon Tent

**FORGOTTEN INGREDIENTS by I Putu Dodik, Nusantara by Locavore**

🕒 19.30 - 21.30 💰 IDR 600.000,-

Celebrating classic Indonesian dishes with the freshest produce and ethnic types of meat, Nusantara by Locavore's I Putu Dodik's intriguing recipes that involve rich and rare ingredients will become a highlight of #JCF19. Prepare to tantalize your taste buds and broaden your knowledge through the 4-course 'FORGOTTEN INGREDIENTS' chef's table session!

## Wine Tasting @ Spoon Tent

**Old World Grapes in New World Regions - Iconic Wines From Chile**

🕒 18.30 - 19.30 💰 IDR 200.000,-

Taste ultra Premium Wines from a unique origin, found the reason why Chile wine become a cult, These iconic labels will make you feel as if you have gone to heaven in a cloud of sensory pleasure.





## Masterclass @ Fork Tent

Pastry Masterclass  
by Kim Pangestu

🕒 13.00 - 15.00 💰 IDR 500.000,-

Celebrated for her creativity in crafting the perfect treats for the sweet-tooths, the name Kim Pangestu of Nomz Kitchen and Pastry is no stranger in the industry. At #JCF19, she will be teaching her secret techniques and methods to make her favorite recipes through her Pastry Masterclass!

No Recipes  
With Petty Elliott

🕒 16.00 - 18.00 💰 IDR 500.000,-

Make the best snack recipes with NO RECIPES! Learn how to easily make divine snacks made from local fresh ingredients with Petty Elliott! The three dishes that you will be making draw inspiration from vendors along the streets and markets of Jakarta.

Take Off with Biscoff  
with Charins Chang

🕒 19.00 - 21.00 💰 IDR 500.000,-

A perfect treat for coffee breaks, biscoff cookies are delightfully sweet because of its caramelized flavor. How about biscoff as frosting for your favorite cake to make each bite even more special? Learn how to take it off with biscoff as Charins Chang will lead you through an insightful masterclass at #JCF19!

## Chef's Table @ Spoon Tent

A Peek Into Helm  
by Josh Boutwood

🕒 12.00 - 13.30 💰 IDR 600.000,-

Bringing his critically-acclaimed 10-seater chef's table dining experience all the way from Manila to Jakarta is Josh Boutwood! Discover and indulge as he is set to offer you a unique experience and insights as you take pleasure in the depth of the flavors of his 3-course meal.

Flavors of Italia  
by Tommaso

🕒 14.30 - 16.00 💰 IDR 600.000,-

Italian cuisine is more than merely around-the-world pizza and pasta dishes. It is the traditions and techniques behind every plate that make it extraordinary, bringing a whole set of different flavors and evoking so much more than a regular taste. At #JCF19, GIA and Osteria GIA's Tommaso will bring the best of Italia right to your table through a 4-course set menu at Flavors of Italia!

An Edible Story of  
Indonesia by Chef  
Ragil Imam Wibowo

🕒 17.00 - 18.30 💰 IDR 600.000,-

Seeking to tantalize your palate and broaden your knowledge on the exquisiteness of local produce? Here's a special chef's table session for you! Taking Indonesian cuisine to the next notch is NUSA Indonesian Gastronomy's Ragil Imam Wibowo, who's going to deliver an 'Edible Story of Indonesia' through his 4-course set menu at #JCF19!

A Taste of the  
Mediterranean  
by Ben Cross

🕒 19.30 - 21.00 💰 IDR 600.000,-

What sets Mediterranean cuisine apart from others is that it is not a cuisine created by a specific culture or ethnic group. In fact, it is a product of diverse groups of people who live around the Mediterranean Sea. It is well-known for its dashing flavors made from light ingredients. Through a 4-course meal, Ben Cross will take your tongue for an extraordinary Mediterranean meal you'd feel good about!

## Talkshow @ Spoon Tent

## Sustainability in the Restaurant World

14.30 - 15.30

The progressive movement of sustainability has been on the rise as it proves to provide positive outcomes on a larger picture, including working environment and its impacts towards the environment. But, how does sustainability work around the inner workings of a restaurant? What effects does it bring to one restaurant's stakeholders? Bjorn Shen of Singapore's Artichoke and Jakarta's Duck Down Pizza Party is going to discuss what makes a restaurant sustainable and the importance of it.

Speaker Bjorn Shen

Moderator Jed Doble

## Learn the Culinary HYPE from GoFood Merchants

16.15 - 16.45

GoFood is committed to help micro, small and medium entrepreneurs to increase business scale and expand its market. Collaboration between GoFood and merchants is expected to improve the phenomenon in the long term.

Speaker Yesaya Surya (Tahu Kriuk Yes, Tahu Jaman Now), Misyellin Debora (Ponut Donut), Muhammad Renzy (Minang Inwrap)

Moderator GoFood Corporate Affairs Team

## Why Sustainability in Food Matters

17.15 - 18.15

We live in a world where being environmentally-friendly has become more important than ever. With the issue of the Earth's natural resources being a top priority now, it's important to know one or two things about being sustainable in the F&B industry. From the concerns to the know-hows, you'll learn the most important things about sustainability through the talkshow with Ivan Brehm!

Speaker Ivan Brehm

Moderator Jed Doble

## Talkshow @ Spoon Tent

## Boba Talkk with Kokumi

19.00 - 19.40

Boba fever is taking over! The phenomenon of these little sweet balls made from tapioca and sugar that complete your drinks is something interesting to look into, as the craze never slows down. How do the boba business contenders adapt to the consumer behavior? Watch and learn as Kokumi's founders share a word or two about their strategies!

Speaker Jacqueline Karina &amp; Ester Teja Sukmana (Kokumi)

Moderator MARI



## Wine Tasting @ Spoon Tent

## A Journey through Bourgogne

13.30 - 15.00 IDR 150.000,-

Discover the Burgundy's Terroirs and its classification system through a special wine tasting session at #JCF19!

## JCF Challenge "Taste It Blind and Take It Home"

15.30 - 17.00 IDR 100.000,-

Show your knowledge about wine through all sensorial stages of the tasting, the sight, the nose, the taste. If you guess you take it home!

## Masterclass @ Fork Tent

**Coffee Signature Beverage Workshop with Mikael Jasin of Common Grounds**

🕒 10.30 - 12.00 💰 IDR 200.000,-

A workshop on how to create a non-alcoholic coffee signature beverage with Mikael Jasin. This class is suitable for both coffee professionals wanting to compete and expand their knowledge as well as coffee enthusiasts who are interested in more than just regular coffees. Participants will learn the structures on constructing a well balanced and synergised signature beverage. They will also learn some techniques borrowed from the culinary worlds for the construction of their signature beverage.

**Le Cordon Bleu Short Courses - the café gourmand by Chef Thierry Lerallu**

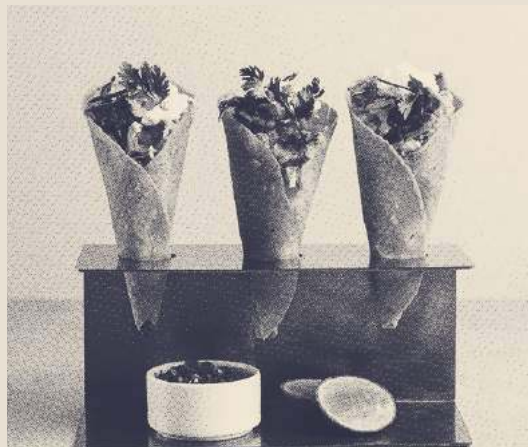
🕒 13.00 - 15.00 💰 IDR 500.000,-

A café gourmand is where the sweet note of mignardises (petit fours) are paired with the aromatic flavour of café to create the perfect harmony to finish a meal with a sweet taste. The first "café gourmand" is believed to have appeared in restaurants in Paris around 2005. Chef Thierry Lerallu of Le Cordon Bleu will show you how to make 3 desserts for a perfect café gourmand experience at #JCF19!

**Turkish Bread and Tortilla Masterclass with Chef Ian Chin**

🕒 16.00 - 18.00 💰 IDR 500.000,-

What's great about Turkish Bread is that it's one of those breads that's easy and fun to make! While they can easily be found at supermarkets, you can also make it on your own at home -- with a much better taste! Join Ian Chin of BEAU Bakery as he reveals the secrets of making the perfect turkish bread and tortilla!



## Masterclass @ Fork Tent

**"Smirnoff Mix It Up" DIY Cocktails Workshop by Wawan Kurniawan (DIAGEO Brand Ambassador)**

🕒 19.00 - 21.00 💰 IDR 250.000,-

Wawan Kurniawan - Brand Ambassador of DIAGEO Indonesia - is set to teach you to create your own cocktails! Showcasing how to create delicious drinks by exploring bartending techniques (Shaking, Stirring, Muddling) and knowing the 3 essentials elements of cocktail (look, taste, and scent), learn everything cocktail-making from A to Z!

## Chef's Table @ Spoon Tent

**Vegetarian Vogue by Petty Elliott**

🕒 12.00 - 13.30 💰 IDR 600.000,-

Today, vegetables are no longer playing its part as a second string after meat. Plant-based recipes are increasing in popularity for how appealing yet still nutritious they can be. Petty Elliott will show you how mindful eating can still be sumptuous through a 4-course meal!

**French Flair, Indonesian Flavors by Chris Salans**

🕒 14.30 - 16.00 💰 IDR 600.000,-

Known for his own style of marrying locally-sourced ingredients and French techniques, the name Chris Salans has brought a fresh direction in the gastronomy world, which he further developed through Mozaic and SPICE restaurants in Bali. Set to bring the best to #JCF19, don't miss out on Salans' 4-course set menu that will impress your taste buds!





## Chef's Table @ Spoon Tent

Asian Spanish Tale  
by Issam Kouhkouh

🕒 17.00 - 18.30 💰 IDR 600.000,-

Drawing inspiration from Basque Country, a popular culinary destination between Spain and France, Issam Kouhkouh of Basque Bar de Tapas is keen to show a delightful fusion of authentic Spanish cuisine mixed with comforting Asian flavors to everyone in town. Be part of a unique Asian-Spanish experience at his chef's table session that includes cocktail pairing!

Feast Like A Beast,  
with the Guys from  
Artichoke, Singapore  
by Bjorn Shen

🕒 19.30 - 21.00 💰 IDR 600.000,-

Artichoke in Singapore, helmed by Bjorn Shen, is not your ordinary Middle Eastern restaurant. It boasts itself on the unique communal Middle Eastern dining experience like no other. Prepare an empty tummy and an open mind for a communal Feast Like A Beast with Artichoke's Bjorn Shen at #JCF19!

## Talkshow @ Spoon Tent

Branding Sustainability  
and the Future Trend  
in Coffee Business

🕒 14.30 - 15.30

If not for the passion, you're it for the skill. Join Locavore's and The Night Rooster's very own Eelke Plasmeijer and Raka Ambarawan, who will share about the beginning of their venture to the culinary world, how they take the challenge to utilize only local produce for their world-class dishes, and the secrets behind everything.

**Speaker** Jason Leo Of Ombe Kofie**Moderator** MARI

## Talkshow @ Spoon Tent

Establishing a Food  
Business 101

🕒 17.15 - 18.15

You have a dream. You have a brilliant idea. You have interesting recipes. Now the question is: how to establish a food business the correct way and maintain it? Astrid Suryatenggara, Mikael Mirdad and Mario Suntanu will reveal everything you need to know -- the checklist, the challenges and the strategies -- wrapped in an exciting talkshow!

**Speaker** Astrid Suryatenggara, Mikael Mirdad, Mario Suntanu**Moderator** MARIGoFood Culinary Trend  
2019: Meet the Experts  
Behind GoFood

🕒 19.00 - 20.00

What are the trends that have been dominating the food industry in 2019 according to the data? What are the main factors that shape food trends in the year so far?

The team from GoFood and the owner of Tahu Kriuk Yes, Tahu Jaman Now will be packing all the insights and information you want to know about food trends at a special talk show. Get inspired and don't miss out!

**Speaker** Marsela Renata & Bella Chyntiara (GoFood)  
Yesaya Surya (Tahu Kriuk Yes, Tahu Jaman Now)**Moderator** MARI

## Wine Tasting @ Spoon Tent

Does It Matter What  
Wine We Drink?  
Learn The Basics and  
Choose The Right One!

🕒 13.30 - 15.00 💰 IDR 150.000,-

An outline to the essentials of wine, while having a tasting experience to let you notice the mysteries behind different varietals

Why The World Is in  
Love with Bubbles!  
Exploring CAVA D.O  
and Prosecco D.O.C  
(with Cheese Pairing)

🕒 15.30 - 17.00 💰 IDR 150.000,-

A practice masterclass in which we will taste and enjoy different styles of sparkling wines how versatile and generous they are not only as an aperitif but when thinking about pairing them with food, understanding the interaction between both

## Masterclass @ Fork Tent

**Kids Cook Pizza!**  
by Rizky Darmawan

🕒 13.00 - 15.00 💰 IDR 500.000,-

If you're looking for a Sunday Funday activity with your little family, look no further than Kids Cook Pizza! Masterclass! Take your kids to explore their interest in the exciting world of culinary through this fun pizza-making class, where they can learn easy with the guidance of Chef Rizky Darmawan.

**Le Cordon Bleu Short Courses - Sweet Mignardise**  
by Thierry Lerallu

🕒 16:00 - 18:00 💰 IDR 500.000,-

A mignardise is an assortment of bite-sized desserts typically served at the end of a meal, and should taste as good as it looks. Learn how to make 3 of the most common mignardise desserts with Chef Thierry Lerallu at his masterclass!

## Chef's Table @ Spoon Tent

**Wild Things**  
by The A Team  
(Aditya Muskita, Alnico Andreas, Aga Alvian, Ardika Dwitama)

🕒 11.30 - 13.30 💰 IDR 600.000,-

Presenting our very own A Team to dig past the ordinary for a delectable chef's table experience! Exclusive at #JCF19, treat your taste buds with what Aditya Muskita, Alnico Andreas, Aga Alvian and Ardika Dwitama cook up a sumptuous 4-course meal right in front of your eyes.

**This Is Nusantara** by  
Fernando Sindu &  
Charins Chang

🕒 14.30 - 16.00 💰 IDR 600.000,-

One thing we know for sure: if you love good food, you'd love Indonesian cuisine. Fernando Sindu and Charins Chang has always believed that every food has to be treated with care and respect, especially when it comes to the flavorful plates of Indonesian food. Join them as they will serve a special Indonesian set menu at #JCF19 that showcases the best of Nusantara!

**Sharing the Bikini Experience** by  
Jethro Vincent  
and Arey Barker

🕒 19.30 - 21.00 💰 IDR 1.200.000,-

Established based on a dream to re-imagine fine dining, Bali's Bikini Restaurant is distinguished for its unique take on culinary experience. See it for yourself as Jethro Vincent and Arey Barker take you on a colorful and flavorful chef's table session at #JCF19, bringing the best of Bikini Restaurant right to your table!



## Talkshow @ Spoon Tent

## The Business of Food

 12.45 - 13.30

Business ideas in the food industry are emerging everywhere. However, what makes one stand out? How does one idea come to life and distinguishes itself from the rest? Arnold Poernomo, Gibran Rakabuming, and Kaesang Pangarep of Mangkok Ku will share how they cooked up their initial idea to open a rice-bowl joint and what particular concepts they have incorporated into the built of Mangkok Ku's branding.

**Speaker** Arnold Poernomo, Gibran Rakabuming, Kaesang Pangarep of Mangkok Ku

**Moderator** MARI

## Lady Chef in Action

 13.45 - 14.30

In what is seemingly a male-dominated industry, there are a surging number of female chefs and food specialists creating strong imprints in the food industry and setting pathways for future female generation everywhere. Chef instructor Petty Elliott and Talita Setyadi of BEAU Bakery are sharing their experiences in pursuit of establishing their careers in the culinary world to become who they are today.

**Speaker** Petty Elliott, Talita Setyadi

**Moderator** MARI

## From Passion to Champion

 16.15 - 17.00

It can be more straightforward to witness the success of one person. Yet, others seldom see the delicate and transformative elements of hard work and persistence that made the success possible. Award-winning chefs Julien Royer, Richie Lin, John Rivera, and Manjunath Mural discuss their journey to achieving their dreams and becoming household names in the culinary world.

**Speaker** Julien Royer, Richie Lin, John Rivera & Manjunath Mural

**Moderator** Jed Doble

## Talkshow @ Spoon Tent

## The Art of Making Dessert

 18.00 - 18.30



Ingredients, techniques and innovation. Making desserts is more than merely kneading, whisking and baking everything together. It's the art that comes into it, creating an assembly of flavors, colors and textures designed to make one beautiful plate. Learn as the representatives of Fudgy Bro, Bittersweet by Najla and Sucre by Sheila tell a word or two about it!

**Speaker** Rayendra Abiyasa (Fudgy Bro), Najla Bisyir (Bittersweet by Najla), Sheila Suhaeli Kalla (Sucre by Sheila)

**Moderator** MARI



## Wine Tasting @ Spoon Tent

## The Uniqueness of Wine

 13.30 - 15.00  IDR 150.000,-

Do you want to build a sound knowledge of wine and a more discerning palate by focusing on the tasting and key steps of wine quality, try this!

## Taste the Evolution of Wine in Barrels

 15.30 - 17.00  IDR 150.000,-

This wine master class is a unique opportunity to gain an in-depth understanding of some of the changes and richness that wine gain in barrels through the time.

## Also Happening



3 OCTOBER



**Exclusive  
Afternoon Tea with  
Justin Lee** (from 3pm)

SOCIAL™  
GARDEN

**Frontier Whisky  
Masterclass with  
Jakob Manurung** (from 7pm)

4 OCTOBER



**Restaurant  
Takeover with  
Maurizio Bombini  
& Tommaso**  
(from 6pm)



**Lyon  
Invasion with  
John Rivera**  
(from 6pm)



**Restaurant  
Takeover with  
Richie Lin  
& Hans Christian**  
(from 6.30pm)

SOCIAL™  
GARDEN

**Smirnoff Mix It Up  
DIY Cocktails  
Workshop with  
Budiman Atmaja  
"Tom"** (from 7pm)

5 OCTOBER



**MO Bar  
Invasion with  
Ajit Gurung  
"Stockton"**  
(from 6pm)



**Lyon  
Invasion with  
Ivan Brehm**  
(from 6pm)



**Restaurant  
Takeover with  
Julien Royer**  
(from 6.30pm)

D JOURNAL  
HOUSE  
COFFEE ROASTERY & MUSIC BAR

**Bar Takeover with  
David Ong "The  
Curator Coffee &  
Cocktails"**  
(from 7pm)

## Also Happening



3 OCTOBER



with  
**Ajit Gurung**  
(from 10pm)

SOCIAL™  
GARDEN

with  
**Mario Calderone**  
(from 10pm)

4 OCTOBER

SOCIAL™  
GARDEN

with  
**Niks & Klattikoom**  
(from 10pm)



**GUNPOWDER™**  
KITCHEN & BAR  
with  
**Sean Halse**  
(from 10pm)

5 OCTOBER

SOCIAL™  
GARDEN

with  
**Simone Rossi & Shawn Chong**  
(from 10pm)



**GUNPOWDER™**  
KITCHEN & BAR  
with  
**Sean Halse**  
(from 10pm)

6 OCTOBER



with  
**Ajit Gurung, Sean Halse, Simone Rossi, Shawn Chong, Michael Callahan,  
David Ong, Tariq Widarso, Nicolas Nermalceff, Pius H. Ebang** (from 7pm)





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*lyon* 

Get to Know Our  
Culinary Stars

## #JCF19 Culinary Stars



### Arnold Poernomo

Masterchef Indonesia Judge, Chef & Restaurateur

Born into a family of food enthusiasts, Arnold Poernomo's expertise in the food industry was gathered through passion and self-taught approaches. After moving to Sydney in late '90s, Poernomo dove straight to the life behind the kitchen, including an apprenticeship at Bills in Sydney. He later opened his own ventures, including The Nest Grill and NOMZ Kitchen & Pastry in Jakarta, as well as the famous KOI Dessert Bar in Sydney. He became the resident judge for Masterchef Indonesia since Season 3. With Randy Julius, Gibran Rakabuming and Kaesang Pangarep, they opened a rice bowl joint named Mangkok Ku in mid 2019.



### Benjamin Cross

Fishbone Local & Mason

Over 20 years of working in several notably-acclaimed restaurants all over the globe, Benjamin Cross found himself in Bali as the executive chef of KU DE TA, where he formed KU DE TA's fine dining concept, Mejekawi. Afterwards, he's never left since, discovering more and more restaurants; two of his recent ventures are Fishbone Local and Mason, located in Canggu.



### Bjorn Shen

Artichoke & Duck Down Pizza Party

Bjorn Shen is a chef and owner of flagship restaurant Artichoke, a fiercely food-driven, Middle Eastern-inspired 100 seater restaurant in the heart of Singapore's arts district. Where the cooking is always spontaneous and sometimes outrageous. In 2015, Bjorn also launched Bird Bird, a scruffy Thai eatery specialising in Chiang Mai curry noodles, Thai fried chicken and milk tea slushies.

## #JCF19 Culinary Stars

### Fernando Sindu

Benedict & Cork and Screw Country Club,  
SEVENFRIDAY Space

Familiarly known as Chef Nando, the co-founder of several establishments including Sevenfriday Space and Benedict in Jakarta, along with Canting Restaurant in Yogyakarta.



### Gilles Marx

AMUZ Gourmet Restaurant

Growing up being surrounded by fresh and natural products has inspired Chef Gilles Marx to dive into the gastronomy world. After embarking on a journey across French Michelin-starred restaurants, as well as restaurants in Australia and Southeast Asia, Chef Marx decided to showcase his 30-year passion in AMUZ Gourmet Restaurant in Jakarta. He's the winner of the Best Head Chef in the 2018 World Luxury Restaurant Awards.



### Ivan Brehm

Nouri

After years of working with various Michelin-starred chefs, Ivan Brehm opened his first restaurant, Nouri, in 2017. Brehm's award-winning craft, insatiable curiosity and fascination with the studies of cultural evolution finally found a home at Nouri. At his very own restaurant, Brehm has cultivated a cooking approach unlike any before. Nouri is No.39 in Asia's Best 50 Restaurant list & awarded as 1 Michelin Starred in 2019.





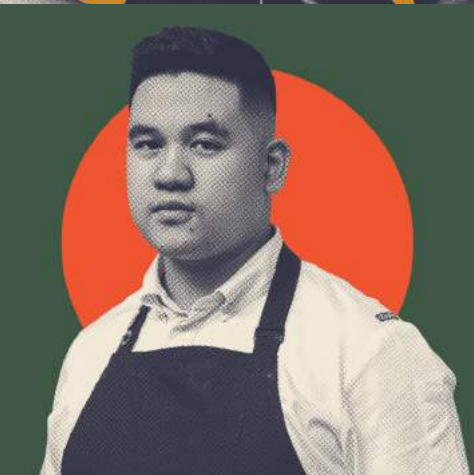
## #JCF19 Culinary Stars



### Jethro Vincent

Bikini Restaurant

Raised in the coastal area of New Zealand, Jethro Vincent started his culinary journey when he was 16. After a few stints being Head Chef in New Zealand and the United Kingdom, Vincent settled in Bali to become the Creative Culinary Director of 8 Degree Projects, overseeing the menus of Sisterfields, BO\$\$ Man, Siblings Espresso, and Bikini Restaurant. He is a true believer of utilising ethically-grown ingredients in his establishments and is known for his light and clean palate approach in his dishes.



### John Rivera

Lûmé

Having worked in some of Australia's most acclaimed fine dining restaurants - including Rockpool and Amaru - John held the title of Asia Pacific S. Pellegrino Young Chef of the Year 2018. He is now at the helm of Lûmé in Melbourne, Australia, highlighting his Filipino heritage in his interpretation of contemporary Australian cuisine.

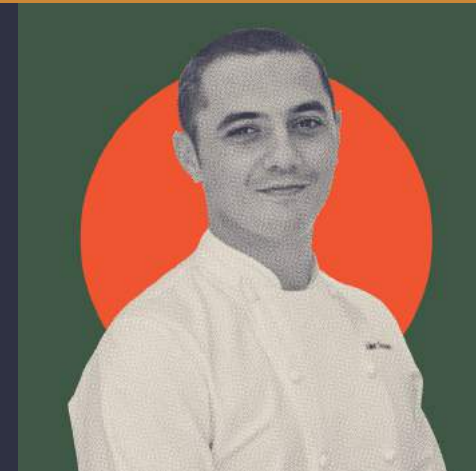


### Joshua Boutwood

Savage & Helm

Boutwood became exposed to the restaurant industry early in his life while working as a prep cook and dishwasher in his mother's restaurant. He started his own restaurant named Alchemy after moving to Boracay in 2010 and later in 2012, he was appointed as the Corporate Executive Chef of the Bistro Group in the Philippines. Boutwood's journey did not stop there, as he establishes three more restaurant concepts; The Test Kitchen, Savage, and Helm.

## #JCF19 Culinary Stars



### Julien Royer

Odette

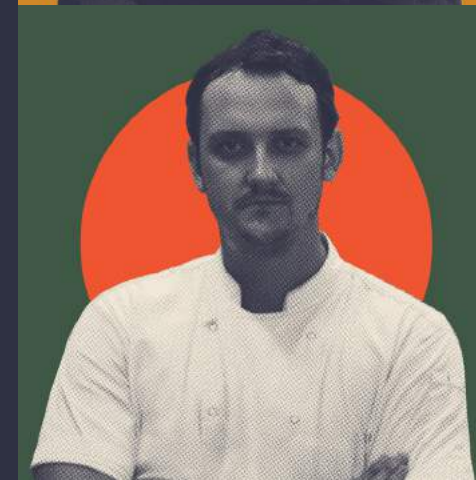
Chef Royer's first venture into the kitchen was under the legendary Michel Bras in Laguiole. After Laguiole, he moved to Durtol in the heart of Auvergne, where he began working for Maitre Cuisinier de France Bernard Andrieux who continued to reinforce the beliefs and helped him hone his culinary skills. Julien's career took him from the French West Indies to Polynesia, and then London, where he was sous chef to Antonin Bonnet at Michelin-starred Mayfair restaurant, The Greenhouse. Now he can be found in three-michelin star restaurant Odette in Singapore.



### Justin Lee

JL Dessert Bar

Lee's love for pastry grew when he was asked to head the pastry kitchen of Clooney in Auckland, New Zealand in 2012. After a brief stint at Park Hyatt Busan, Lee worked with Brian Campbell at Miann, a luxury dessert restaurant, in New Zealand. Lee returned to Seoul in 2017 to set up his very own "JL Dessert Bar", exploring a wide array of refined pastry selections.



### Kieran Morland

Merah Putih & Sangsaka

Kieran Morland's love for Indonesian cuisine blossomed when his sister relocated to West Java in the '90s. Morland has been exploring the vibrancy of Indonesian ingredients in the last decade in Bali, as he currently heads and co-owns restaurants Merah Putih and Sangsaka. A combination of his experiences at New York, London, and Melbourne with his in-depth knowledge of Indonesian food would surely offer an unforgettable dining experience.

## #JCF19 Culinary Stars



### Manjunath Mural

Gunpowder Kitchen & Bar

Chef Manjunath Mural is the first Indian Executive chef to score a Michelin star for an Indian restaurant in Southeast Asia. As Executive Chef of Song of India, a modern Indian restaurant that features regional flavours across India, he was recognized for his decades of hard work in 2016 when the restaurant was awarded one Michelin star in Singapore.



### Maurizio Bombini

Mauri Restaurant

Maurizio Bombini found his early inspiration in cooking after spending much of his childhood in his parents' restaurant at the Adriatic shores of Italy. His culinary adventures has brought him to several places around the world. Bombini eventually settled in Bali, joining Bulgari Resort's Il Ristorante, in 2011 and later acted as the executive chef of Mandapa at Ritz Carlton Ubud in 2015. In 2018, Bombini established his own contemporary Italian restaurant named MAURI in Seminyak, Bali. With MAURI, Bombini raises awareness towards respecting the use of homegrown, local produce and its seasonality.



### Petty Elliott

Through her cookbooks, Papaya Flowers and Jakarta Bites, as well as her food columns on newspapers and magazines, Indonesian self-taught chef and instructor Petty Elliott captured hearts of food enthusiasts everywhere by her contemporary outlook on Indonesian cuisine. Elliott has also worked with Indonesian and international chefs at well-known hotels and restaurants in Indonesia and overseas. She is currently a member of The Guild Food Writers UK and resides in the United Kingdom.

## #JCF19 Culinary Stars



### Ragil Imam Wibowo

NUSA Indonesian Gastronomy

Chef Ragil's dream was always to become a chef ever since he started mixing spices in his mother's kitchen. Chef Ragil established his career in various establishments, including the Millennium Hotel and Grand Hyatt Jakarta before venturing into his own business. His talents have brought him numerous awards, such as gold medal at the Salon Culinare in Jakarta and five times winning at Western food cooking at Allez Cuisine.



### Renatta Moeloek

Masterchef Indonesia Judge

A graduate of Le Cordon Bleu Paris, Renatta Moeloek began her culinary stint at a Parisien Michelin-starred restaurant, Garance. Renatta became a resident judge for Masterchef Indonesia Season 5.



### Richie Lin

Mume

To achieve his dream of becoming a professional chef, Hong Kong-born Richie Lin relocated to Australia to enrol himself in some classes at Le Cordon Bleu. He then worked in a number of first-class restaurants, including Quay in Sydney and Noma in Copenhagen. In 2014, Lin opened his own gastronomical venture named MUME in Taipei, with the help of his former colleagues Long Xiong and Kai Ward. Through a play in between homegrown Taiwanese ingredients and New Nordic cooking techniques, MUME has garnered itself a Michelin star in 2018, turning itself as one of the most sought after household names in the industry.



## #JCF19 Culinary Stars



### Sisca Soewitomo

Sisca Soewitomo was the host of a regionally-renowned TV program titled Aroma for over 12 years. Until now, Sisca is still active in the industry, doing cooking demos in Indonesia, food styling for famous food brands' packaging, being a hotel consultant and large companies, as well as achieving several awards in culinary. As a manifestation of her love for Indonesian women, as well as for Indonesia's culinary, Sisca had published more than 90 cookbook titles by Gramedia.



### Talita Setyadi

BEAU Bakery

in 2015 upon return from her culinary studies in Paris, France. Since its inception, BEAU has become Jakarta's go-to brand for high-quality sourdough bread, viennoiseries and cakes. Talita proudly served as President of Team Indonesia at the "Coupe du Monde de la Pâtisserie" in Lyon in 2017, as the youngest & sole female judge. Talita has amassed several high-profile accolades. These include Forbes Asia's 30 Under 30.



### Tommaso Gonfiantin

GIA & Osteria GIA

Tuscany-born Tommaso Gonfiantini aims to bring out the true Italian flavors through the gorgeous & modern dishes served at GIA Jakarta. He has worked with two respectable Italian chefs: Filippo La Mantia & the Michelin-starred Fulvio Pierangelini. Together with Ismaya Group, Chef Tommaso has cooked for the President of Italy during his visit in Jakarta.

## #JCF19 Culinary Stars

### I Putu Dodik

Nusantara by Locavore

Chef Putu Dodik was trained at Alila Ubud, where his mother was a pastry chef. Chef Putu was also part of the original Locavore team when the restaurant opened three years ago. His passion and dedication for Indonesian cuisine made him a natural choice for the new kitchen. He's proud to show guests what can be achieved using local ingredients and has a deep interest in Balinese food.



### Vebrina Hadi

Mr. Fox Jakarta

Vebrina first started as a cookery student in William Angliss Institute in 2011, before moving to 1 chef's hat restaurant called Atlantis. From there, she did her share as a chef on Grand Prix Formula 1, Melbourne Cup, and Australian Open. She then moved to Rockpool, a 2 chef's hat restaurant owned by celebrity chef Neil Perry and was the Chef de Partie of Maha Bar and Grill before joining Mr. Fox.



### William Gozali

Winner of MasterChef Indonesia 2013

Pursuing his passion to be a chef, William Gozali graduated culinary school and had his first taste behind the kitchen in Sopra Ristorante in Jakarta. Continuing his goal to be a chef, his ultimate dedication brought him to be crowned as Masterchef Indonesia's Season 3 winner - the youngest winner of the competition at the time. Gozali decided to enroll at Le Cordon Bleu Sydney, juggling his education and work at the same time. Ever since he moved back to Jakarta, Gozali develops a restaurant from scratch, as well as focusing to become a Youtube content creator.



## #JCF19 Culinary Stars

## #JCF19 Culinary Stars



**Aditya Muskita**  
Parachute



**Adrika Dwitama**  
Oui Dessert



**Aga Alvian**  
Desa Potato Head



**Ian Chin**  
BEAU Bakery



**Issam Kouhkouh**  
Basque Bar De Tapas



**Kaesang Pangarep**  
Mangkok Ku



**Alnico Andreas**  
Inhype Group



**Charins Chang**  
Benedict & Cork and Screw  
Country Club



**Chris Salans**  
Mosaic Restaurant  
Gastronomie & Spice by Chris  
Salans



**Kim Pangestu**  
Nomz Kitchen & Pastry



**Norman Ismail**  
MODENA  
RESTAURANT



**Novia Soewitomo**



**Gibran Rakabuming**  
Mangkok Ku



**Gunawan Wu**



**Hans Christian**



**Putri Mumpuni**  
BEAU Jakarta



**Ray Janson**  
FEAST by Kokiku



**Rizky Darmawan**  
Ismaya

## #JCF19 Culinary Stars



**Saskya Rosano**  
DASA Catering



**Stefania Vigone**  
Resto Pippo



**Thierry Lerallu**  
Le Cordon Bleu



**Wayan Kresna Yasa**  
KAUM



**Zulkarnaini Dahlan**  
MASTRADAGROUP  
"Passionately & your service"

Get to Know  
Our Mixology  
Stars





## #JCF19 Mixology Stars



### Ajit Gurung

Stockton

Stockton is the place try elegantly tasty cocktails made by Ajit Gurung who succeeded in putting Stockton on the map, the map of Asia's 50 Best Bars that is, for 4 years in a row. In 2018, Stockton received nods ranking #11 on Asia's 50 Best Bars list.



### David Ong

The Curator Coffee & Cocktails

David Ong is no stranger when it comes to brewing and mixing. After a decade of experience in the hospitality and service industry, it only comes natural for his cocktail creations getting the recognise it deserves by the prestigious Asia's 50 Best Bars nominated as The Best Bar in the Philippines 2019.



### Niks Anuman

Asia Today

Niks Anuman-Rajadhon is one of the most prominent bar figures in Thailand's Gin scene. Having opened Teens of Thailand as one of Thailand's first gin bar in 2015, it quickly received awards 4 years in a row; # 27 in Asia's 50 Best Bars in 2016 to name a few. Quickly following its success, he created his second bar called Asia Today that is based on sustainability and ethically sourcing the products.

## #JCF19 Mixology Stars



### Budiman Atmaja "TOM"

3rd Indonesian World Class  
Bartender by DIAGEO 2014



### Jakob Manurung

Djournal House



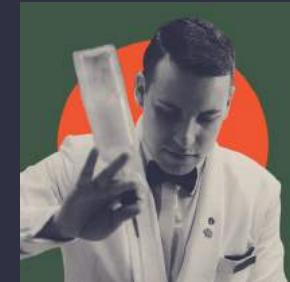
### Mario Calderone

Honi Honi



### Michael Callahan

28 Hong Kong Street



### Nicolas Nemaleff

The Writers Bar



### Pius H. Ebang

KAUM



### Sean Halse

The Kumquat Tree



### Shawn Chong

Omakase + Appreciate



### Simone Rossi

DarkSide



## #JCF19 Mixology Stars



**Tariq Widarso**  
Sip Sensei



**Wawan Kurniawan**  
Brand Ambassador of Diageo Indonesia

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