



A Culinary Expedition to Java

Introduction

Exceptional culinary journeys that satisfy, surprise and delight are an intrinsic part of an Aman experience. Named 'Peaceful Soul' for the serenity, privacy, and beauty of its setting, Amanjiwo invites guests to embrace Javanese heritage and culture through its culinary tradition by presenting A Culinary Expedition to Java.

Hosted by three of the country's most renowned chefs Eelke Plasmeijer, Wayan Kresna Yasa and Fernando Sindu, Amanjiwo will celebrate Javanese cuisine and its rich symbolism, with a series of events. Over three days, guests will be invited to experience exquisite dining sessions, exciting foraging expeditions, lunch with a view, cooking classes, intimate dinners, and an exclusive gala dinner at the majestic Borobudur Temple.



25 March

Thursday

12pm

Welcome to Amanjiwo

The island of Java is vast and diverse with its unique topography, mountains and highlands dotted with magnificent mountains, lowlands and plains and some of the richest rice-lands in the world. Created as a result of this landscape are communities with varied cultures, traditions and cuisines that inspire the culinary expedition experience at Amanjiwo.

1pm

Eating for Your Health at Rumah Pizza

Enjoy a mindful lunch prepared by Chef Wayan, who learned his skills from his family in the picturesque island of Nusa Penida. Highlighting ingredients found from the surrounding gardens, the cooking demonstration offers an in-depth experience of fresh and healthy cuisine. After a thorough step-by-step guide, enjoy a three-course lunch and take the recipes away with you, or stay longer for an inspiring question and answer session.

Additional surcharge per guest applies

7pm

Welcome Dinner at the Restaurant

This culinary journey will commence with a five-course menu prepared by Chef Fernando Sindu showcasing Javanese flavours and ingredients at this welcome dinner.

Inclusive in Culinary Journey



26 March

Friday

9am – *suggested time*
Cycling through the Villages

Cycling is an enchanting way to soak in the atmosphere of *Kampung* (village) life, and to reach into the soul of Java. The villagers are so friendly, and their faces fill with smiles as they see you. A map has been created to help you find your way, or, should you prefer, we can provide a guide. The pace of *Kampung* life is timeless, but behind the serene exterior of the traditional dwellings lies much industry. You may come across a pottery village, an orchid farm, a tofu producer, a museum of Indonesian modern art, or simply a group of children playing.

Additional surcharge per guest applies.



2pm
Lunch by the Progo River

On the second day, chefs Wayan Kresna Yasa and Eelke Plasmeijer will present a special lunch by the beautiful Progo River. The centrepiece is a whole lamb which is marinated overnight and roasted atop fiery coals, creating a tender meat with a strong smokiness and delicious flavour.

Inclusive in Culinary Journey



7pm
Dinner at Pak Bilal's House

Next to Pawon Temple lives our old friend Pak Bilal, who has graciously opened his doors to our guests for an enchanting glimpse into Javanese rural life. Dinner at Pak Bilal's is not only a charming experience but also a fascinating reminder of rustic life in Java from days of old. While guests absorb the atmosphere of Pak Bilal's delightful home, the authentic aromas of Java pervade the senses as our cooks prepare a simple traditional menu cooked over charcoal burners.

Additional surcharge per guest applies – available up to eight guests



27 March

Saturday

9am

Forage for Your Breakfast at Sawah at Amanjiwo

Follow Chef Eelke through the neighbouring villages as we visit the vegetable farms to gather fresh herbs and fruits. Discover more about the fertile land's varied produce and enjoy a hearty organic breakfast prepared live in the midst of the Menoreh Hill's rice fields. The menu is inspired by the region's cascading landscape and abundance of local produce, including foraged ingredients highlighting the bounty of the region.

Additional surcharge per guest applies - available up to ten guests

3pm - suggested time

Tolak Balak Javanese Cleaning Ritual

In traditional Nusantara communities, especially in Java and Bali, 'tolak balak' is part of a spiritual rite. 'Balak', known as a destructive force of evil, can be neutralised through this ritual, which includes mantras, meditation and jamu (local herbal elixir). During a 90-minute session, which focuses on protection and purification, guests are introduced to a variety of ancient Javanese philosophies and techniques. A beautiful insight into local traditions, the Tolak Balak Javanese Cleansing Ritual leaves guests with a sense of purity, lightness and energy.

Additional surcharge per guest applies.

7pm

Gala Dinner at Borobudur

On the final day, chefs Eelke, Fernando and Wayan will collaborate on a magnificent six-course meal prepared with the freshest local ingredients produced on the grounds of Amanjiwo creating a culinary masterpiece to match the iconic backdrop

Inclusive in Culinary Journey



The Chefs

Eelke Plasmeijer
Locavore

Eelke and his partner started Locavore restaurant in Bali in November 2013, their goal was to establish a restaurant driven by endemic ingredients and celebrate the farmers, fishermen and food artisans of Indonesia.

Over 95% of the kitchen's ingredients are Indonesian and Locavore is ranked no. 42 in the Asia's 50s Best Restaurants 2020 and was awarded Asia's Most Sustainable Restaurant in 2019. Locavore was also named Bali's Best Eats by FoodieS - Restaurant of the Year in 2018.



Wayan Kresna Yasa
KAUM, Ijen, and Tanaman

Wayan Kresna Yasa was born on the small island of Nusa Penida in Bali and is a trained Chef who sharpened his skills at acclaimed kitchens such as New York's Blue Hill at Stone Barns, Chicago's 2 Michelin-starred Acadia, and Room4Dessert in Ubud, Bali.

To date he has opened Ijen, KAUM, renowned for its revival of authentic Indonesian cuisines and included in Michelin Guide Hong Kong; and Tanaman, a plant-based restaurant featuring a locally sourced menu of Indonesian flavours.

KAUM is listed on the Bali's Best Eats Top 40 list and Chef Wayan was named Chef of the Year for 2018.



Fernando Sindu
Cork & Screw Country Club, Benedict, SevenFriday Space, Canting

Fernando's passion for Indonesian culture has driven him to elevate well-loved dishes with modern cooking techniques, excellent produce, and appealing presentation.

In an attempt to enrich his knowledge of Indonesian traditional cuisine, he has travelled around Indonesia. Within the span of 10 years, Fernando lead some of the best kitchens in Jakarta: Cork & Screw Country Club, SevenFriday Space Benedict and Canting at Yogyakarta. Fernando was named Jakarta's Best Eats Chef of The Year 2019.



Culinary Journey

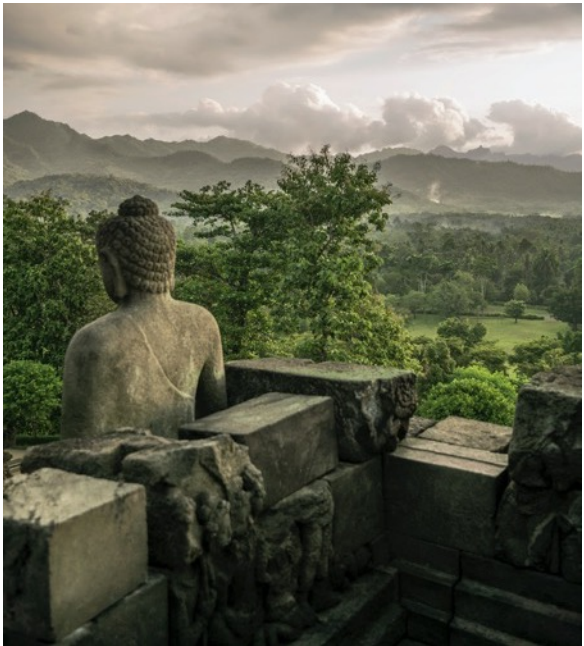
With three-nights to experience this inspiring location, guests are able to fully-immense themselves in Amanjiwo's sacred roots, continuing their journey through Java.

Just two-kilometres away, the temple of Borobudur - a 9th-century marvel with 504 life-size Buddha statues - reveals ancient secrets, while trekking through the lush surrounding landscapes to local villages unearths an entirely new way of life. Throughout their time at Amanjiwo, each guest will receive daily breakfast overlooking the dramatic vistas of the Menoreh Hill - an idyllic opportunity to reconnect with loved ones in this magical place.

The Culinary Journey includes:

- Three-nights accommodation with three dining events as per schedule
- Daily Breakfast for two guests per bedroom
- Return airport transfers for two guests per bedroom
- Complimentary dining or activities experiences for two guests (choose from: Sunset Martinis, "Makan Malam" dinner, Cycling in the Village, Trekking to Menoreh Hill or to Kedu Plain)

Combine the culinary journey with a tailored experience exploring the natural splendour and rich cultural heritage of Java with Amanjiwo - additional surcharge per guest applies





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