

A Culinary Expedition to Java Javanese Table

Introduction

Exceptional culinary journeys that satisfy, surprise and delight are an intrinsic part of the Aman experience. Named 'Peaceful Soul' for the serenity, privacy, and beauty of its setting, Amanjiwo invite guests to embrace Javanese heritage and culture through its culinary tradition by presenting A Culinary Expedition to Java. This three-day experience is proudly supported by Phaidon, the premier global publisher of art, photography, design, architecture, fashion, food, and travel

Hosted by an award-winning Indonesian chef, writer, entrepreneur, philanthropist and author of several bestselling Indonesian cookbooks, Chef Petty Elliott, Amanjiwo will celebrate the beauty of the food from the Javanese countryside, with a series of events. Over three days, guests will be invited to experience exquisite dining sessions, lecturings, breakfast with a view, intimate dinner and an exclusive gala dinner at the majestic Borobudur Temple.



16 March ^{Thursday}

2pm 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.

5pm Cultural Lecture with Patrick

Amanjiwo, in its role showcasing Central Java's heritage, is delighted to introduce Patrick Vanhoebrouck, our Resident Anthropologist who has an incurable passion for Java.

In 2009, he achieved a Master's Degree in Science in Humanitarian Action from the University College of Dublin. He returned to Indonesia in 2010 and has remained in Java ever since. Patrick joined the Amanjiwo family as our Resident Anthropologist in early 2020.

7pm Welcome Dinner at the Pool Club

The Culinary Expedition commences with a 5-course menu prepared by Chef Petty Elliott in collaboration with Chef Reza Kurniawan.

Showcasing modern Central Javanese flavors this welcome dinner takes place at the Pool Club.



17 March ^{Friday}

7.30am Breakfast by the Progo River

Chef Petty will do a cooking demo and present a traditional Javanese breakfast by the beautiful Progo River. Bamboo mats, pillows and low tables will be set up in traditional 'lesehan' style as guests soak in the scenery and the lavish spread.

3pm Exclusive Book Preview and Signing at The Library

Be the first to get copy of The Indonesian Table, previewed and signed exclusively by Chef Petty Elliott.

Explore Indonesia's rich food heritage through Chef Petty's personal stories and recipes, from childhood memories of cooking with her grandmother to her travels across the archipelago.

This event is hosted by Amanjiwo's Resident Anthropologist Patrick Vanhoebrouck.

7pm Dinner at Pak Bilal's House, Hosted by Chef Petty Elliott

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.

This intimate dinner offers a traditional way of feasting, 'makan bersama' (eating together), highlighting the spirit of Javanese communal dining. Selection of Javanese cuisine will be served on a banana leaves-covered long table.

Exclusive to eight guest. Additional surcharge applies.



18 March _{Saturday}

7.30am Tolak Balak at Gubuk Sawah Garden

In traditional Nusantara communities, especially in Java and Bali, 'tolak balak' is part of a spiritual rite. 'Balak', known as negative energy, can be neutralised through this ritual, which includes mantras, meditation, jamu (local herbal elixir), and Tumpeng as special offering.

Additional surcharge applies.

9am Breakfast at Gubuk Sawah Garden

Seemingly adrift in an emerald sea of terraced rice paddies, Amanjiwo's Gubuk Sawah garden overlooks Borobudur Temple and the volcano peaks in the distance.

8pm 'Relief to Table' Gala Dinner at Borobudur Temple

On the final day, Chef Petty will collaborate with Chef Reza on a magnificent 6-course meal, featuring Javanese artisanal ingredients, most sourced within a few kilometres of Amanjiwo, creating a culinary masterpiece to match the iconic backdrop.



19 March _{Sunday}

9am Breakfast at Leisure

The hypnotic strains of the gamelan resonate through the colonnaded Restaurant, its bar, and out onto its magnificent terrace, with views over rice fields to Borobudur and the volcanofringed horizon.

12pm Check-out

Check-out and depart to Yogyakarta International Airport. We will see you again in another journey with Aman Indonesia!



The Chefs and Special Guest

Petty Elliott Chef and Author

Petty Pandean-Elliott is an awardwinning Indonesian chef, writer, entrepreneur, philanthropist and author of several bestselling Indonesian cookbooks.

Petty was a judge for Asia's 50 Best Restaurants and the World's 50 Best Restaurants (2016 and 2017) and a guest judge on Indonesian Iron Chef (2017).

She was featured in Where Chefs Eat published in 2018 by Phaidon and was listed as one of Indonesia's most powerful women by The Peak magazine (2015).

Reza Kurniawan Executive Chef Amanjiwo

Chef Reza Kurniawan started his first Sous Chef position at a luxury villa resort and since then he worked in various countries from the United Arab Emirates to Qatar, United States, Saudi Arabia, Indonesia, Maldives, Cambodia and Thailand, where he focused on his craftmanship.

With 19 years of experience in the kitchen, Chef Reza always strives to be sustainable, utilising local products wherever possible.

Patrick Vanhoebrouck Resident Anthropologist

Patrick Vanhoebrouck is Amanjiwo's Resident Anthropologist who has a BA in Anthropology from The University of Illinois at Chicago (USA) and a Masters in Cultural Anthropology from Leiden University (Netherlands).

He specializes in Javanese culture and spirituality. Having spent nearly 15 years in residence in Yogyakarta Province, Patrick has accumulated specialist knowledge in various aspects of the spirituality, culture, history and ancient literature of Java, immersing himself in ancient sources to help explain the contemporary manifestations of traditional and authentic Javanese culture and practices.







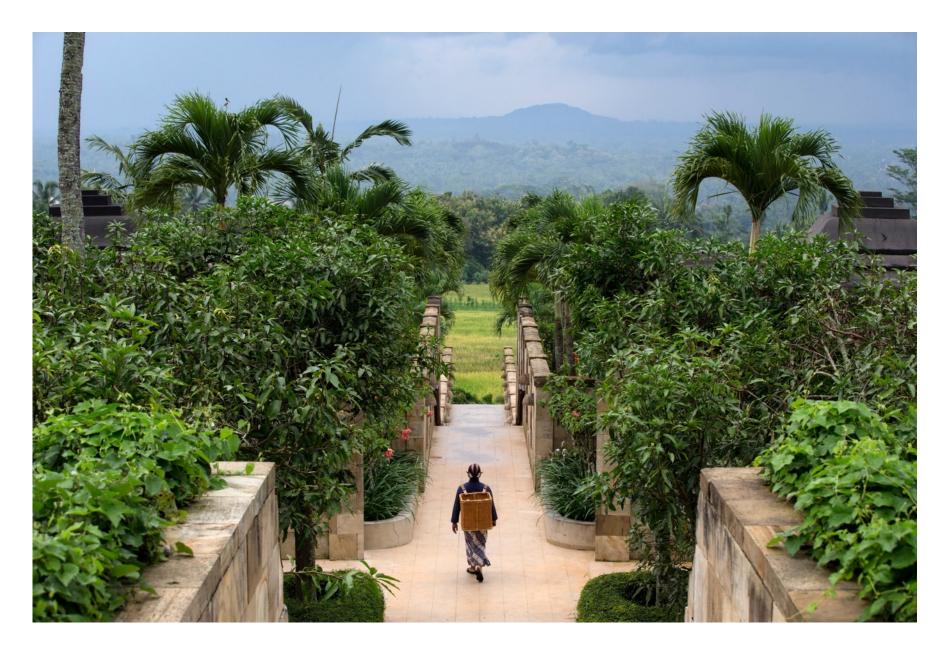
Culinary Journey

With three-nights to experience this inspiring location, guests are able to fully-immerse 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 Menorah Hills - an idyllic opportunity to reconnect with loved ones in this magical place.

Package includes:

- 3 nights accommodation with 3 dining events as per schedule for two guests per bedroom
- Return airport transfers for two guests per bedroom
- Daily Breakfast for two guests per bedroom
- Daily traditional tea and snacks for two guests per bedroom





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