GASTRONOMY INDONESIA

THE TRIANGLE CONCEPT
WHAT WE HAVE

1340 TRIBES

40,000 Plants

80 MILL HA –
TROPICAL FOREST

2500
SEA WATER FISH

2184
FRESH WATER FISH

> 5000 RECIPES
CHALLENGES
TRIANGLE CONCEPT
Of Indonesian Gastronomy

FOOD

RITUAL/CEREMONY

SPICES

INDONESIAN
GASTRONOMY

CULTURE

STORYTELLING

HISTORY

wonderful
indonesia

Majapahit Empire
JOGJA – Royal Dinning Tour

BOROBUDUR TEMPLE

CULTURE MEET CUISINES

PRAMBANAN TEMPLE
PRODUCT - Rendang
PROCESS - Marandang
PHILOSOPHY of each Ingredients

CARNE de Ternera = Prosperity

El COCO = integrator

CONDIMENTO = ENHANCEMENT

SALSA SAMBAL = GOOD LESSON
RANK #47  (WEF – 2015) - LEVERAGE THE STRONG BRANDING

GASTRONOMY JOURNEY

CULINARY TOUR

TAG LINE :

INDONESIA SPICE UP THE WORLD
THANK YOU