

Begawan Biji Farm-to-Table Restaurant Debuts in Ubud, Bali

BALI, Indonesia (Aug. 26, 2024) -- Begawan Biji, a farm-to-table destination restaurant set on a regenerative farm in Ubud, Bali, has opened the doors to its first guests.

Enveloped by farms, fields, and forests in Bayad Village 20 minutes from Ubud, Begawan Biji promises travellers an immersive dining experience in the Balinese countryside and the chance to enjoy authentic Indonesian flavours while supporting the local community.

The restaurant was designed by Balinese architect Conchita Blanco of Blanco Studio. Blanco modelled the structure on the *wantilan*, a two-tiered open pavilion used as a gathering place in Balinese villages. The restaurant is constructed from natural materials from Indonesia, such as reclaimed ironwood, bamboo, and sandstone, and decorated with handpicked crafts, custom-made furniture, and antiques from the owners' private collection.

Begawan Biji enlisted environmental engineering consultancy Eco-Mantra to create the sustainable design used throughout the building and in its operations. From its opening, the restaurant will strive for a 'no plastic' policy, and will repurpose its waste and water in a composting facility and wastewater treatment system on site.

The kitchen at Begawan Biji is led by Indonesian chef Andrew Eko Fahludza, who sharpened his skills in Michelin-starred restaurant Quattro Passi, in fine-dining restaurants in the United States, and five-star hotels in Dubai. Fahludza's opening menu spotlights pure produce grown on Begawan's farm, prepared in an array of updated Indonesian and Asian dishes.

Begawan Biji is the latest initiative from Begawan, an organisation known in Bali for its work in community education and conservation for the Bali Starling. The restaurant is steps from Begawan's permaculture garden and surrounded by three hectares of rice fields where local farmers grow Mansur Heritage Rice using 100% natural and chemical-free practices as part of Begawan's regenerative agriculture program.

The founders of Begawan Biji have committed to donate profits from the restaurant to fund progressive education for rural children in Bali through the Begawan Foundation.

Established in 2001, Begawan Foundation operates a successful breeding and conservation program for the critically endangered Bali Starling, and an after-school learning centre providing quality education to 65 children from six villages in Payangan. Tours of Begawan's farm and Bali Starling breeding centre are open to travellers interested to learn more about the foundation's initiatives.

For more information, please visit www.begawanbiji.com or www.begawan.life.

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ABOUT BEGAWAN BIJI

Begawan Biji is a rustic chic farm-to-table restaurant situated in the rice fields of Payangan in Bali, Indonesia. The 80-seat restaurant showcases naturally grown Mansur heritage rice and produce from Begawan's regenerative farm in Bayad Village. Begawan Biji's menu stars Indonesian and Asian cuisine cooked over fire and served in a graceful open-air structure built of natural and sustainably sourced materials from Indonesia. The restaurant hosts regular guest chef evenings and cultural performances in its outdoor events space.

Profits from Begawan Biji are dedicated to funding quality progressive education for children from rural villages in Payangan District, through the Begawan Foundation.

For more information, please email hello@begawanbiji.com or visit www.begawanbiji.com.