

MADE
MASAK

Rediscovering Bali's Wild & Indigenous Ingredients
From Weed to Wisdom

8 July, 2026

THE FORGOTTEN PANTRY





Redefining Luxury

The future of Balinese cuisine is growing all around us. Chefs and hospitality professionals can redefine luxury through Bali's extraordinary biodiversity and deep traditional knowledge, creating experiences that are both authentic and unforgettable.

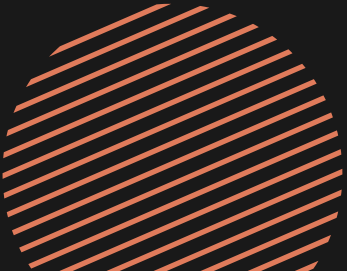


A Story of Place

Every menu can become a story of place — connecting guests to local food systems, farmers, and the living landscape of Bali.



Why This
Matters





Bali's Forgotten Pantry

Where Food Came From

Forests, rice fields, and home gardens were Bali's original supermarket.

Forests & Rice Fields

Seasonal vegetables, herbs, fruits, mushrooms, spices, and medicinal plants once sourced directly from nature's abundance surrounding every village.

Rivers & Coastal Ecosystems

Home gardens, rivers, and coastal ecosystems provided a rich and diverse pantry, a culinary heritage now slowly disappearing.

A Heritage at Risk

Traditional food knowledge is fading as modern supply chains replace ancestral sourcing.



Featured Plants

Every plant carries a story, not just a flavor. These indigenous plants once dismissed as weeds are vegetables, medicine, ceremony, and survival.

Keladi, Daun Katuk & Sambung Nyawa

Keladi (Taro roots): ancient root crop and ceremonial plant, valued for its nourishing corm.

Daun Katuk: nutrient-rich leafy green traditionally used as food and herbal support for family health.

Sambung Nyawa: "life-extending" leaf, prized as medicinal herb and emergency food source.

Pegagan, Beluntas & Pakis

Pegagan: brain tonic and healing herb. Beluntas: aromatic leaf eaten as lalab vegetable. Pakis: wild fern harvested from rice fields and forest floors, a beloved traditional green.

Kecombrang

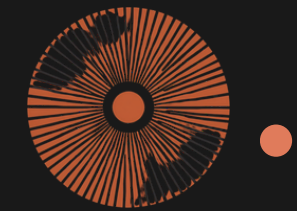
Torch ginger flower ; a culinary gem in Balinese cooking. Used in sambals. Fragrant, vibrant, and deeply rooted in local food culture.

From Weed to Wisdom



Why Indigenous Ingredients Matter

Using Bali's wild and indigenous ingredients goes far beyond flavor. It is an act of cultural preservation, environmental responsibility, and community empowerment.



Biodiversity & Farmers

Supports local biodiversity and empowers small-scale Balinese farmers and foragers.



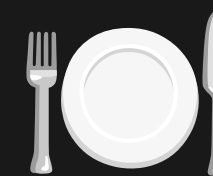
Climate Impact

Reduces food miles and carbon footprint by sourcing directly from local forests and gardens.



Cultural Knowledge

Preserves generations of traditional culinary wisdom, plant lore, and ceremonial food practices.



Authentic Dining

Creates genuine Balinese dining experiences and builds climate resilience through local food systems.





Story transforms food into an unforgettable experience.



Storytelling Creates Value Through Food



100%

Memorable Guest
Experiences Begin With a
Story



The Farmer's Story

Guests remember the face behind the food, the farmer who grew it, the land it came from, and the generations of knowledge it carries.



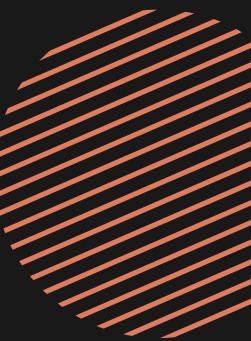
The Forest's Memory

Every wild ingredient holds the memory of the forest, the river, and the rice field, connecting guests to Bali's living landscape.



The Tradition Lives On

When a dish carries its story, it becomes more than a meal. It becomes a bridge between cultures, generations, and the wisdom of the past.





Harvest

Only abundant species



Seasons

Respect seasons & ecosystems



Community

Learn from local knowledge



Regenerate

Take only what nature can restore

Responsible Foraging



Seasonal Showcase

Feature one indigenous ingredient each season — let it shape your menu, your story, and your guest experience.

1x



Farm & Forager Partnerships

Work directly with local farmers and foragers. Source ingredients with a name, a face, and a story behind every harvest.

100%



The Opportunity for Restaurants

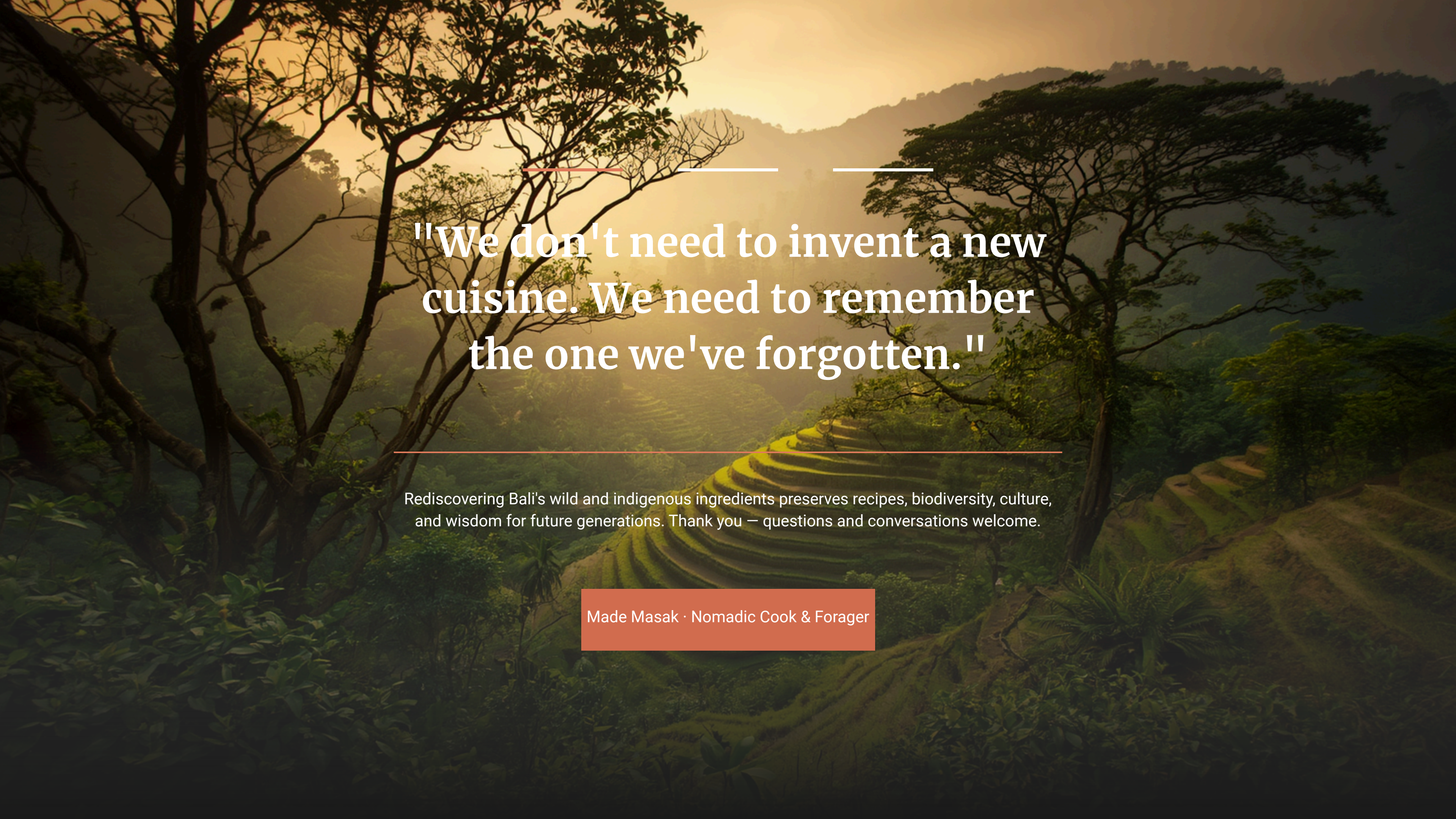


Share Stories on Menus



Build a Unique, Inimitable Identity





"We don't need to invent a new
cuisine. We need to remember
the one we've forgotten."

Rediscovering Bali's wild and indigenous ingredients preserves recipes, biodiversity, culture, and wisdom for future generations. Thank you — questions and conversations welcome.

Made Masak · Nomadic Cook & Forager