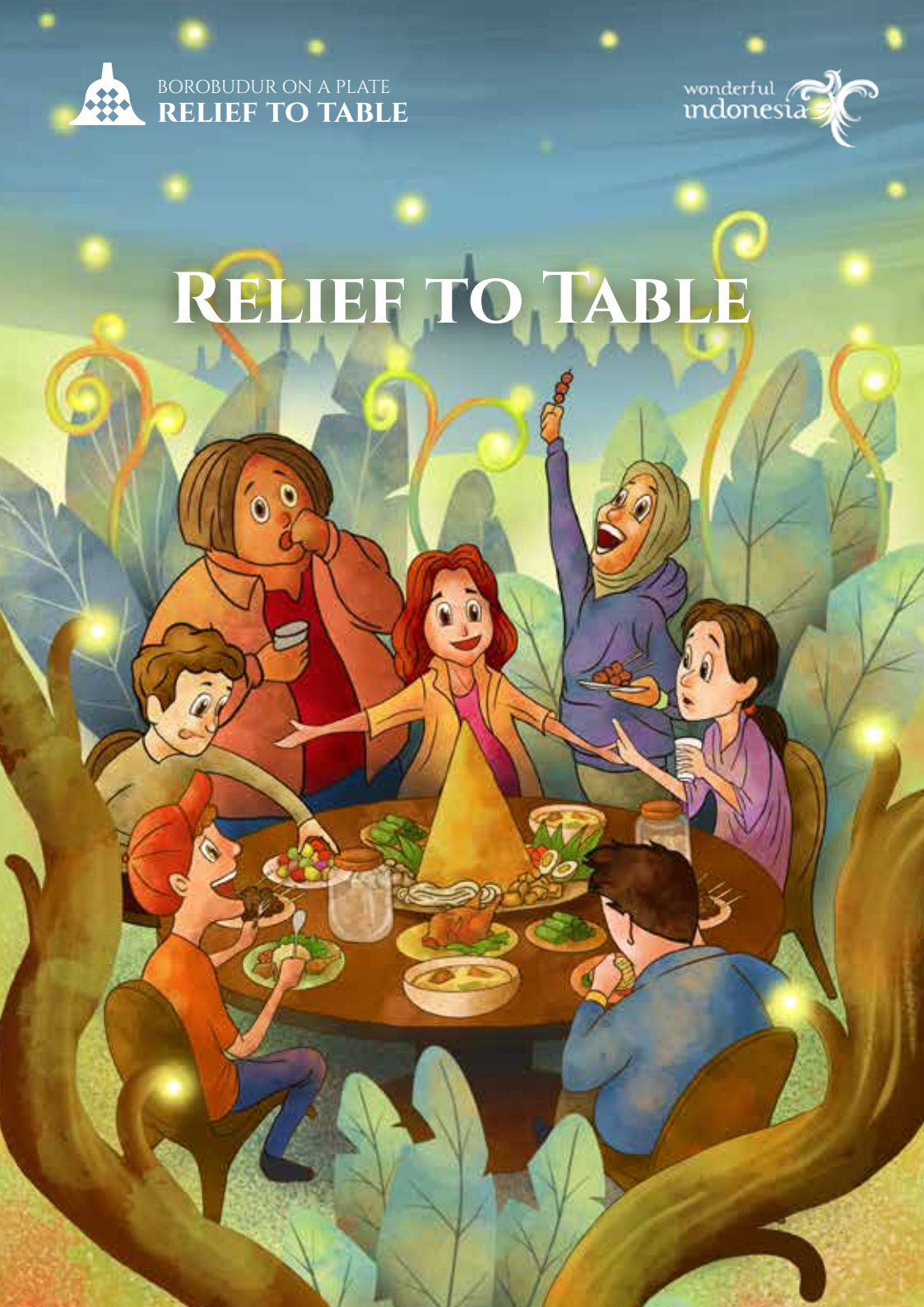




BOROBUDUR ON A PLATE  
RELIEF TO TABLE



# RELIEF TO TABLE





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**RELIEF TO TABLE**

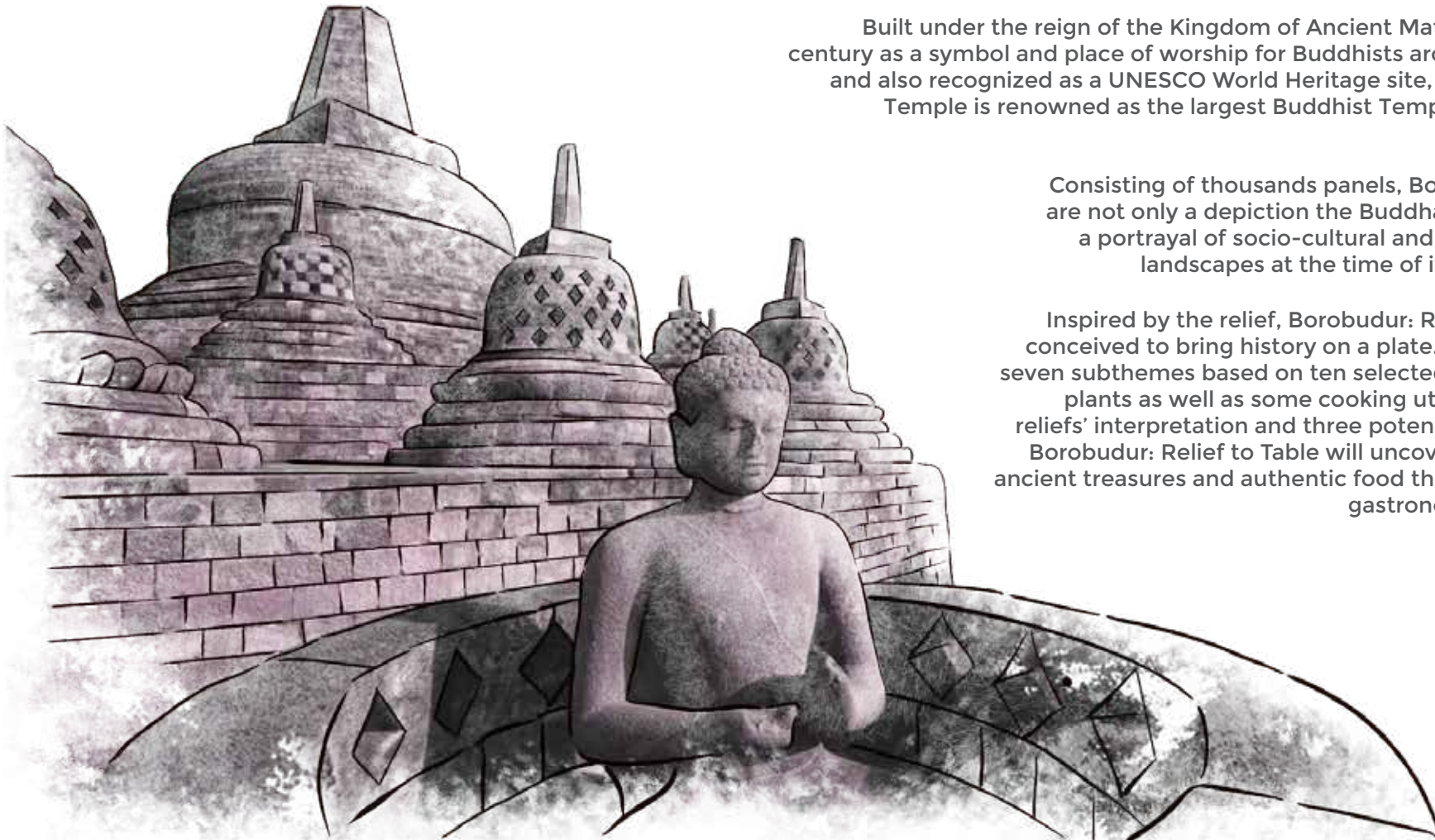
# RELIEF TO TABLE

## The Borobudur Cultural Food Tour

Built under the reign of the Kingdom of Ancient Mataram in the 9<sup>th</sup> century as a symbol and place of worship for Buddhists around the world and also recognized as a UNESCO World Heritage site, the Borobudur Temple is renowned as the largest Buddhist Temple in the world

Consisting of thousands panels, Borobudur reliefs are not only a depiction the Buddha's life, but also a portrayal of socio-cultural and environmental landscapes at the time of its construction

Inspired by the relief, Borobudur: Relief to Table is conceived to bring history on a plate. Comprising of seven subthemes based on ten selected types of food plants as well as some cooking utensils from the reliefs' interpretation and three potential local foods, Borobudur: Relief to Table will uncover the world of ancient treasures and authentic food through splendid gastronomic odysseys.



# TALES OF SPICES

📍 Karangrejo Village, Giri Tengah Village, Tanjungsari Village



Known as the Motherland of Spices, Indonesia consists of destinations with their stories on the abundance spice varieties enticing world's attention for centuries. Tales of Spices is a trail inspired from the relationship between spices and the locals in the Borobudur temple's reliefs.

Walking your way through the Borobudur temple, you can find in the reliefs, the interpretation of local communities and their traditional medical practice, including engravings of Tamarind and Batel Nut which served for herbal or traditional medical purposes.



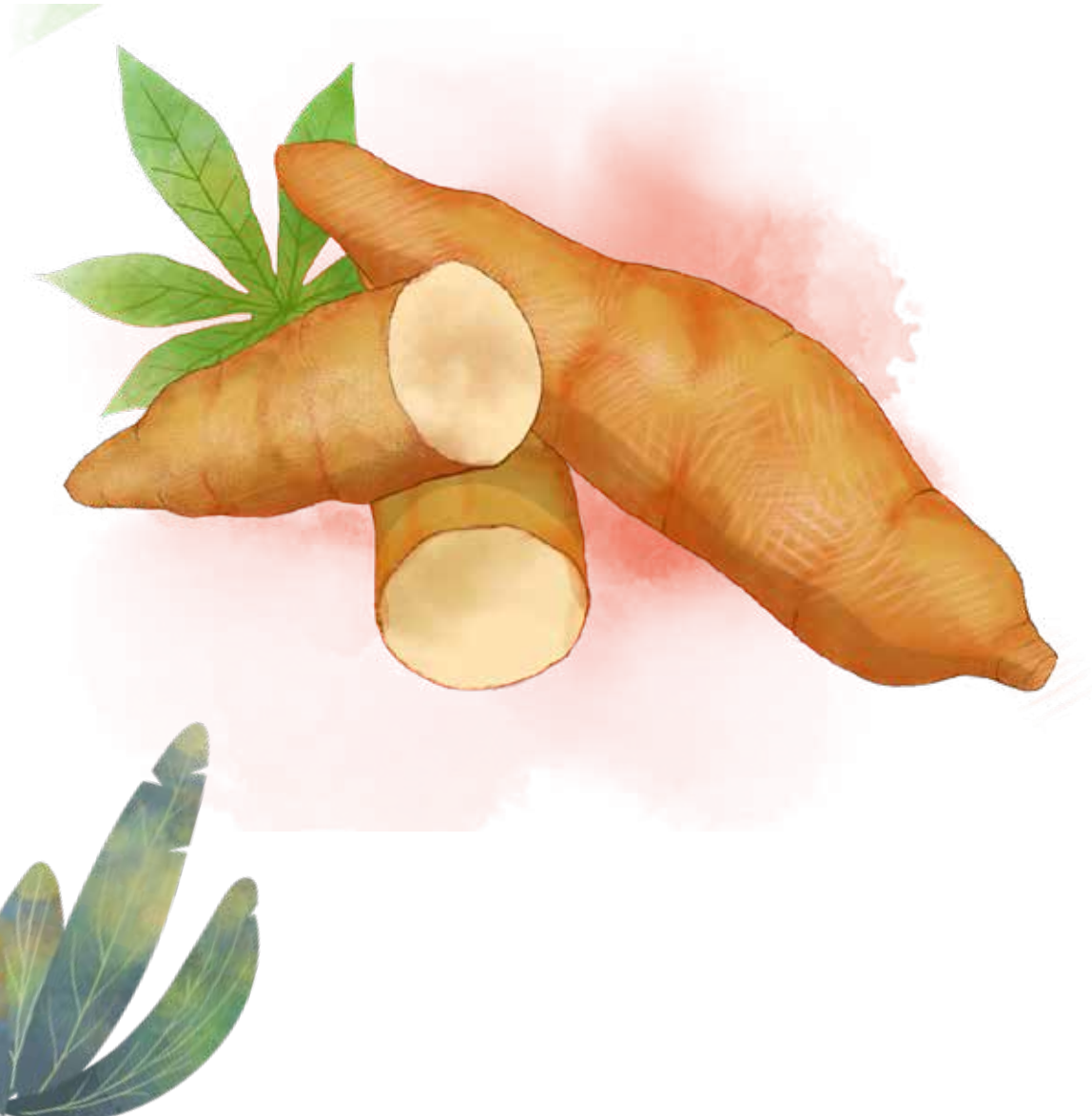
Relief of traditional medicine on the **Karmawibhanga** panel

## **What to do ?**

Spice up your journey through a series of interesting activities in Tales of Spices. Start your journey from the Bhavana Spices garden and learn interesting facts behind each spice. Next, sit and sip some comforting spices wedang prepared by the locals, experience a fun DIY session on wedang making, and finally bottle your own spices mix to bring home, and be healthier than ever!

# CASSAVA WAYS

📍 Kembanglimus Village, Borobudur Village, Ngadiharjo Village



Cassava (*Manihot esculenta*), a hidden superfood, is largely produced in Indonesia and widely consumed across the archipelago in countless different methods. Ancient inscription such as Old Ramayana indicated that cassava had been commonly consumed by ancient Javanese people around the 9<sup>th</sup> to 10<sup>th</sup> centuries as basic food ingredients to some traditional liquors. This is supported by interpretations of root crops found on the relief of Borobudur Temple showing engravings of Cassava and Taro (*Colocasia esculenta*), two types of tubers among the most popular culinary ingredients used by the locals in Borobudur area.



Relief of Taro Plant on the **Avadhana** panel

## What to do ?

Munch and crunch your way through the Cassava Ways with a true farm-to-table experience. Enjoy your first stop in the community farm to learn the amusing session of farming as well as harvesting taro and cassava, continued with live cooking led by a local chef, and finally taste the degustation of taro and cassava from the land of Borobudur.

# COCONUT: THE TREE OF LIFE

📍 Karangrejo Village, Tuk Songo Village



A versatile and all-giving tree, coconut (*Cocos nucifera*) tree is crafted into various things to sustain human life. It takes special skills to recognize, pick, and process coconuts into many products, including delightful food and drink. The Javanese people have also cultivated coconut tree across eras. The tree was mentioned a lot in ancient Javanese inscriptions as *nyû* and *nyû-gadiññ*, and was also present in the Borobudur relief. It has a clear interpretation, depicting vegetation in a common neighborhood.



Relief of Coconut Plant on the **Karmawibhanga** panel

## What to do ?

**Coconut: The Tree of Life** offers an authentic experience of watching coconuts turning into various products along with the story of the tree from the relief. Spend a few hours around the garden to get under the skin of the exciting traditional coconut harvest. Then, watch its fruits and stalks transformed into various delectable local dishes as well as pieces of tools in Javanese daily life.

# BEONG: THE HIDDEN FISH

 Sambeng Village



Have you met the devil fish in Borobudur? The 'devil' tag comes from the fish' habit of mysteriously disappearing from the farm, hiding among the rocks and holes in the banks of Progo River, where the stones of the Borobudur temple brought from. Being an endemic fish and rich in nutrients, Beong dish is one of Borobudur's specialties.

Beong was not specifically illustrated in the relief. However, the interpretation of fish was portrayed in the Karmawibhangga panel, describing people selling fish in traditional market and also the tools used to catch fish. This trail is named under the reflection of Beong as an iconic fish of Borobudur.



Relief of people cooking fish on **Karmawibhangga** Panel

## **What to do ?**

Thrill your way gethek-riding and beong-catching on Progo River with local guides. Wind down from the hustle and bustle of city life in the breeze and relaxing mood of Sambeng Village while listening to stories on Borobudur. On landing, don't miss a first-hand experience from our local chef on cooking your catch for a satisfactory and memorable lunch at the riverside.

# SERREALIA: HERITAGE FOOD PATH

Tanjungsari Village



“Serealia” or cereals are plants belonging to the grass group cultivated to produce grains containing high carbohydrate. Serealia: Heritage Food Path conveys a story about ancient Javanese staple food. The Borobudur Temple’s relief renders three types of food plants belonging to the cereal family, namely Rice, Jawawut, and Corn. Although having higher nutrition than rice and corn, Jawawut is rarely consumed in the modern era. It had been one of the staple foods for East and Southeast Asian residents before rice cultivation became popular.



Relief of the event of rice harvesting on **Jataka** Panels

## What to do ?

Explore the path of Javanese food heritage through a full-day tour in the land of Borobudur. Enjoy a leisurely trek through the scenic rice fields of Borobudur in the morning, and get the authentic experience of traditional rice and cereals farming from the locals. After a tasty lunch, get ready for the exciting session of learning to prepare Javanese feast. At the end of the tour, an awesome Royal Dinner awaits to tap all your senses: relish the philosophical Sego Paripurno and other authentic Javanese dishes while listening to the relaxing gamelan performance

# BOROBUDUR KITCHEN ADVENTURE

 Wanurejo Village

Borobudur Kitchen Adventure represents the typical plenty culinary ingredients in the Borobudur area, which are tightly woven with history, culture, and tradition as well as wonderful geographical landscapes.



## What to do ?

Foodie adventurers assemble! Sense the excitement as culture, adventure, and delicacy takes turn in around. Borobudur Kitchen Adventure offers the fun of a live cooking gamification led by a local guide. Feel the thrilling challenges to recognize food ingredients engraved on the reliefs and turn them into delightful dishes. Taste a new adventure on every plate in the Borobudur Kitchen Adventure!





# BOROBUDUR FOOD RENDEZVOUS

 Borobudur Village, Candirejo Village, Bumiharjo Village, Kembanglimus Village, Magelang Down Town.

Bursting with the potential for agricultural products and supported by the creativity of the community in preparing food, the Borobudur area has several interesting narratives through various dishes.

Make sure you don't miss tasting the original flavours of Borobudur while strolling around Magelang and Borobudur.




## What to do ?

Strolling around Magelang and Borobudur, follow where the wheels take you to savor the original flavor of Borobudur. From the legendary Ketupat Tahu, Mangut Beong, Legondo, and Jamur Borobudur, get a true taste of Borobudur on this delectable Food Rendezvous.



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 (+62) 811 808 874

 [borobudurtoc@gmail.com](mailto:borobudurtoc@gmail.com)  [@borobudurtrail](https://www.instagram.com/borobudurtrail)