

Slow Food®

ASIA & PACIFIC

Event Details

Date

November 19 – 23, 2025

Venue

Provincial Capitol Lagoon, Bacolod City, Negros Occidental, Philippines

Participating Countries

Afghanistan, Australia, Bangladesh, China, Hong Kong, India, Indonesia, Iran, Italy, Japan, Nepal, New Zealand, Pakistan, Palau, Samoa, South Korea, Slovakia, Sri Lanka, Taiwan, Thailand, Timor Leste, USA, Vanuatu, Vietnam



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What is Terra Madre Asia & Pacific?

Terra Madre is a global gathering of food communities, initiated by the Slow Food movement, focused on promoting sustainable and traditional food production. It brings together farmers, chefs, academics, and consumers to support biodiversity, food sovereignty, and a more sustainable food system. The network also hosts the Terra Madre Salone del Gusto event, a large international gathering held in Turin, Italy, every two years.

TMAP 2025 is the first regional edition in the Asia-Pacific, uniting diverse voices to celebrate these values and strengthen local food movements.

Core Values:

- Good, clean, and fair food for all
- Food sovereignty and biodiversity
- Inclusive, grassroots-led food systems



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Why It Matters

A platform for collaboration among:

- Farmers & Fishers
- Indigenous Communities
- Chefs & Food Artisans
- Youth & Academics
- Policymakers & Advocates

Drives awareness and action on:

- Sustainable agriculture
- Food justice
- Local food economies
- Climate-resilient practices



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Themes & Activations

A five-day journey into the diversity of Asia-Pacific food cultures through immersive exhibits, conversations, tastings, and activations.

Themes:

- Foodways
- Education
- Slow Food Coffee Coalition
- House of Slow Food
- Slow Food Travel
- Public Talks & Conferences
- Terra Madre Kitchen
- Taste Workshop
- Slow Drinks
- Market
- Street Food
- Family Meal/Community Kitchen (1 day only)

Pocket Activations

- Media Launch (Pre-Event)
- Opening Ceremony
- Mayor's Lunch
- Governor's Night
- DOT Welcome Dinner
- Ticketed Meals or Dinner
- Restaurant Takeovers
- Bar Takeovers



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The **Foodways** exhibition space is dedicated to exploring the rich and diverse food cultures of Asia and the Pacific, showcasing four distinct foodways that have shaped local diets, traditions, and ecosystems for centuries.

Each foodway highlights why the product represents the territories' biodiversity and cultural heritage, emphasizing the interconnection between food, environment, and communities.

Foodways in Asia & Pacific





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The space will showcase the rich food traditions of Asia and the Pacific by spotlighting four iconic foodways: Southeast Asia, South Asia, East Asia, and Australia & Pacific Islands.

- South Asia: Spices - The Essence of Flavor
- East Asia: Legumes - The Power of Soy
- Southeast Asia: Rice - The Heart of Heritage
- Australia and Pacific Islands: Taro - The Roots of Resilience

Through storytelling, interactive displays, product showcases, and selfie corners, visitors follow the journey of how these foods shape culture, identity, and ecosystems across the region. Each stop invites deeper connection to the region's culinary heritage and the biodiversity behind each ingredient.

Foodways in Asia & Pacific





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Education

Cultivating Biodiversity One Bite at At time

The **Education** area is designed for diverse target groups, both children and adults, offering interactive learning through sensory activities and hands-on experiences guided by professionals.

At the heart of the activities is **Taste Education**, involving people from diverse audiences in sensory learning to appreciate biodiversity and make informed food choices and allow participants to explore iconic Asia-Pacific products and their cultural value.

- Offer a firsthand experience of Asia & Pacific food biodiversity
- Enhance the Foodways of Asia & Pacific exhibition with
- interactive, educational activities for diverse audiences
- Educate attendees and influence their food choices and practices





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Celebrate the rich diversity of coffee cultures across Asia and the Pacific. In this interactive space, visitors can trace coffee's journey from farmer to roaster to cup through tastings, workshops, and immersive displays. More than just a sensory experience, the Slow Food Coffee Coalition area is a space for storytelling and dialogue — championing fair, sustainable, and transparent coffee practices rooted in the values of good, clean, and fair.

Slow Food Coffee Coalition

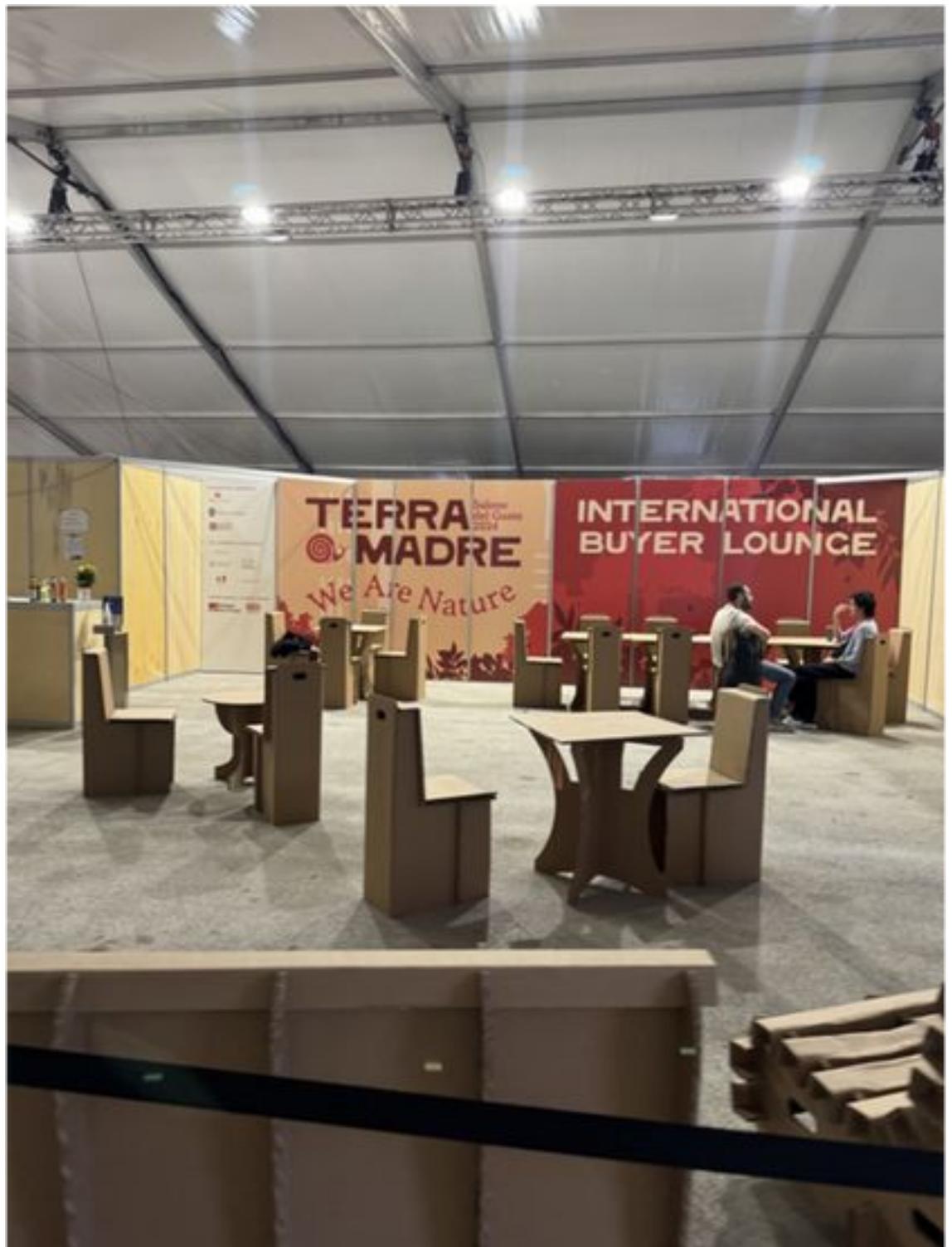




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The heart of the movement at Terra Madre Asia & Pacific — this central hub offers a deeper look into the philosophy of Slow Food, its global and regional projects, and the many ways you can get involved. Whether you're new to the movement or already part of a local community, this space invites connection, learning, and action.

House of Slow Food





Slow Food®

Explore how travel can support biodiversity and culture through immersive journeys into the Philippines' vibrant Slow Food communities. This area features local destinations and curated tour packages that connect visitors with local producers, traditions, and landscapes — turning travel into a tool for preservation, education, and meaningful exchange.



Slow Food Travel



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A public space for dialogue, learning, and exchange, where farmers, chefs, Indigenous leaders, youth, MSMEs, and creative industries come together. Through talks, panels, and B2B matchmaking, participants explore key issues shaping our food systems, biodiversity, food sovereignty, climate resilience, and cultural heritage, while also unlocking new opportunities for agripreneurship, gastronomy, and design.

This space invites everyone to join the conversation, connect with peers, and shape a better food future together.

Public Talks & Conferences





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The Terra Madre Kitchen serves as the heart of food preparation during the event, where members of the Slow Food Cooks' Alliance and guest chefs come together to prepare meals for the Taste Workshops, community gatherings, and curated dining experiences.

In between, the space also opens up for occasional kitchen demos, offering a closer look at the culinary techniques, food philosophies, and regional ingredients that reflect the rich biodiversity and traditions of Asia and the Pacific.



Terra Madre Kitchen



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Taste Workshops are intimate, guided tasting sessions that combine sensory experience with education. Led by chefs, producers, or food experts, each session explores a specific theme, such as fermentation, native ingredients, or traditional recipes, while highlighting the cultural and ecological stories behind the food.

Participants eat, drink, and learn in a small group setting (50 pax), making the workshops both interactive and deeply informative. These sessions typically run for 45–90 minutes and are designed to celebrate biodiversity, sustainability, and local food traditions in line with Slow Food values.

Taste Workshop



What is Slow Drinks?



The Slow Drinks area will host talks, masterclasses, and guided tastings, and will close each day with the vibrant Slow Drinks Bar experience.

The Slow Drinks Network showcases both alcoholic and non-alcoholic beverages that celebrate local traditions, sustainable production, and responsible consumption.

At its heart, Slow Drinks means:

- **Respect for ingredients** – using what's local, seasonal, and biodiverse, often sourced directly from farmers or foraged.
- **Craft and care** – whether it's fermentation, distillation, infusion, or brewing, drinks are made thoughtfully rather than rushed or industrialised.
- **Culture and tradition** – celebrating heritage beverages (like tapuey, tuba, lambanog, sake, makgeolli etc.) while also encouraging modern creativity.
- **Connection** – between farmers, bartenders, producers, and drinkers, so beverages don't just refresh—they tell a story.





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Market

The Market area will be dedicated to organic farmers and producers, featuring exhibitors from the Organic Farmers Festival and offering a wide selection of fresh, certified organic produce. Visitors will have the opportunity to purchase directly from those committed to sustainable and ethical practices.





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Street Food

Savor a diverse selection of dishes crafted by local and visiting chefs, cooks, and concessionaires who share a commitment to local sourcing, traditional techniques, and sustainable practices. A delicious way to explore the region's culinary spirit—one bite at a time.



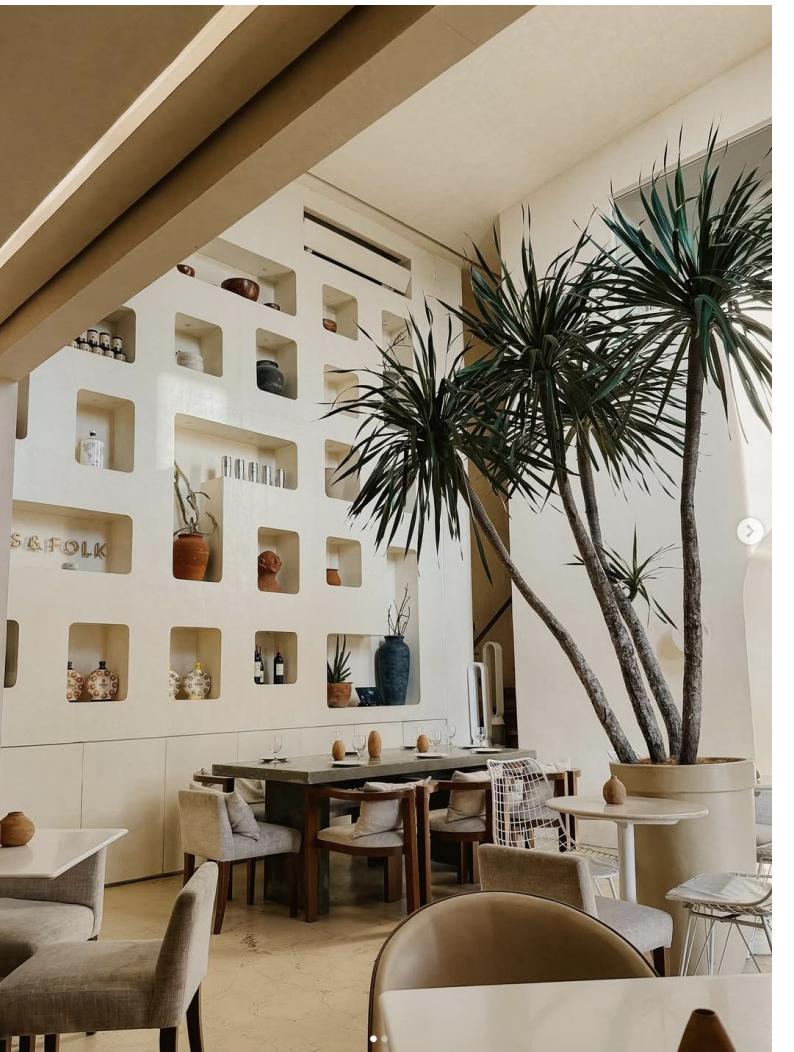


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Experience an unforgettable series of culinary events as renowned chefs take turns taking over the kitchens of Bacolod's top restaurants. Each takeover is a special, ticketed dinner where culinary masters craft exclusive menus inspired by the Terra Madre ethos, celebrating local flavors, seasonal produce, and sustainable practices.

From innovative interpretations of heritage dishes to bold, contemporary creations, every course is a reflection of the chef's unique style and commitment to good, clean, and fair food. Seating is limited to ensure an intimate dining experience, so secure your tickets early and be part of this one-of-a-kind gastronomic journey.

Restaurant Takeover





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Bar Takeover

Bacolod's favorite bars hand over the reins, one night and one venue at a time, to some of the region's most creative mixologists. Step into a world where local spirits meet global techniques, and every glass tells a story.

From bold reinterpretations of classics to daring, never-before-tasted blends, each Bar Takeover is a once-in-a-lifetime experience, crafted exclusively for that night, in that venue, by that bartender. Think fresh local ingredients, unexpected flavor pairings, and cocktails so inspired they could be works of art.

Whether you're a seasoned cocktail enthusiast or simply love a great night out, this is your invitation to sip, savor, and be surprised.





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Community Kitchen

This **Community Kitchen** will invite all 61 Barangays of Bacolod City are invited to send representatives to cook and share their community dishes. The space becomes a living kitchen and communal dining area, where stories are exchanged over meals prepared with pride, tradition, and local flavors. It's a celebration of Bacolod's diverse culinary heritage and the power of food to bring communities together, one shared meal at a time.





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Partners' & Sponsors' Area



Terra Madre Asia & Pacific

2,000

Attendees

Delegates, Speakers,
Chefs, VIPs and
Invited Guests

200

Exhibitors

150

Events



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Terra Madre Asia & Pacific

400+

Delegate Nominations

received as of June 6, 2025

Afghanistan	Nepal	Thailand
Australia	New Zealand,	Timor Leste
Bangladesh	Pakistan	USA
China - Hong Kong	Palau	Vanuatu
India	Samoa	Vietnam
Indonesia	South Korea	
Iran	Slovakia	
Italy	Sri Lanka	
Japan	Taiwan	



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Event Speakers & Guests



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Food Talk

Taste Workshop

Cooking Demonstration

Restaurant Takeover

Food Talk | Taste Workshop | Cooking Demo | Restaurant Takeover



Johanne Siy (Singapore/Philippines)

Asia's Best Female Chef 2023 by Asia's 50 Best



Wes Kuo (Taipei)

Owner-chef of Embers
Green Michelin Star Chef known for terroir-driven tasting menus



Hafizzul Hashim (Singapore)

Fiz Singapore - Green Michelin Star Chef



Lordfer Lalicon (USA)

Chef-owner of Kaya, the first Filipino restaurant in Florida to earn a MICHELIN Green Star, and a 2024 James Beard Awards finalist for Best New Restaurant



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Christina Rasmussen (Denmark/USA)

Co-founder and head chef at FURA,
Singapore



Melissa Miranda (USA)

Chef-owner of Musang in Seattle
Food & Wine Best New Chef (2022)



Romy Dorotan (USA/Philippines)

Veteran chef of Purple Yam and co-author of Memories of Philippine Kitchens, which won the IACP Jane Grigson Award



William Wongso (Indonesia)

Indonesia's culinary ambassador



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Ross Magnaye (Australia)

Co-founder of Serai in Melbourne, whose famed tacos sisig earned praise as “the best dish” Gordon Ramsay has tasted in years



Ardika Dwitama Tjandra (Jakarta)

Pastry chef at August, the Jakarta restaurant named Asia's One To Watch 2023 by Asia's 50 Best Restaurants



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Jordy Navarra (Manila)

Chef-owner of Toyo Eatery and Panaderya Toyo, multi-time Best Restaurant in the Philippines on Asia's 50 Best lists, winner of Gin Mare Art of Hospitality Award in 2025



Thirdy Dolatre & John Kevin "Nav" Navoa (Makati/Rockwell)

Co-owners/chefs of Hapag and Aya



Miko Calo (Manila)

Butuan-born chef who owns Taqueria Franco and Tatler Dining PH Chef of the Year 2022



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Chele González (Manila/Tagaytay/Cavite)

Chef behind Gallery by Chele and Asador, Asia's 50 Best/Discovery



JP Cruz (Makati)

Chef-owner of Inatô - Tatler Best Restaurant of the Year 2025



Stephan Duhesme (Manila)

Chef-owner of Metiz and Automat, listed among Asia's 50 Best Restaurants



Yuichi Ito (Makati)

Japanese-Filipino executive pizza chef at Crosta Pizzeria in Makati, ranked 2nd in Asia-Pacific and 12th worldwide in the 50 Top Pizza World 2024 list.



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Don Patrick Baldosano (Parañaque)

Chef-owner of Linamnam
Tatler's Rising Star



Tony Boy Escalante (Tagaytay)

Restaurateur behind the Antonio's Group
(Antonio's, Balay Dako, Breakfast at Antonio's,
etc.), 2015 Asia's 50 Best alumnaus



Aaron Isip (Manila)

Chef-owner of Balai Palma, who earned
Gault&Millau's Trophée Espoir Île-de-France in
2015



Patrick Go (Makati)

Head chef/partner at Your Local and Lanai by
Fresh Start



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Angelo Comsti (Manila)
Chef-owner of Offbeat Bistro and bestselling food writer and editor whose book *Also Filipino* (2020) catalogs regional dishes and the stories behind them



Rhea Rizzo (Cavite)
Chef-owner of Mrs. Saldo's



Bettina Arguelles (Manila)
The first Filipina executive chef of a five-star hotel in the Philippines and formerly Culinary Operations Director at Sofitel Manila



Tina Legarda (Paranaque)
Chef-owner of Bamba Bistro and Kumba



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Kaos Siargao (Siargao Island)

An interdisciplinary initiative that fosters creativity in gastronomy, with Roots Siargao as its first concept. Led by Chef Ines Castañeda, Chef Filippo Turrin, Chef Daan Overgag, Marina Castañeda, and Ricardo de Sousa, the collective highlights innovation, sustainability, and cultural storytelling through food.



Charles Montañez (Taguig / BGC)

Executive chef and co-owner of Mamacita and Liyab



Datu Shariff Pendatun III (Manila / Mindanao)

Chef, writer, and heritage-cuisine advocate focusing on Muslim Mindanao foodways



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David Amoros (Manila)

Barcelona-born, self-taught chef behind El Born and La Patisserie and member of Slow Food Catalonia for 15 years



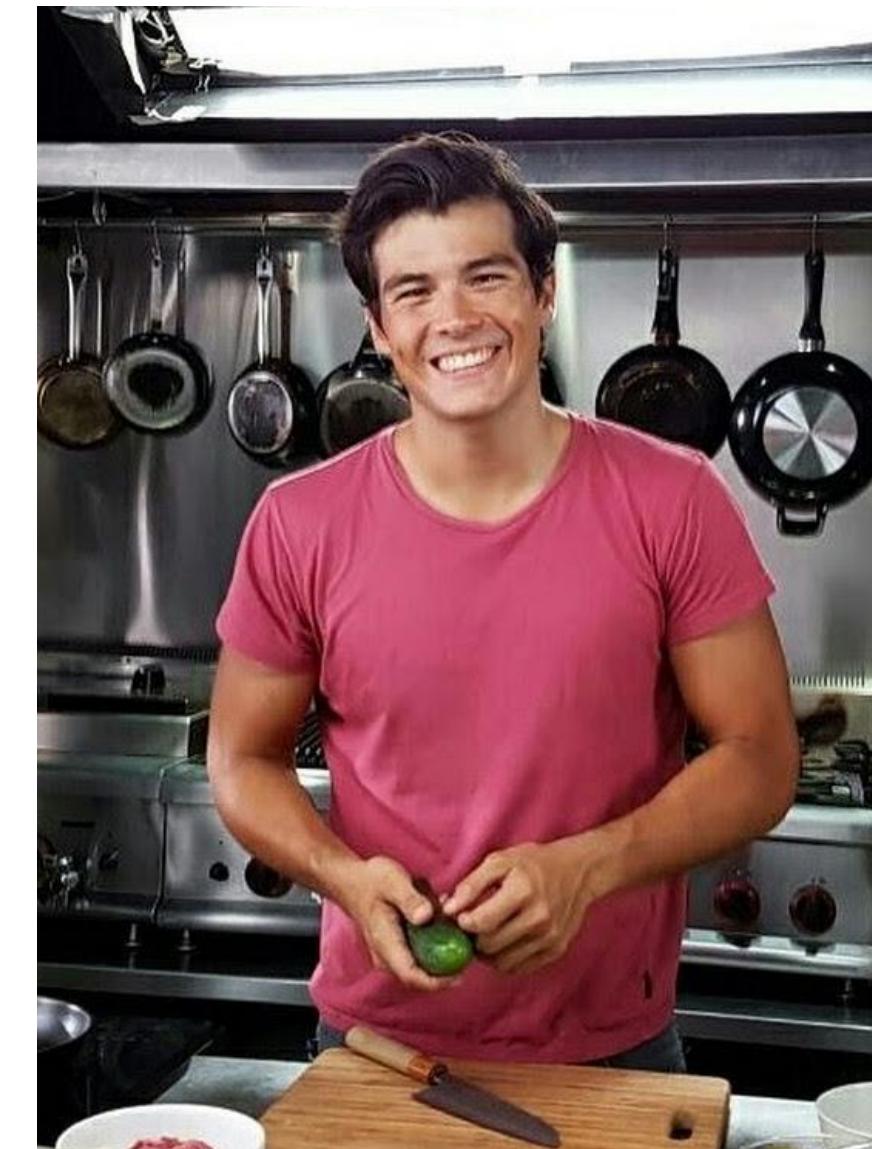
David del Rosario (Siargao)

Chef-owner of CEV: Cevicheria + Tacos



Dedet de la Fuente (Manila)

The “Lechon Diva” behind Pepita’s Kitchen, famous for stuffed lechon degustations and high-profile pop-ups overseas



Erwan Heussaff + FEATR (Manila)

Food/travel storyteller and founder of FEATR, Winner of the 2023 James Beard Media Award (Social Media Account)



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**Miguel "Cabel" Moreno
(Quezon City / Mindanao)**

Tausug chef-restaurateur known for Palm Grill and projects championing ZAMBA SULTA (Zamboanga, Basilan, Sulu, Tawi-Tawi) flavors



**Chef Waya Araos-Wijangco
(Baguio / Quezon City)**

Chef and owner of Gourmet Gypsy Café



Gerald Montelibano (Manila)
Executive sous chef at Cibo di Marghi, Bacolod-born talent bringing Negrense roots into Manila's fine dining kitchens.



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Andrew Malarky (Siargao)

Owner and executive chef of Wild Siargao in General Luna, where he champions a “GLOCAL” philosophy—blending global techniques with locally sourced Filipino ingredients.



Rhea and Jayjay Sycip (Cavite)

Chef and Owners of The Fatted Calf



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Don Colmenares (Negros Occidental)
Chef behind SAUMA in Hinigaran, a destination, hyper-local tasting menu built almost entirely on Negros produce



Nico Millanes (Bacolod)
Chef and Portiko Café founder invited by Raffles Hotel Singapore to its Regional Hawker Series to showcase kansi to an international audience.



Mark Lobaton Enting's (Negros)
Second-generation “Kinilaw Artist” carrying on the Lobaton family’s celebrated raw-seafood tradition



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Slow Drinks

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Danny Childs (USA)

Ethnobotanist and James Beard Media Awardee



Danny Park (South Korea)

General Manager and bar leader at Zest (Seoul), repeatedly recognized as Best Bar in Korea and ranked No. 2 on Asia's 50 Best Bars 2025



Agung Prabowo (Hong Kong/Indonesia)

Co-founder of trailblazing bars The Old Man and PENICILLIN. Asia's Best Bar 2019 by Asia's 50 Best Bars, Ketel One Sustainable Bar Award (Asia's 50 Best Bars 2021)



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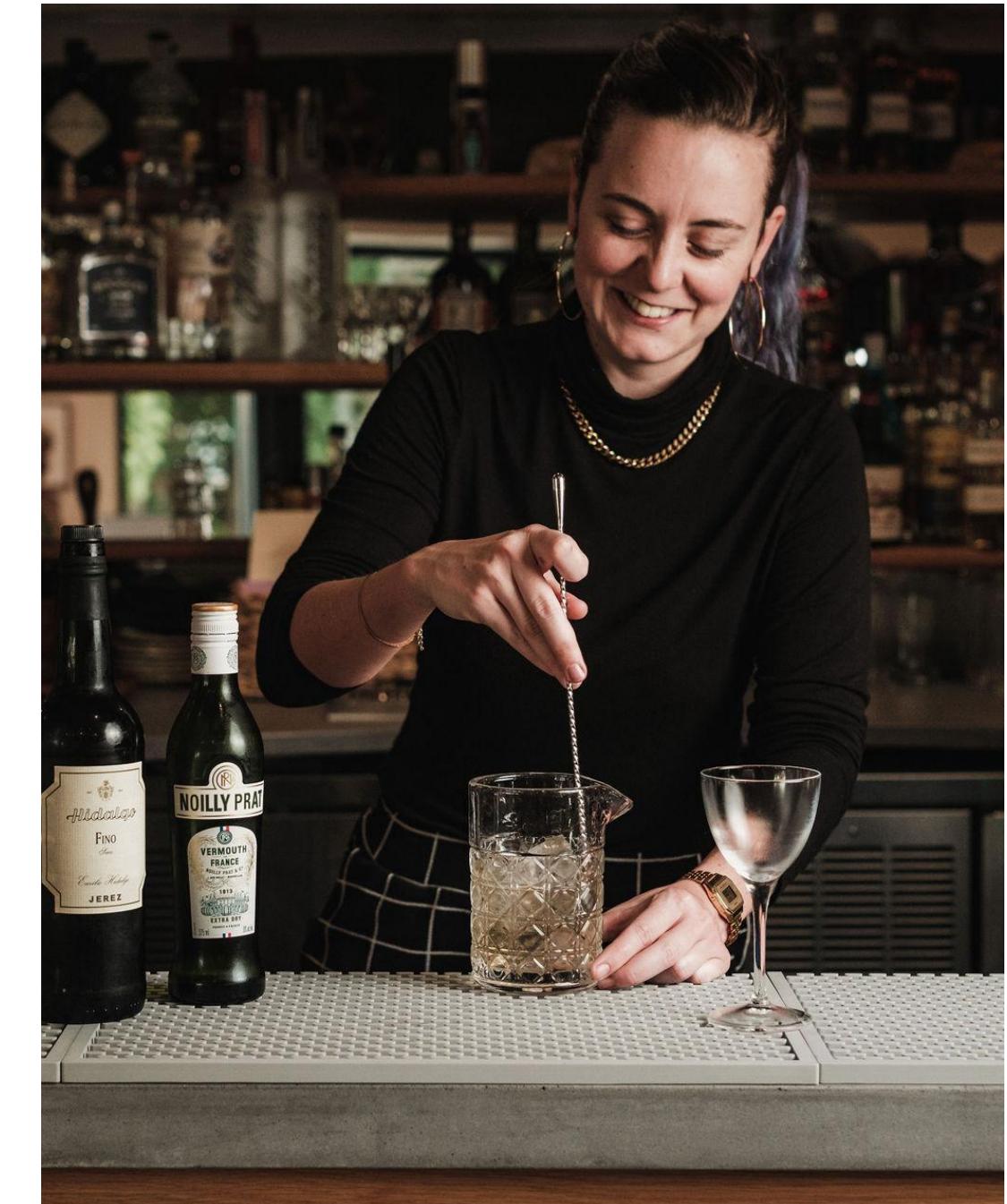
Sasha Wijidessa (Singapore/Denmark)

Co-founder and drinks lead at FURA, winner of Asia's 50 Best Bars' Ketel One Sustainable Bar Award (2024)



Daniel Nguyen (Vietnam/ USA)

Founder and master distiller of Sông Cái Distillery, World Gin Awards 2025 – Vietnam Country Winner



Renate Spurlock (USA)

Bar manager at Kaya Orlando and Bayani Bar, the first restaurant in Florida to receive a Michelin Green Star (2024)

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Anna Ye (Vietnam/USA)

Founder of Anna Ye Tea, named one of Imbibe's 75 to Watch in 2024



Rishot Laloo (India)

head mixologist at Shad Skye in Shillong, ranked among the Best Bars in India 2024.

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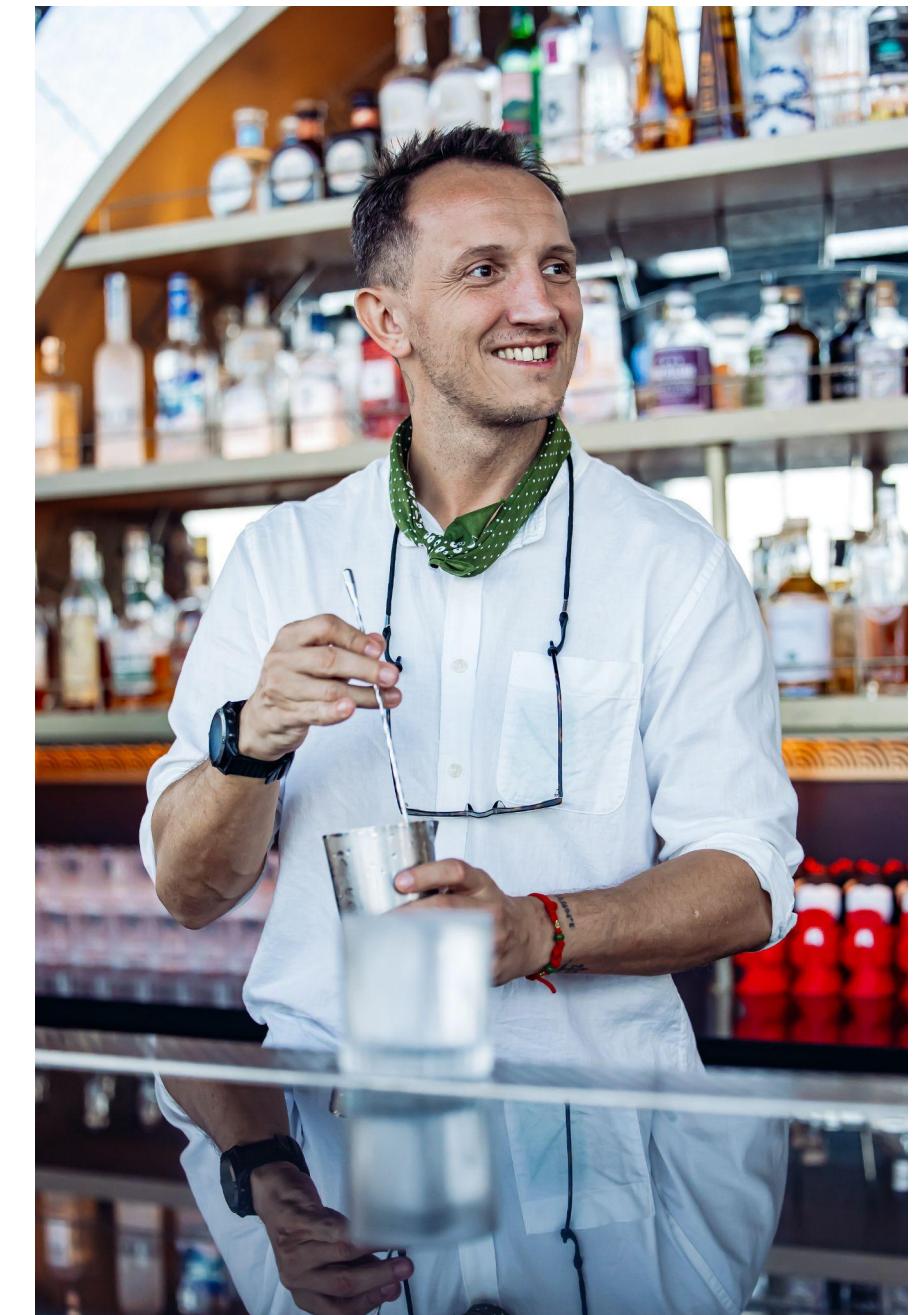
Niko Tiutan (Metro Manila)

One of Tatler's Best Philippines Rising Star in the bars category. Beverage director at Ito, Tatler Best 20 Bars in the Philippines 2025



Ron Cruz (Metro Manila)

Co-owner of Fat Cat, Tatler's Best Bar 2025 and Campari Red Hands Asia Philippine finalist



Arcadius Rybak (Pampanga)

Owner of upcoming bar Toma Toma + bar consultant behind award-winning programs at Zuma and Rosewood's DarkSide (Asia's and World's 50 Best Bars).

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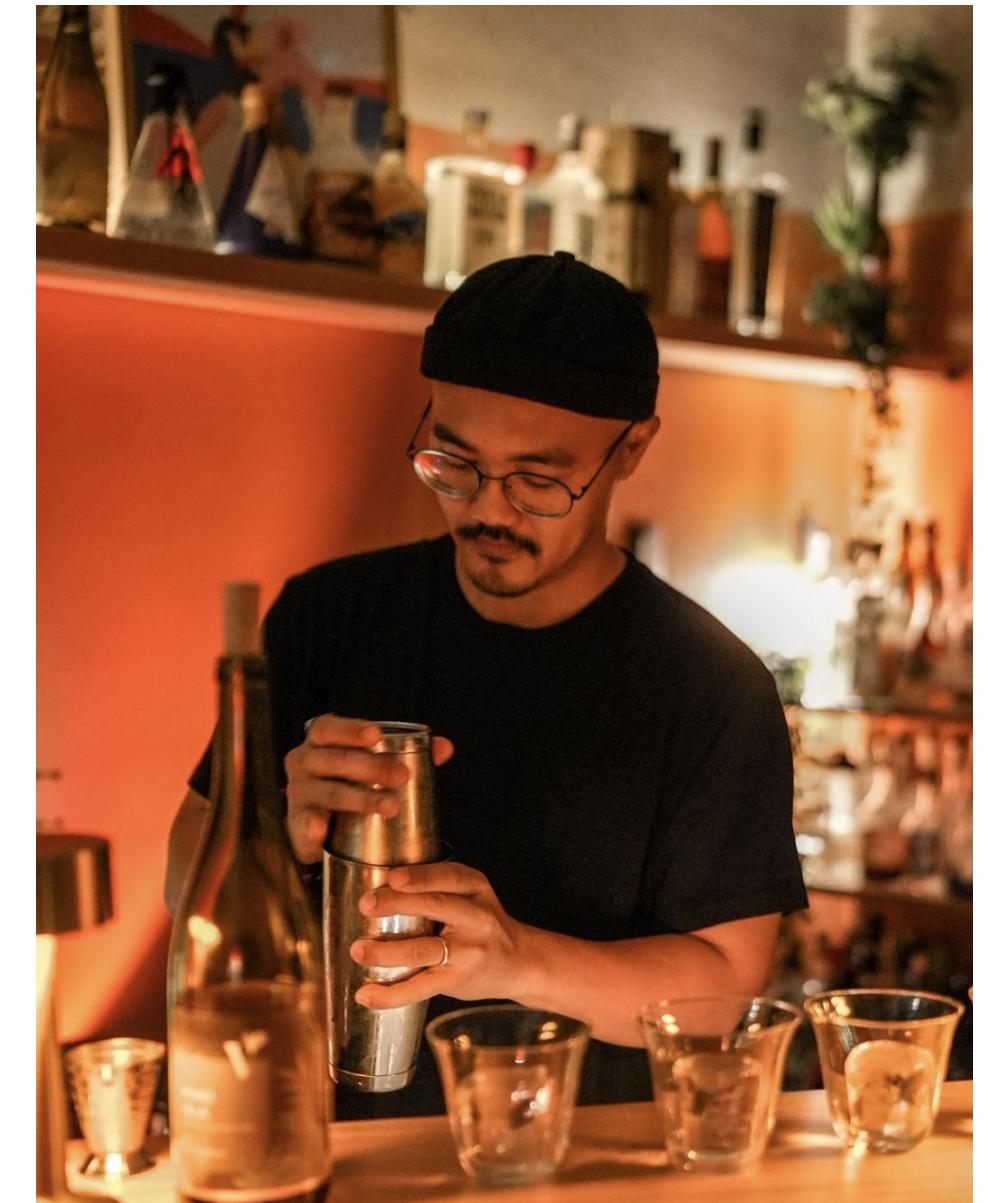
Jessie Qi (Siargao Island)

Owner-operator and bar manager of Last Chance,
Tatler Best Philippines 20 Best Bars



Kalel Demetrio (“Liquido Maestro”) (Metro Manila)

Forager-mixologist and co-founder behind concept bars,
Agimat/Alamat and the new Alab Distillery



Ken Alonso (Ilocos Norte/Metro Manila)

Founder of Proudly Promdi, a platform for
community-made Philippine spirits, wines, and
cocktail experiences.

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Frances Ang (Metro Manila)
MONIN Cup Philippines 2024 Champion and
Manila Marriott Hotel's first female bartender



Aly Lorenzo (Quezon City)
First Filipina to win the Diageo World Class Philippines
Bartender of the Year (2023) and a global Tanqueray No.
Ten Challenge champion



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To know more, scan the QR Code below:

