

WILL GOLDFARB

NETFLIX



Chef's Table, Netflix. World's 50 Best, World's Best Pastry Chef. Phaidon, Room4Dessert:
The original rock star pastry chef, Will Goldfarb redefines categories his entire career.

2005. New York. Room4Dessert, an avant garde dessert bar. Fine counter dining with loud music and amazing people. 2014. "Studio 54" of dessert pops up in the natural world of Ubud.

2018. Chef Goldfarb arrives via Netflix's Chef's Table. Celebrating local artisans and traditional wisdom, the cookbook by Phaidon. 2019. Always irreverent. R4D shuts down to regenerate. Opens with 15 dishes across 3 spaces, showcasing medicinal plants from its kitchen garden.

2020. The pandemic strikes. R4D stays strong with meals for the hungry and restorative works to the land. 2021. Best in the World by The World's 50 Best. R4D Academy launches.

2023. Powder Room brings healthyish sweets to a restored youth hostel. A Miyawaki forest at R4D. 2024. Chef Goldfarb launches AIR in Singapore with Matt Orlando and Ronald Akili. Shelter Island expands the ecosystem.

2025. 20 years of Room4Dessert. Taking the magical dessert show on the road.



EXPERIENCE YOUR
TRULY

THE
WORLD'S
50
BEST
RESTAURANTS
2024



Netflix Chef's Table Volume 4: Pastry [Will Goldfarb \(Trailer\)](#)

**The World's Best Pastry Chef 2021 by The World's 50 Best Restaurant:
[Spin, spin sugar: a journey into the life and mind of The World's Best Pastry Chef, Will Goldfarb](#)**

**Phaidon Book Store Reviews, Room for Dessert:
[Room for Dessert | Food & Cookery | Phaidon Store](#)**

Will Goldfarb featured in Robb Report: [How This Chef Is Making Dessert the Main Course](#)

Will Goldfarb interviewed | The Talks: [Will Goldfarb: "You're just supposed to like it"](#)

**Room4Dessert featured in Vice Munchies:
[How an elBulli-Trained Pastry Chef Found Himself Making Churros in Bali](#)**

**Chef Will Goldfarb featured in Wall Street Journal Magazine by Howie Kahn:
[Chef Will Goldfarb's Dessert Laboratory in Bali – WSJ](#)**

The OG, Will Goldfarb by Bill Buford: [The Dessert Lab| The New Yorker](#)



ROOM4DESSERT®

**R4D started out as a restaurant serving delicious and innovative desserts in NYC.
Bringing joy to people through fresh culinary experiences.**

**The need of purpose brought us to Bali, where the powerful connection between
people, nature and the community re-shaped what we celebrated and served.**

**Paramount at R4D are local and sustainable solutions and systems of
development. Our edible garden grew and our community widened. An outstanding
team of young women and men have built a network of artisans and artists, food
producers and cultural institutions, which really feels more like a family.**

**Nature inspired us in deeper ways than we could ever have imagined.
This became our lifestyle, where people and nature are the centre of what we do.**

BOTANICAL MODERNISM

The garden is our life. We bring this botanical expression alive in new and surprising ways. Not only through food, but products, experiences and education.

HEALING THROUGH FOOD

We serve from our garden. Naturally this is healing. Our restaurant experience is how this is manifested - always executed with creativity and surprise.

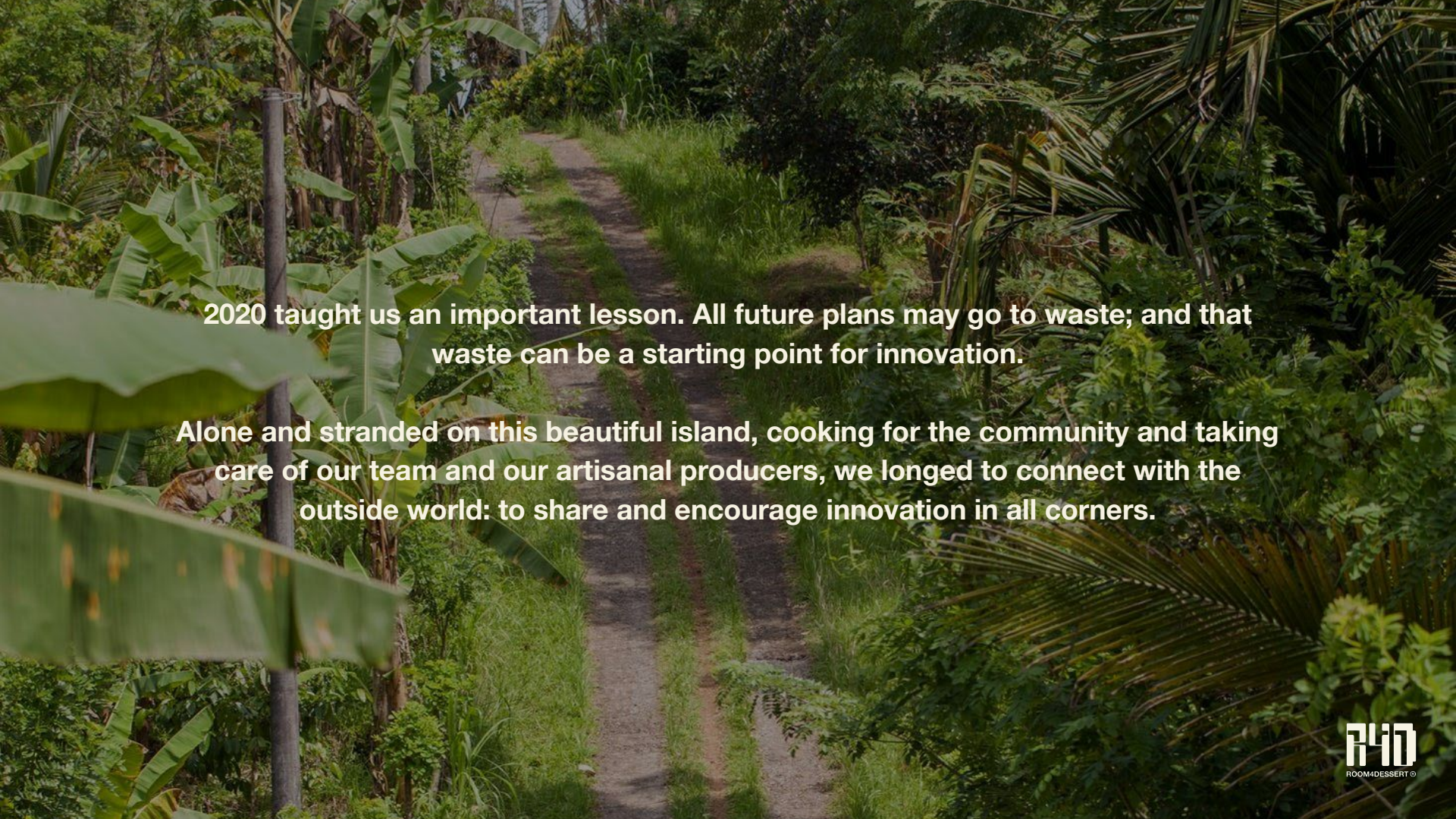
TRADITIONAL WISDOM

We believe in learning from traditional wisdom and adapting this for the modern world. We pass this on through our academy and experiences.





ROOM4ACADEMY®



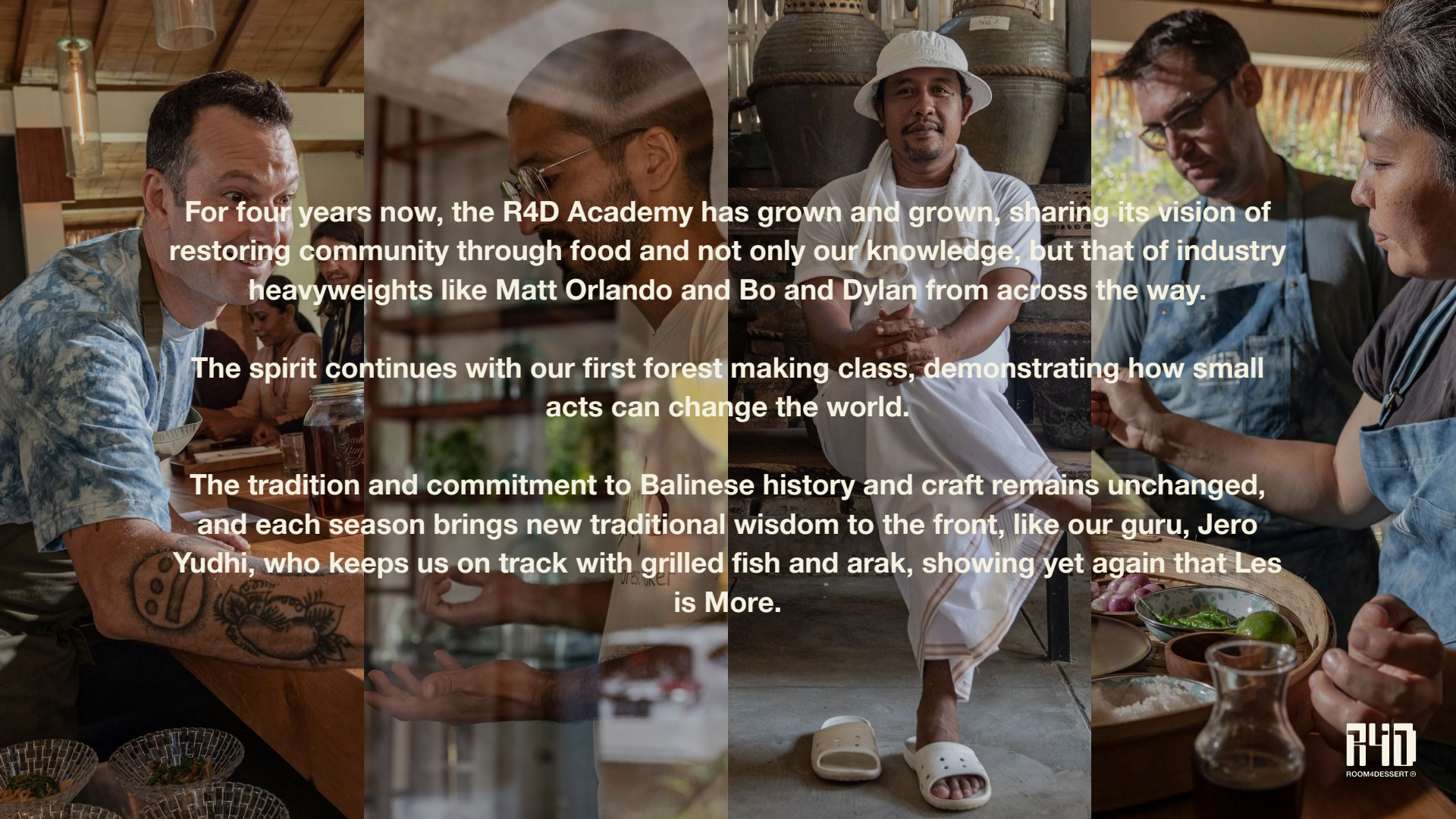
2020 taught us an important lesson. All future plans may go to waste; and that waste can be a starting point for innovation.

Alone and stranded on this beautiful island, cooking for the community and taking care of our team and our artisanal producers, we longed to connect with the outside world: to share and encourage innovation in all corners.



Following in the footsteps of its big sister Room4Dessert, which has always been much more than a restaurant, the Academy has grown from a pastry only program, to include classes in all areas, from Zero Waste Cooking, to Miyawaki Forest Design, to Rustic Urban Thai, featuring our friends and experts from all over the world.

At the same time, we don't forget where we came from and what we know, which is to make great desserts and share our methods with the world.



For four years now, the R4D Academy has grown and grown, sharing its vision of restoring community through food and not only our knowledge, but that of industry heavyweights like Matt Orlando and Bo and Dylan from across the way.

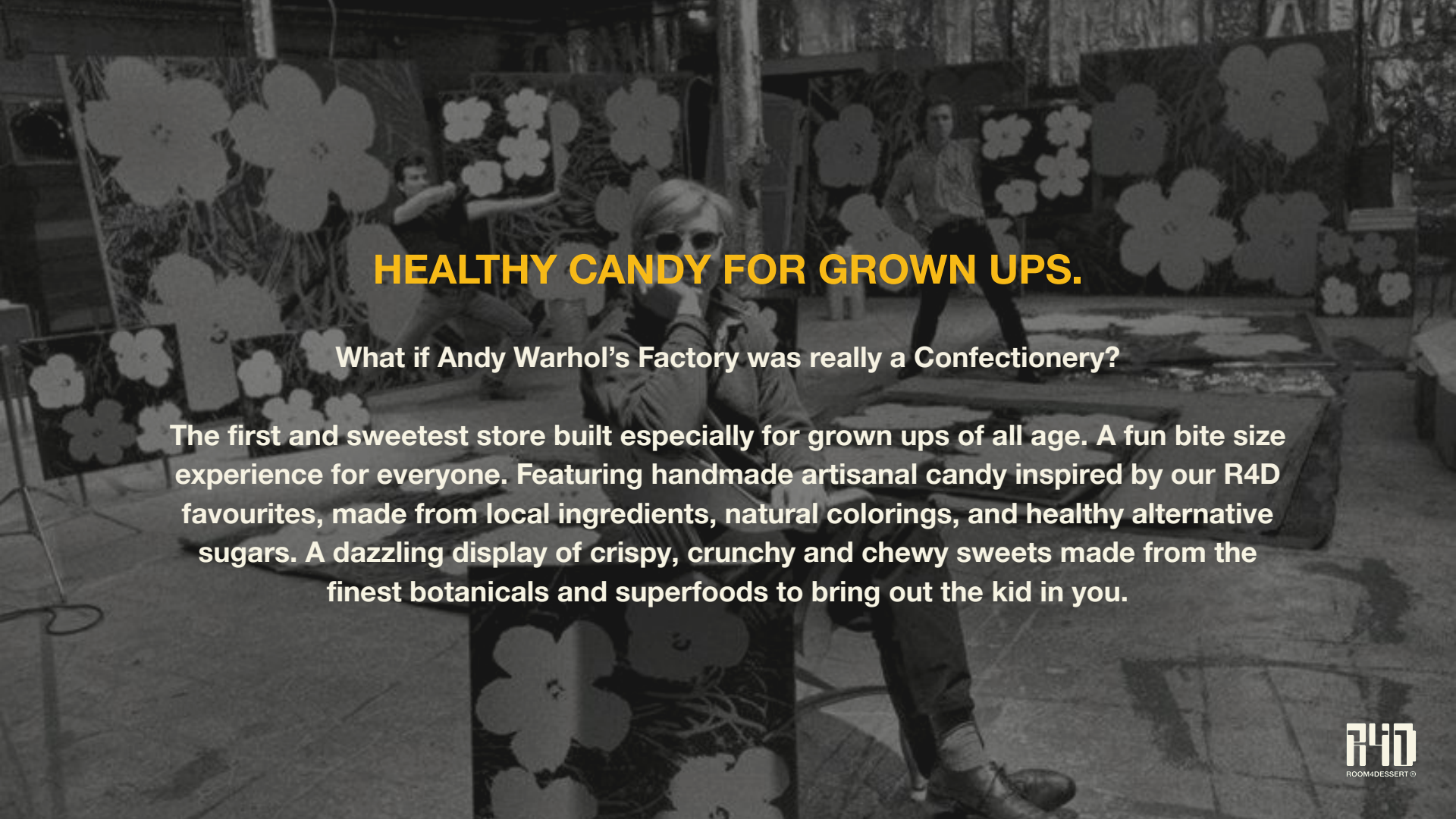
The spirit continues with our first forest making class, demonstrating how small acts can change the world.

The tradition and commitment to Balinese history and craft remains unchanged, and each season brings new traditional wisdom to the front, like our guru, Jero Yudhi, who keeps us on track with grilled fish and arak, showing yet again that Les is More.



Continuing our commitment to give back, R4D Academy will award full scholarships to exciting young talented students from around the archipelago. We continue to empower with access and opportunity.

THE
Powder
ROOM BY



HEALTHY CANDY FOR GROWN UPS.

What if Andy Warhol's Factory was really a Confectionery?

The first and sweetest store built especially for grown ups of all age. A fun bite size experience for everyone. Featuring handmade artisanal candy inspired by our R4D favourites, made from local ingredients, natural colorings, and healthy alternative sugars. A dazzling display of crispy, crunchy and chewy sweets made from the finest botanicals and superfoods to bring out the kid in you.





OUR MISSION

To provide a fun, healthy, sustainable outlet for sweet social cravings in our community and the world

OUR VISION

To be a brand that offers delicious, original, plant based experiences while supporting our people and the planet

TAGLINE

Healthy candy for grown ups





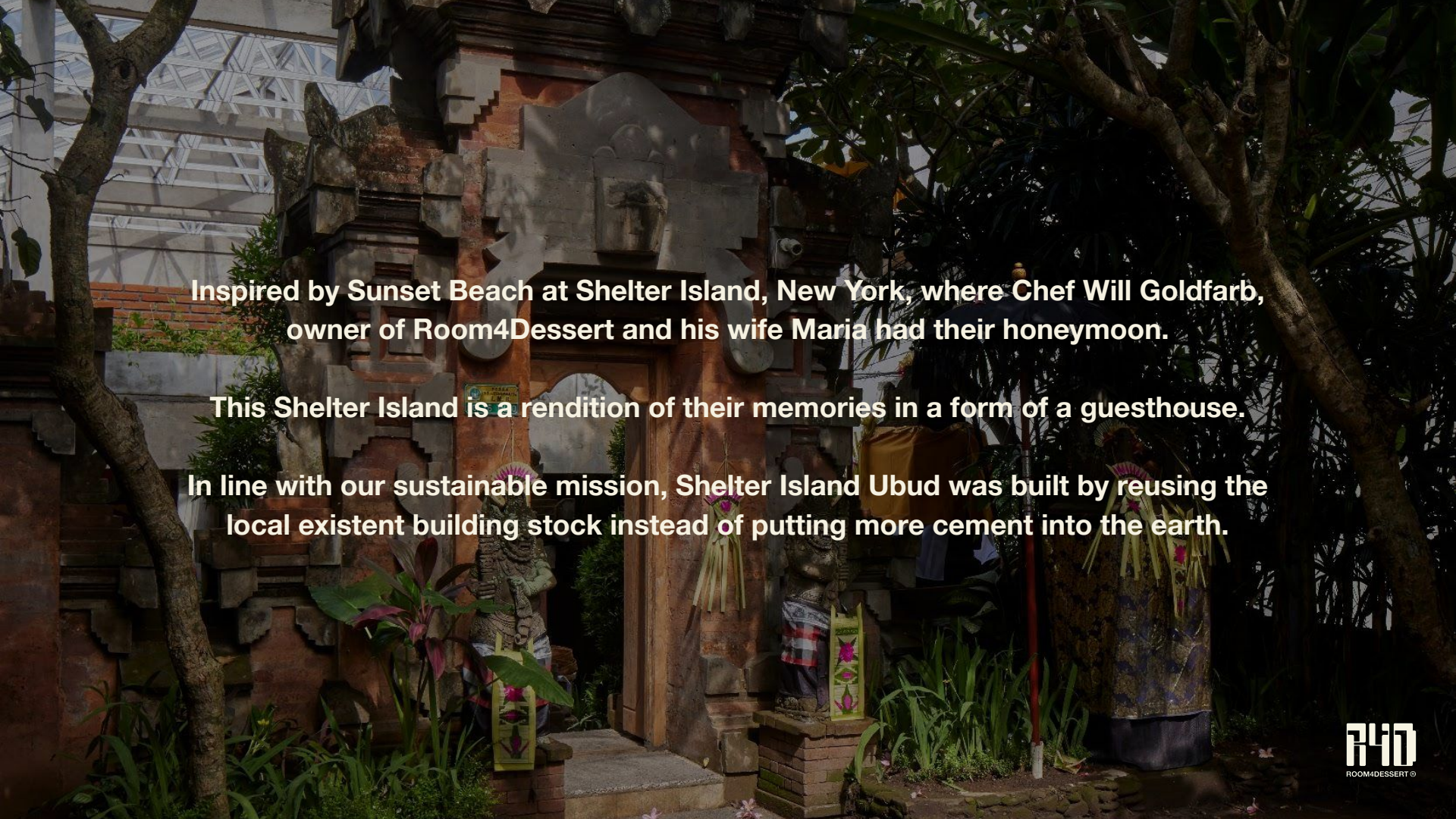
SHELTER ISLAND



Be transported to the 60s to 70s riviera in the middle of the cultural heart of Bali
and its artistic heritage.

Surround yourself in the vibrant retro colors of Shelter Island that will put you in an
instant holiday mood.

Relax on your sun loungers, enjoy the refreshing outdoor swimming pool, or read
in our little library room.



Inspired by Sunset Beach at Shelter Island, New York, where Chef Will Goldfarb, owner of Room4Dessert and his wife Maria had their honeymoon.

This Shelter Island is a rendition of their memories in a form of a guesthouse.

In line with our sustainable mission, Shelter Island Ubud was built by reusing the local existent building stock instead of putting more cement into the earth.



Expect splashes of vibrant retro colors.

Featuring mainly red, yellow, blue, green and lime expressed in different art forms.





We are building a forest

Why are we building a forest?

We want to replant the world in our own fun way.

The biggest problem in the fight against deforestation, desertification, and climate change, is that it's just too big for us to understand.

We couldn't picture ourselves, sitting in our little ivory tower of the Academy of Room4Dessert, our humble dessert bar in Ubud, fighting the good fight.

But, with help from our friends Junglo, by demystifying the process, making people aware that systems do exist, we want to show that the situation is not hopeless. On the contrary, we can make a difference right now.

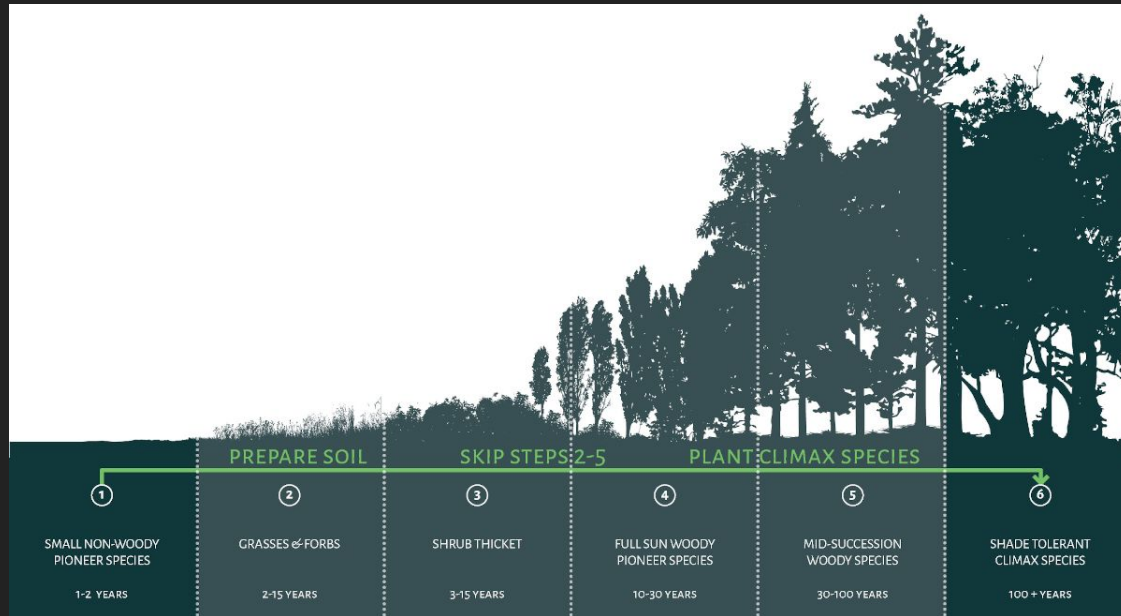
The original green tech is the forest.



What is the Miyawaki method?

The recreation of the ecosystems of old, by densely planting a variety of native species and enriching the soil.

One of the biggest components of the Miyawaki Method is that what we plant is based on forest surveys, called Potential Natural Vegetation surveys.



More on Miyawaki Method [here](#)

Why the Miyawaki method?

Miyawaki Method	Traditional reforestation, gardening, rewilding or farming
Diversity	Monoculture
One time intervention	Maximum intervention
Soil cover	Unprotected soil
One time plowing	Continuous Plowing
No Crop rotation	Crop rotation
Minimal maintenance	High maintenance
Ultra dense	Not dense at all
Only native species	Non-native fast growing species that can be invasive
100% Natural and organic	Most use chemicals
Permanent	Many are used to later be cut down for timber
Close to 90% tree survival rate	High mortality rate

How food is really made?

80% of the world's food is produced in small scale micro farms also known as home gardens. Millions of farmers around the world producing almost all of the food in the world are literally the backbone of the region and the world.

The false narrative pushed forward by the industrial food system is that mono crop, high yield and extensive tilled fields are the only method for survival, when in fact traditional wisdom and indigenous cultures have always provided a sustainable solution in every sense of the word.

The efficiency of the native forest in meeting the needs of the people has always been based on abundance. Whereas the industrial model, is about creating demand through scarcity. This false “absence” of knowledge is itself an assault on indigenous tradition.



TEMAN TAMAN

Sustainability Map

A stylized map of the Room4Dessert site. The map shows a grid of light grey rectangular blocks representing buildings. A dark grey line represents a road or path. A green area in the top left is labeled 'FOOD FOREST'. An orange area in the top right is labeled 'SHELTER ISLAND'. A vertical grey line on the right side is labeled 'JALAN RAYA SANGGIAN'. Along this road, from top to bottom, are a green area labeled 'MIYAWAKI FOREST', a blue area with the 'R4D ROOM4DESSERT' logo, a green area labeled 'FRONT GARDEN', and a green area labeled 'SEED CORNER'. At the bottom, a yellow area is labeled 'THE POWDER ROOM'.

FOOD
FOREST

SHELTER
ISLAND

MIYAWAKI
FOREST

R4D
ROOM4DESSERT®

FRONT
GARDEN

SEED
CORNER

THE
POWDER
ROOM

JALAN RAYA SANGGIAN

R4D
ROOM4DESSERT®

From Day 1, sustainability has been at the heart of everything we do. We started by repurposing an old building into what is now Room4Dessert. We continued by creating our first permaculture garden (a project that has grown into a cornerstone of our culinary approach).

We developed a community initiative to provide food to those in need. Over the past decade, we've expanded our sustainability efforts even further. For example, we began recycling paper and started producing Effective Microorganism. Here are some of the exciting projects currently in progress:

SUSTAINABILITY PROJECTS OVERVIEW



CITRUS PEELS
mixed with water and molases

>

ECO ENZYME
will be ready in 3 months

>

**CLEANING SOLUTION
& LIQUID FERTILIZER**



USED COOKING OIL
from pastry & savory kitchen

>

+ PARAFFIN & STEARIC ACID
molded in candle mold

>

CANDLE
for table



PAPER WASTE
from all department

>

RECYCLED PAPER
+ seeds from food forest

>

PLANTABLE CARD
for gift



WINE BOTTLE
from R4D & The Powder Room

>

CUT
in half

>

RECYCLED GLASS
for drinking & planter



EGG SHELL
from pastry & savory kitchen

>

DRIED, GROUNDED
to powder

>

EGG SHELL POWDER
for fertilizer and livestock food



ORGANIC WASTE
we produce about 40 kg daily

>

+ ECO ENZYME
to help decomposition

>

DIRECT COMPOST
for food forest organic input



HERBS
clove, basil, tarragon, dill, etc

>

DRIED
using solar dehydrator

>

R&D KITCHEN



R4D

ROOM4DESSERT ©



The little dessert bar that could

**THE
Powder
ROOM**



Our new takeaway shop
where you can grab and grow

**SHELTER
ISLAND**



This (our) side of paradise

**TEMAN
TAMAN**

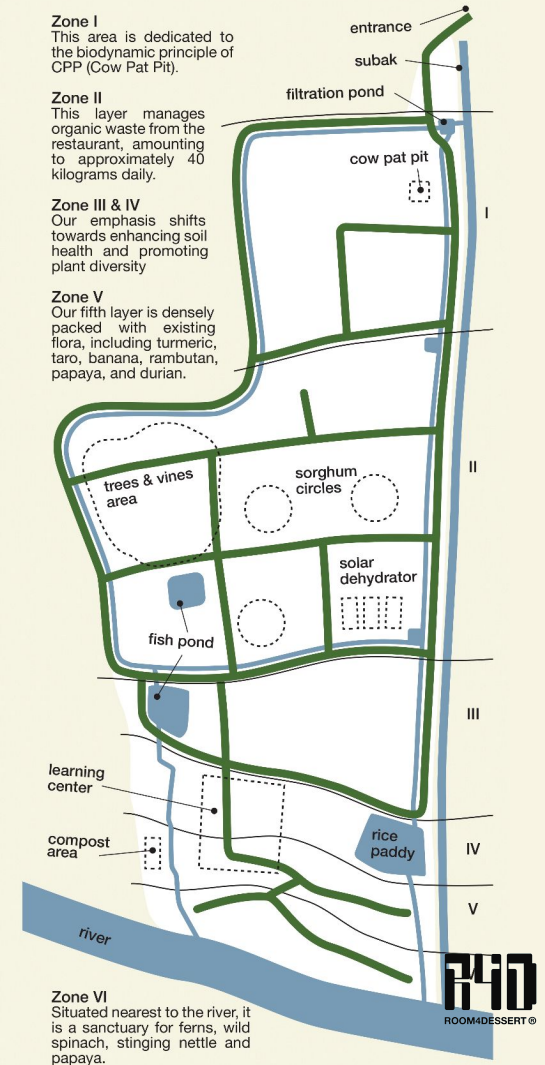


Our green projects

R4D
ROOM4DESSERT ©

TANAH TEBA / FOOD FOREST

Tanah Teba which translates to ‘the empty field behind a house,’ is a common feature of traditional Balinese homes. It serves as a repository for organic waste, a source of nourishment for household needs, a contributor to ceremonial practices, and a vital component of the local ecosystem. Often situated alongside a river, Tanah Teba benefits from easy access to water - an advantage we’re fortunate to have with our own Food Forest.





All good things are wild and free.

Henry David Thoreau (1992). "The Essays of Henry David Thoreau," p.135, Rowman & Littlefield



ROOM4DESSERT®