

Exploring Wonderfruit

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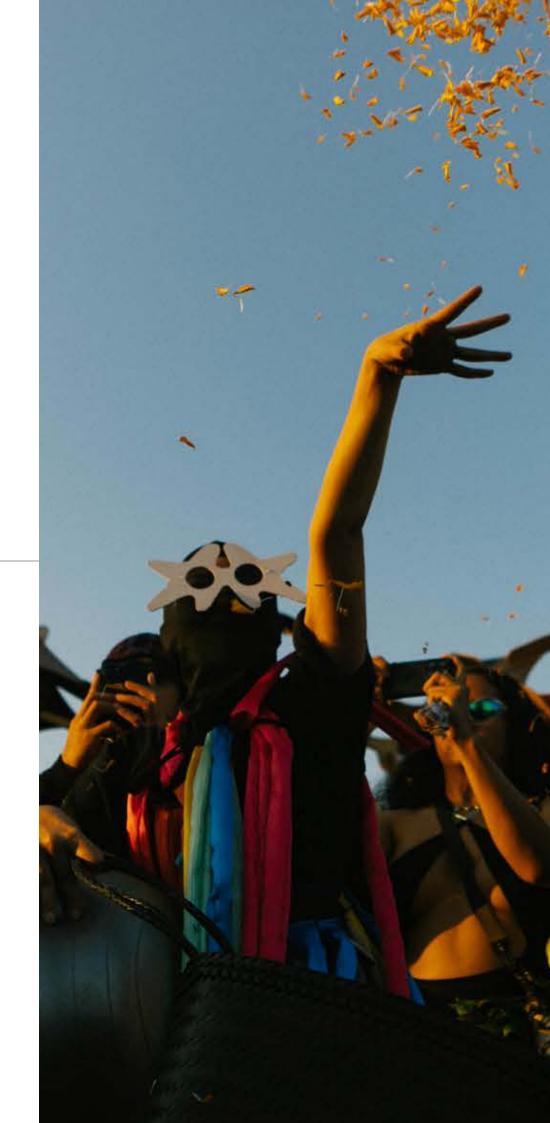
Bringing Families
Together

Bridging the Known and Unknown

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Working with Ethos-Oriented Partners







Dear Wonderer,

As Wonderfruit continues to grow and evolve, we're increasingly aware of our role in the world. We first shared a Sustainability Report in 2019, which evolved into an Impact Report in 2022 and has now culminated in the Wonder Report. It shares some of our experiences and initiatives, offering valuable insights to both us and our collaborators and frames what we do. It is a harmony of environmental, social and spiritual practices. Finally, I think we've landed on a fitting name for this report.

This year, we will take a larger step in formalizing these practices and processes, aiming to develop Wonderfruit as a space where culture can serve to learn and grow. We'll continue to encourage diverse, interesting and thoughtful ways to Wonder and have more awareness of things around and within us. These efforts will extend throughout the year, and we'll keep you updated on our progress as we move forward.

I believe that exploring and connecting with these practices will make us more curious, more fun and less fearful. Wonderfruit's growth is as much based on exploring inward as it is on exploring out, and we invite you to explore the unknown with us through these cultural relevances.

I hope you enjoy the Wonder Report. There is so much more to come so please stay connected.

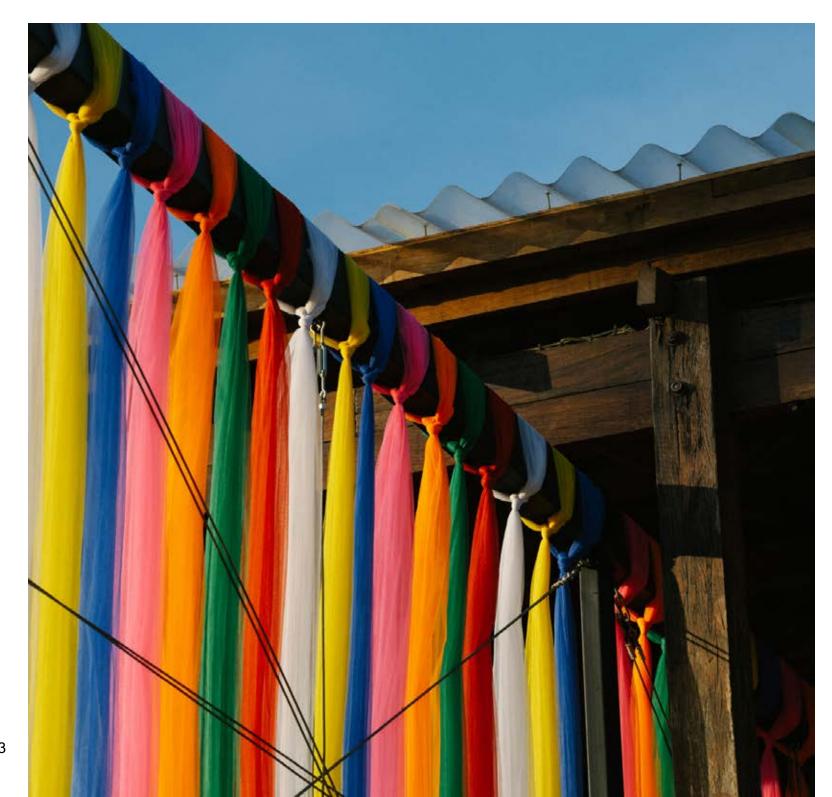
As always, thank you for being part of the Wonder. I am truly grateful and inspired by everyone's contribution, support and time spent being part of this with us.

Respectfully,

Pete Phornprapha Founder, Scratch First



Declaration of *Wonder*



Wonder is a continuous relationship between our minds and the world that surrounds us. It is a fundamental element that makes us feel alive.

We wonder through culture as a catalyst for growth. To foster purposeful collaborations that are fluid in their approach yet authentic in their expression.

We define growth as the sensation that occurs when we start understanding something new that serves us meaningfully in our lives. Realizations that occur mentally, physically and spiritually.

Our vision is to develop a space for creators, partners and our community to explore and deepen the connection between the mind and nature and to grow through it.

Through energy and intention, we are all connected to each other and the land we inhabit. At Wonderfruit, The Fields are our home, a place where we express ourselves freely and explore our connection to nature, to each other and to ourselves.

Our land comes to life by hosting an entire ecosystem created by our collaborators and these relationships extend throughout the year, creating ongoing journeys that we hope nourish each Wonderer.

We find ways to encourage, develop and innovate solutions to harmonize our relationship with the ecosystem we belong to. In turn, we learn deeper connections with ourselves.

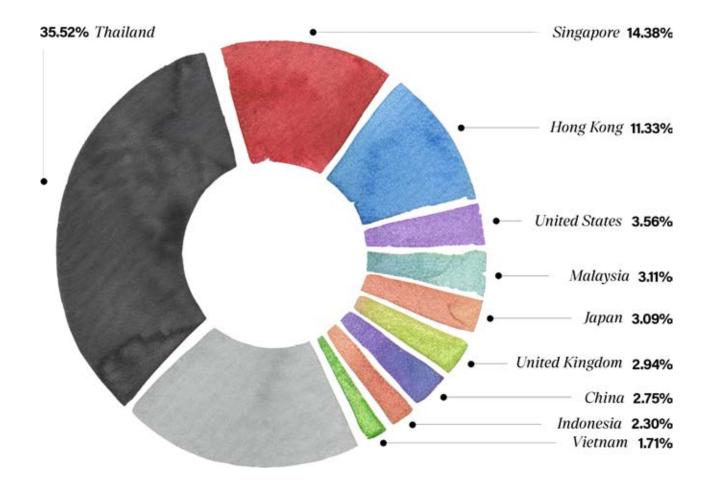
Whether in The Fields or beyond, we invite you to connect to yourself, connect with each other and connect to nature. Move with intention, express gratitude and rise above the carelessness. Practice wonder with kindness and love.





Inside the Wonderfruit community

The Wonderfruit community, affectionately known as Wonderers, is a diverse collection of creatives, professionals and explorers. Curious about culture, Wonderers have evolved alongside the brand, deepening their connection between mind and nature.



COUNTRY OF RESIDENCE



25,000

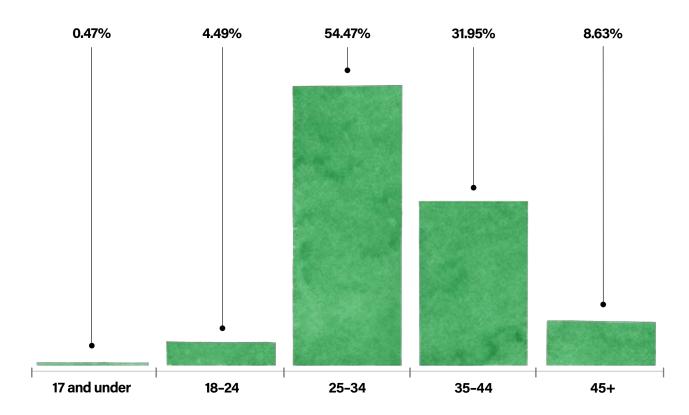
wonderers

144

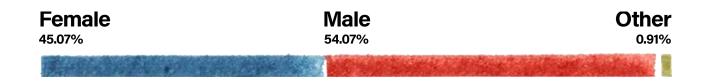
nationalities

A closer look at demographics

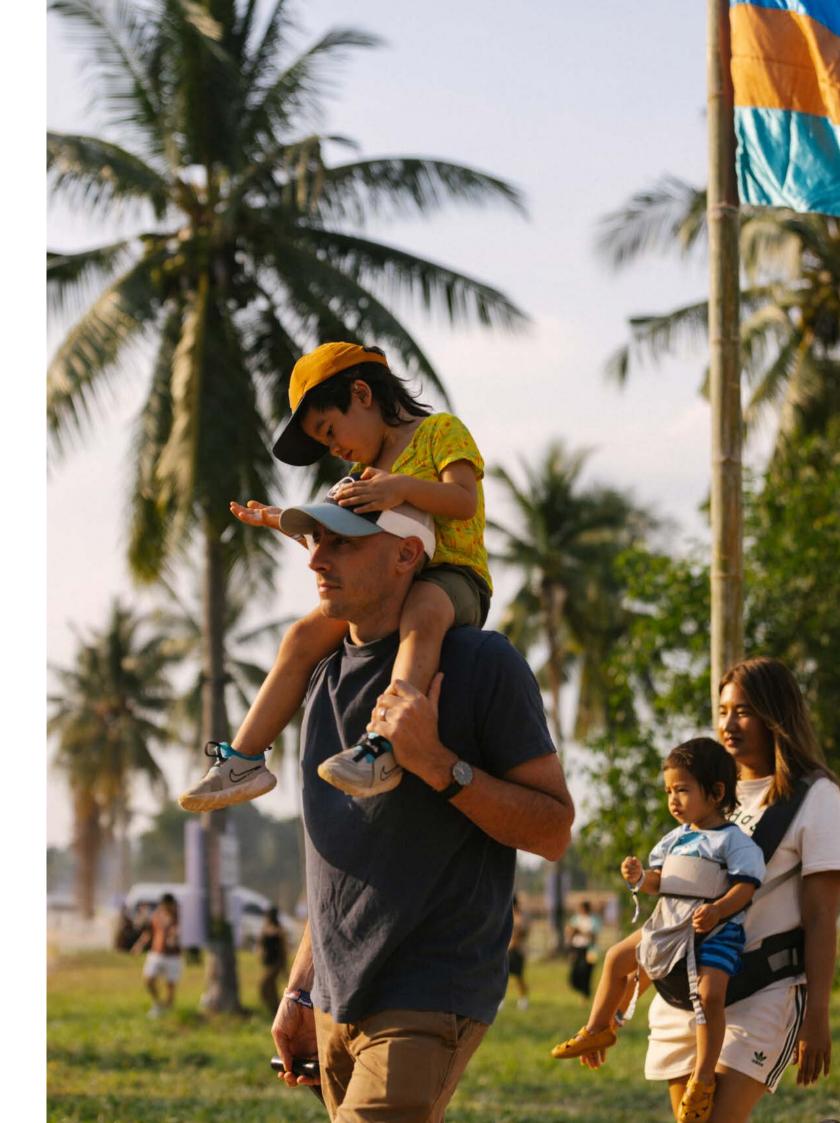
Wonderfruit is characterized by a mature and diverse audience drawn to holistic celebrations over festival revelry.



AGE RANGE



GENDER



H

Some facts from The Fields



155

bands and artists from **20 different countries**

12

architectural studios and designers working across 28 venues



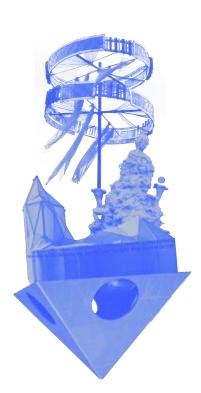
75

workshop practitioners representing **26 countries**



wellness practitioners supporting 183 activities

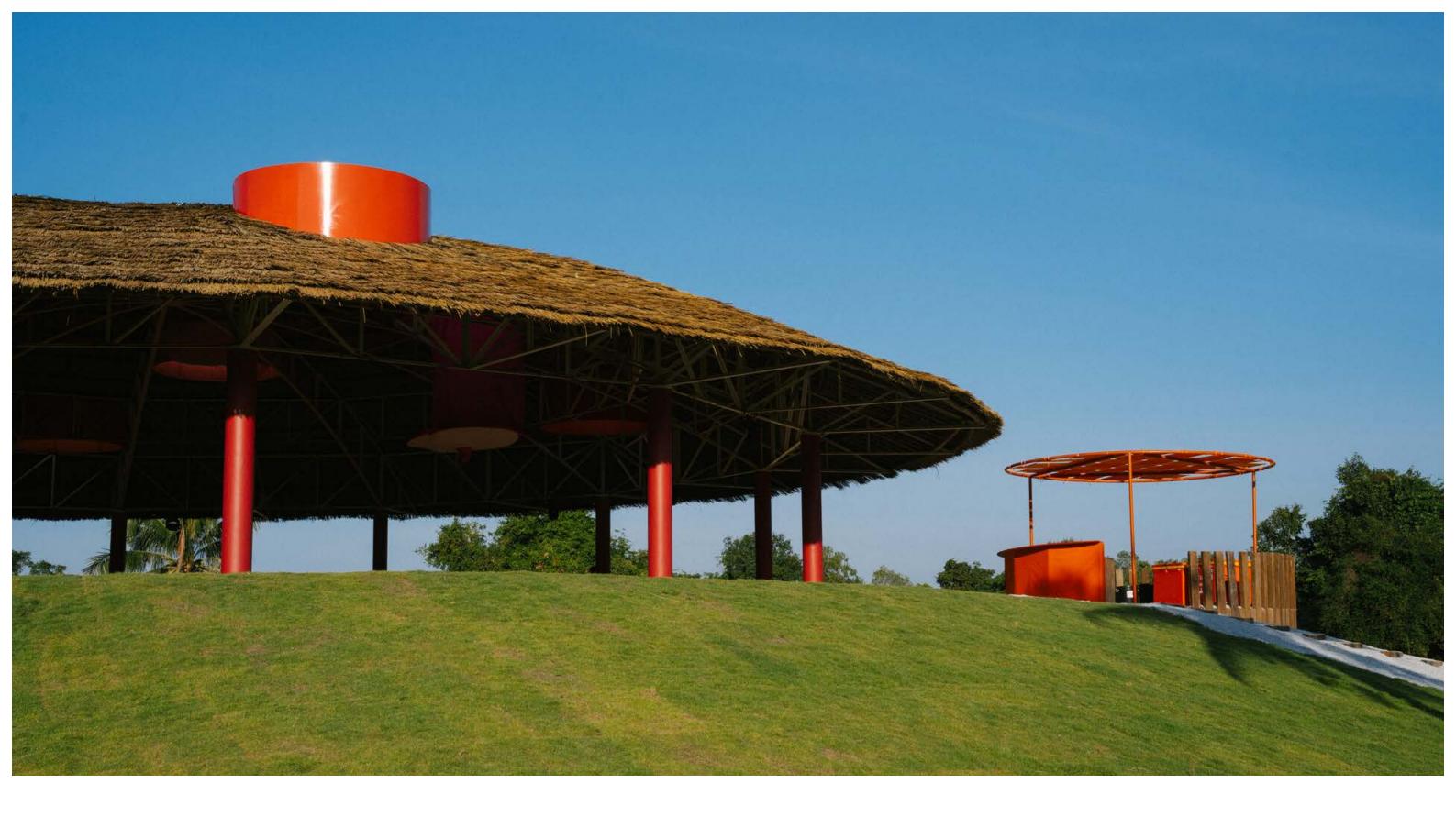




20

art installations representing
4 different countries





Unconditional Space

A sanctuary devoted to sharing creative expressions, exchanging ideas and participating in rituals that blend different spiritual traditions with the arts, the humanities and the social sciences



Rising from a mound of earth in the lower fields, excavated to hold a sunken amphitheater, Unconditional Space debuted in The Fields this year, an evolution of what stood before it.

Initially introduced as Eco Pavilion in 2018, it was surrounded by a ring of radiant yellow flora sheltered by 124 hand-made, hand-painted canvas umbrellas forming a canopy over the man-made crater. In 2022, the space transformed into Ethos Pavilion, featuring a large reclaimed sailcloth within a bamboo grove perimeter.

Throughout its various incarnations, the programming here has explored themes close to Wonderfruit's ethos, serving as a think-tank for connecting mind and nature. Initially home to Scratch Talks, the space has since evolved to host conversations, performances, screenings and rituals centered around singular and collective practices.





Designing timeless venues for now

Built from the ground up, Unconditional Space uses materials that have long been a part of our landscape and is a pledge—a stake firmly planted—to continuously evolving experiences at Wonderfruit.

Made from the earth it stands on, regionally sourced and fired bricks and a thatched bamboo roof offering shelter and shade, the venue stands as a beacon of sustainable design.

Investing in permanent structures ensures that resources, materials and energy aren't wasted rebuilding venues each year. A permanent home also supports long-term development in The Fields, providing stability and infrastructure for year-round planning and programming.



The venue retains its essence of playfulness thanks to colorful light wells that breathe life into the space and transform its ambiance with the slow passage of the day.



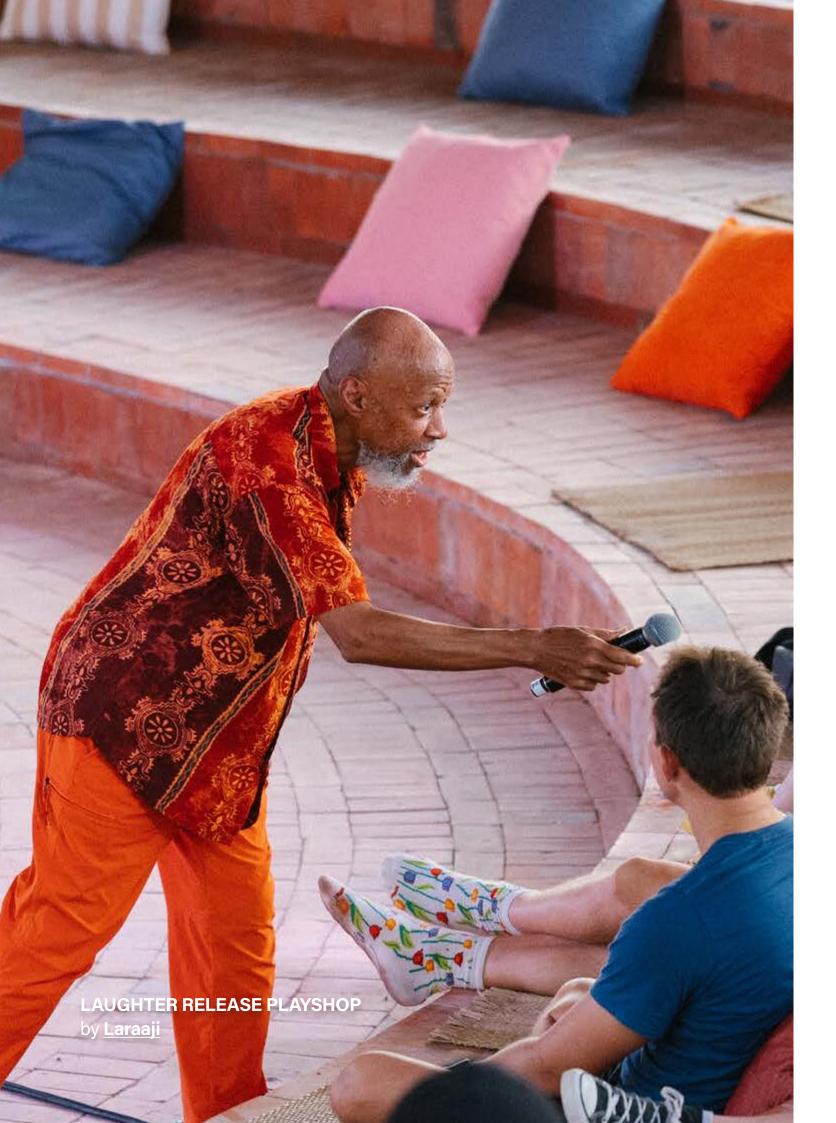
Building upon *relationships* with our collaborators



Long-established relationships with friends and collaborators served as the catalyst for conceptualizing Unconditional Space, exemplifying a circular approach that permeates to programming and design, each influencing the other.

The venue extends our spirited partnership with Ab Rogers Design, a relationship rooted in shared values and a deep knowledge of the land, that seeks to radicalize how architecture can be experienced through colors and forms. Accumulated wisdom, collaborative design processes, and a shared longterm vision contribute to nurturing a landscape where innovation and environmental stewardship reinforce sustainable design practices at Wonderfruit.

as programme curator, bringing her extensive, multi-disciplinary knowledge from the arts world. Connecting with artists, architects, scientists, filmmakers and shamans, she reimagined the process and presentation of art projects in The Fields. Her approach synergized programming and designing, instigating new ecologies of spaces and bodies.



Shaped for activities from *within*

Unconditional Space is a venue for deconditioning, un-learning and resetting, for immersions that speak to our innate capacity to wonder with our whole selves. It is a place to come physically, energetically, together intellectually and spiritually to engage in inquisitive and transformative experiences led by extraordinary minds and bodies. The permanence of the venue allows for intentional programs that evolve year after year to deepen and expand the blurring of disciplines traditions, in view of transcendence and personal renewal.

At Unconditional Space, Wonderers engaged all seven senses and contemplated the infinite possibilities of correlation between human and other-than-human. This was done through cultural exchanges, togetherness and new learnings across screenings, rituals, talks, performances and oracle readings.



HECKLER by <u>Siôn Parkinson</u>



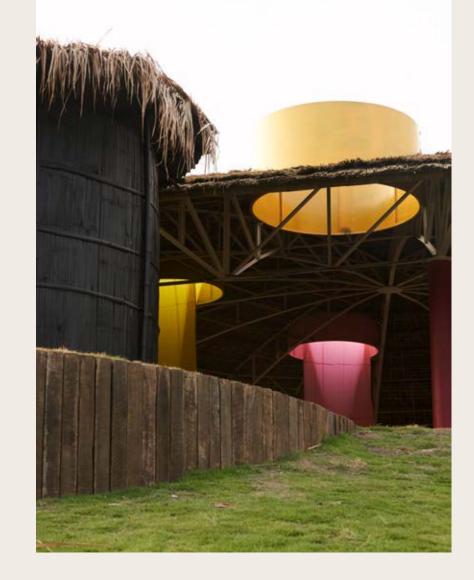
ISLAND APOTHECARY
by Lotta Petronella

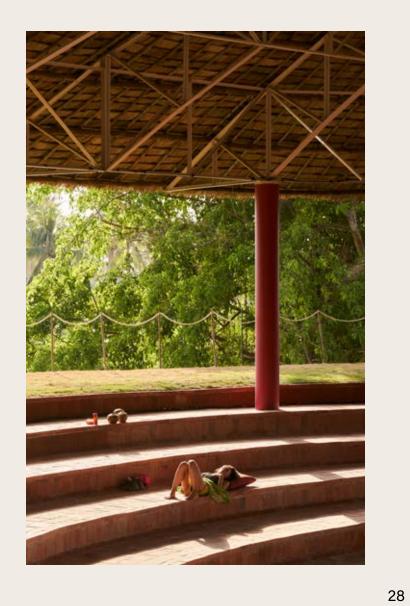


BECOMING PLANT by Grace Ndiritu











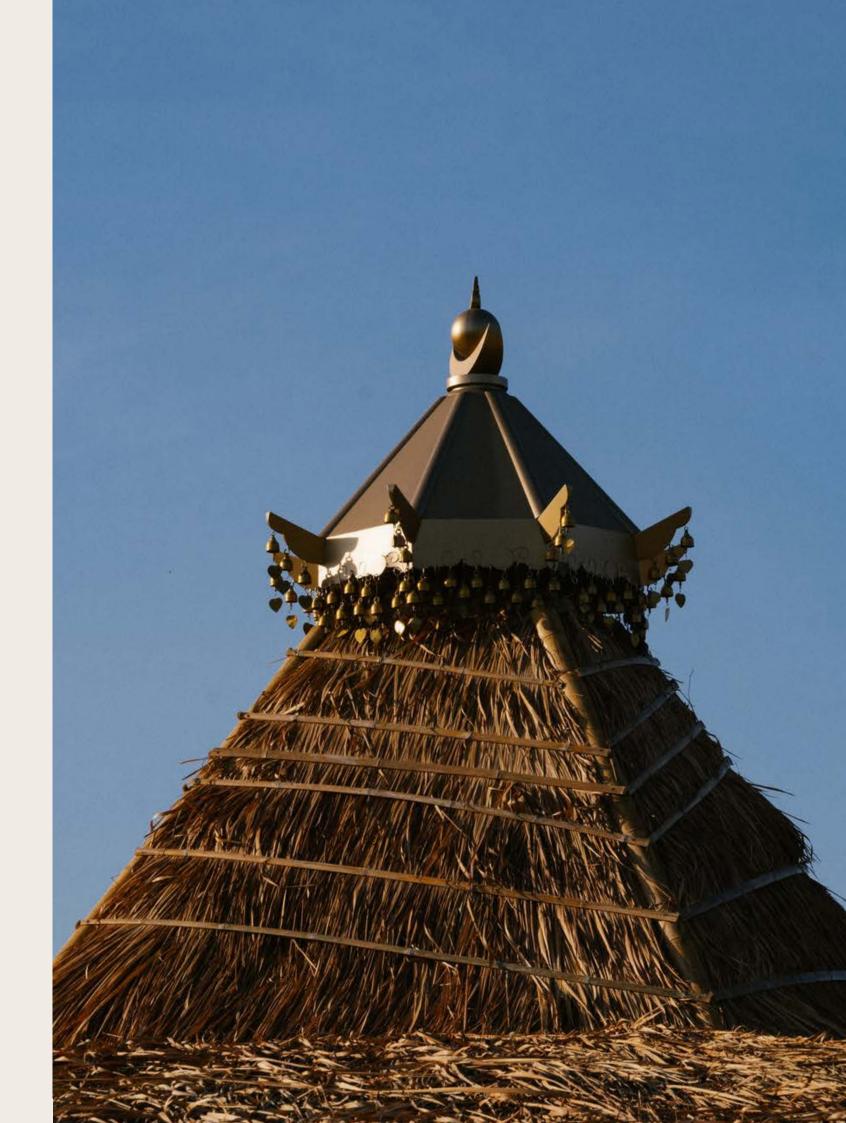
Dhyana

Unlocking the mind through ancient practices shared in a contemporary world



Wonderfruit is an ongoing and alwaysevolving exploration of the intersection between mind, nature and culture. To better study the meanings of mindfulness and its interrelations, we paused and went inward.

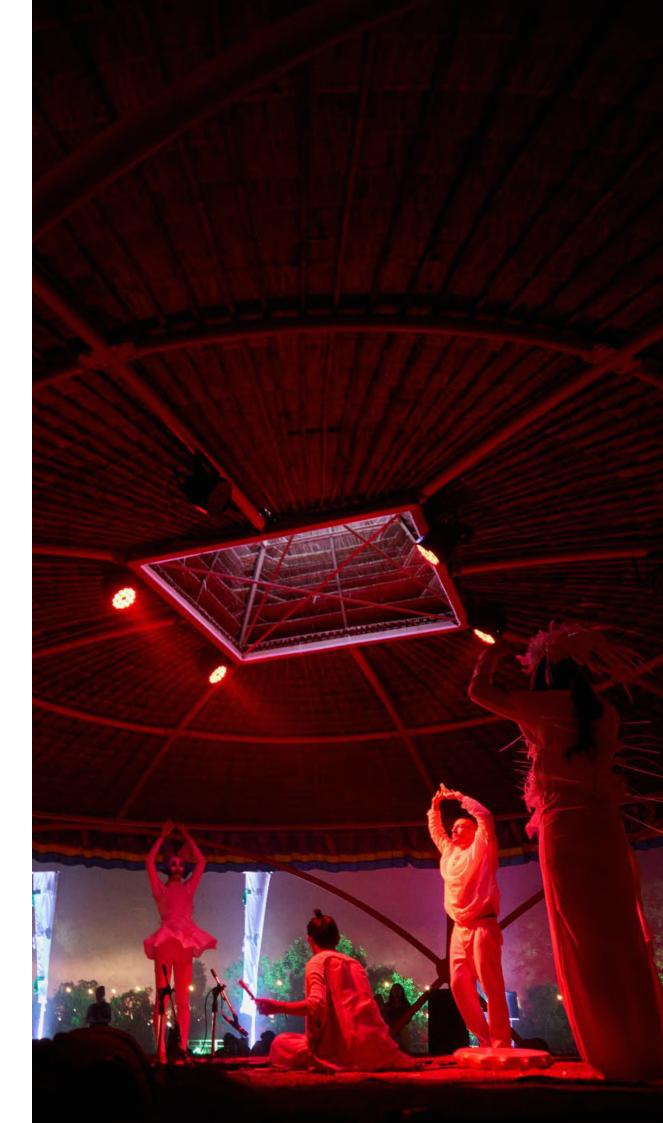
What began as a concept evolved into a venue. Dhyana is a space that asks questions by transforming everyday experiences and rituals into a practice of awareness. The hope is to serve as a catalyst for introspection and growth and inspire Wonderers to be curious and active in contemplation.





The value of *rituals* and *practices*

At Dhyana, Wonderers were invited to explore an alternate pace of programming. Whether through chanting, shamanic invocations, quiet reflections, or intentional sacred dance, Dhyana offered a sense of spaciousness to experience simple presence. When a practice is channeled into spirituality, we train and elevate the mind, impacting those around us.





Blending traditional practices and *mind-opening* performances

For Wonderers to fully immerse and engage in the programming at Dhyana, they had to let go—a process of shedding the self and relinquishing the ego.

Through a blend of meditation, dance, talks, and workshops, Dhyana provided a welcoming space where spirituality was presented in a modern, accessible manner, catering to Wonderers of all backgrounds and beliefs.

Here, they found a platform to set deep intentions and explore the depths of their being in a contemporary light.



ECHO OF EMPTINESS: A CONTEMPLATION by Kanho Yakushiji



DANCE OF THE MAHASIDDHAS: A
NEPALI CHARYA DANCE WORKSHOP
by Punya Sagara



FOUR KARMAS LIVE SET by Tadi Yan

Harnessing collective intelligence

In our pursuit of seeking answers, we leaned on our community to share their wealth of wisdom. Through the power of deep conversations and the organic relationships forged therein, a collective of thinkers emerged, collaborating to shape the concept, design and programming of Dhyana. This transfer of knowledge within the Wonderfruit community exemplifies the essence of reciprocity and interconnectedness in The Fields.

<u>Black Turtle</u> founder **Bo Sucharitakul** blended metaphysical and spiritual paths through programme curation and exploratory talk sessions to empower Wonderers to practice mindfulness in The Fields.

Dhyana co-curator **Harry Einhorn** drew from his expertise in performance art and meditation, curating walking meditations, Nepali dance workshops and more to explore the convergence of ancient spiritual traditions, modern life and gender-liberating experiences.

Architect <u>Lillian Sum</u> drew inspiration from the proportions and geometry of Stupas and Mandalas to integrate and balance universal energy. This could be observed in the structure's formation and the flags marking Dhyana's perimeter, aligning with the elements' directions.

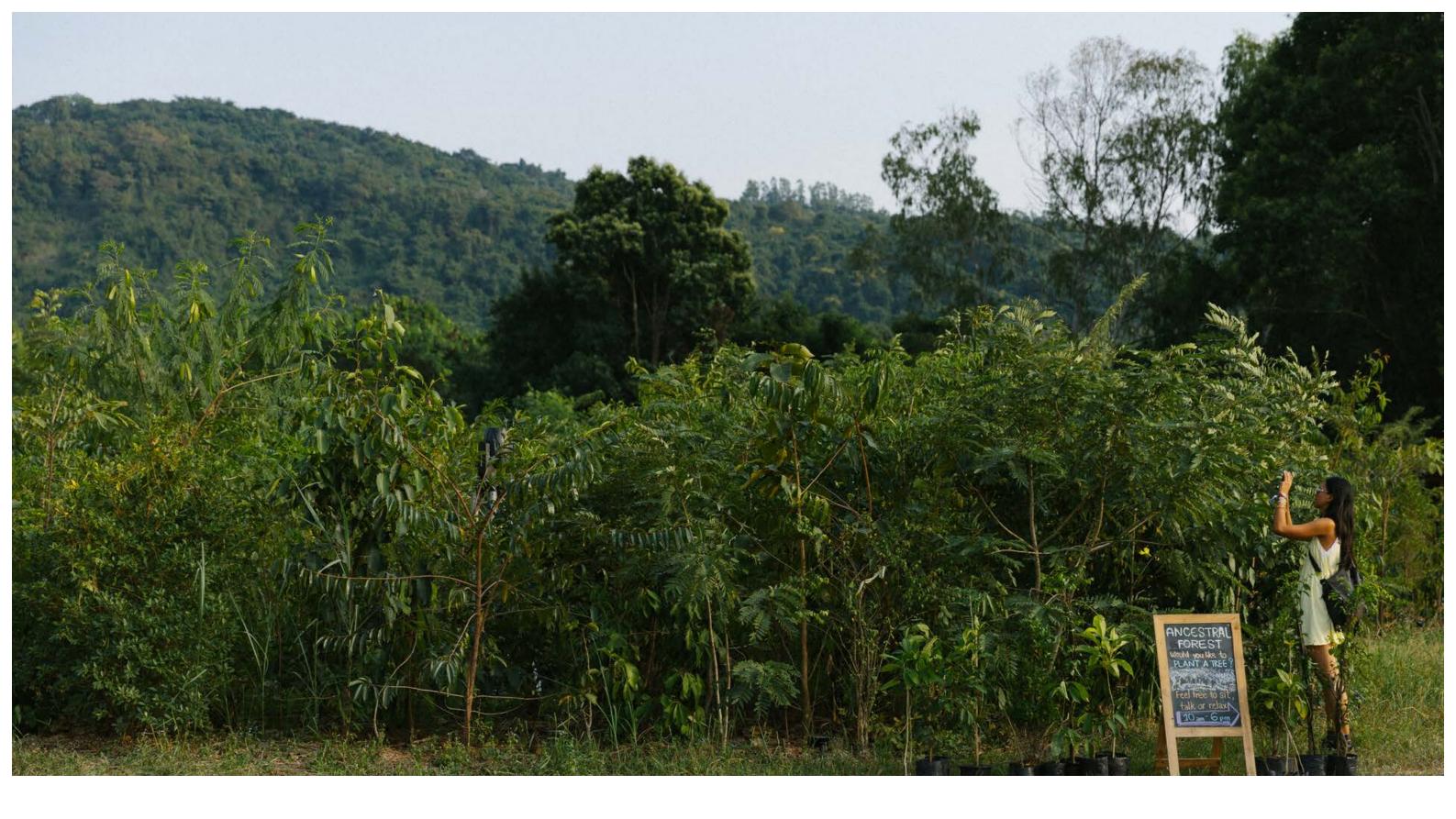












Ancestral Forest

A one-year-old Miyawaki forest created with SUGi and Baan Suan Onsorn offers cultural programming and soundscapes that bring humans closer to nature. Within the trees, a question emerges:

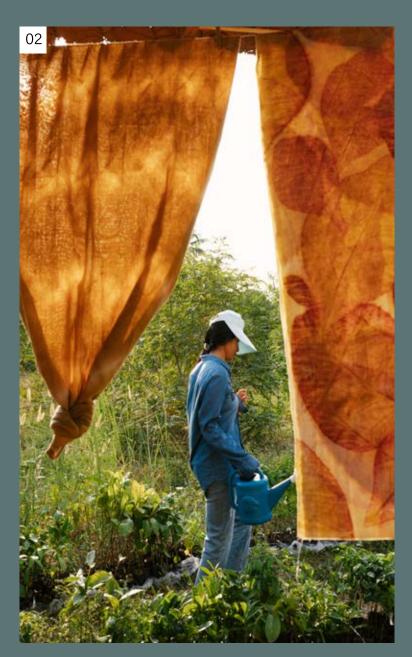
Do plants have consciousness?

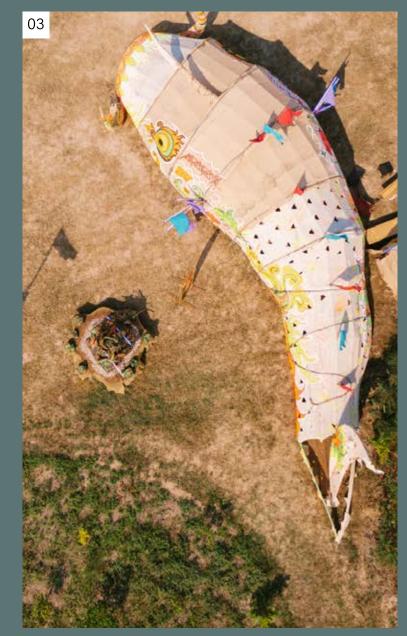


An ecosystem of experiences

Entering the Ancestral Forest was a gentle immersion into an intimate space dedicated to journeying inwards. The forest offered several layers of interaction with nature through a medley of activities that translated the neurology and chemical balances of plants into human expressions and creative forms.







01

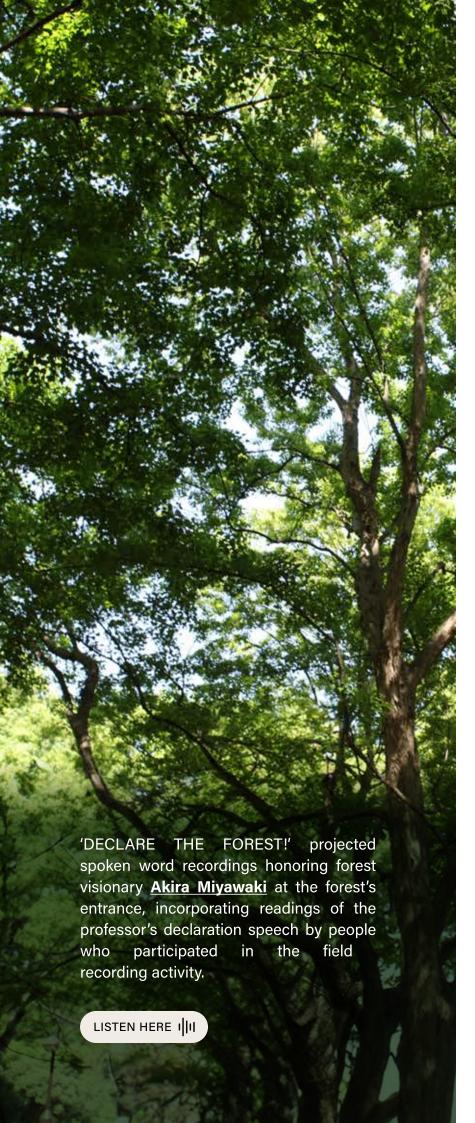
A forest-brewed bar with ingredients by **Pongaraya Butchantha** served locally made red and white sato, lao khao rice wine, umeshu and sugarcane juice, the latter made fresh every morning.

02

Workshops by <u>Mab Ueang Agri-Nature Center</u> included a sensorial forest walk, an exploration of medicinal plants foraged in the Ancestral Forest, herbal oil infusing and natural dyeing.

03

An installation by <u>Waft Lab</u> unfolded as a participatory media art project that drew inspiration from local rituals to promote environmental protection.



Connecting forests through sound



Through the art of field recording, the acoustic diversity of natural ecosystems captured from forests as far as Japan, connecting them with our Ancestral Forest through a blend of sounds. Using audio recording equipment to record the sounds of the forests at different times of the day, then taking the clips back to the studio and creating soundscapes, the unique sonic character and atmosphere of nature were then shared as a rich auditory experience at Wonderfruit.

Building upon a years-long concept of sampling sounds, the Ancestral Forest also gave our longtime relationship with **MSCTY_Studio** a permanent platform, showcasing the unique nature of partnerships at Wonderfruit. Through a pair of site-specific installations, Wonderers exploring the Ancestral Forest were enveloped in aesthete compositions and lush soundscapes made up of field recordings and collected materials.

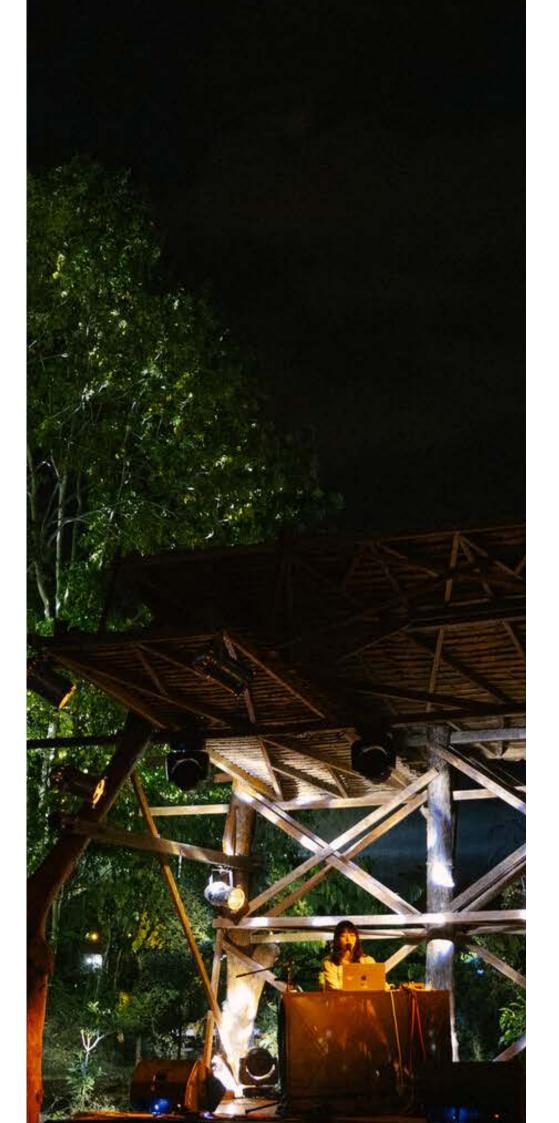


Naturally architecting Forest Stage

At the heart of the Ancestral Forest lies Forest Stage, a small and humble venue built from trees once rooted in the earth around it.

Designed by <u>Jiro Endo</u> and co-developed with our Art Production team, the venue featured a thatched roof made with tong tung leaves from northern Thailand. **Apirat Sudsai** and his team executed the timber building.

Lights that moved and animated together across surrounding trees cast playful reflections thanks to an oversized disco ball, altogether uniting pockets of the forest as one living body.



Performances that *connect* mind and nature

The live performances at Forest Stage showcased our deep exploration of the connection between the mind and nature, underscoring our commitment to an intentional evolution in our programming approach.

Every artist who performed at the venue aligned with the spirit of the forest and shared a connection to nature by using organic instruments or integrating natural sounds into their performances.

Indonesian duo **Bottlesmoker** used electrodes to connect to plants and translate their biodata into sonic keys as part of their performance.

LISTEN HERE I

Japanese composer <u>Makoto Nomura</u> created sounds with the rich tropical fauna and flora he collected from the Ancestral Forest.

British artist <u>Scanner</u> used textures he sampled and sonically extracted from a forest to create a cinematic experience and site-specific ambiance.

Over 20,000 trees planted

The Ancestral Forest is home to thousands of indigenous native trees, planted in 2022 with <u>SUGi</u> and a local forest planting team from **Baan Suan Onsorn** to rewild our land. This year, 1,370 new trees found roots in the Ancestral Forest, planted by Wonderers looking to connect more deeply with nature and learn more about the process of growing a forest.

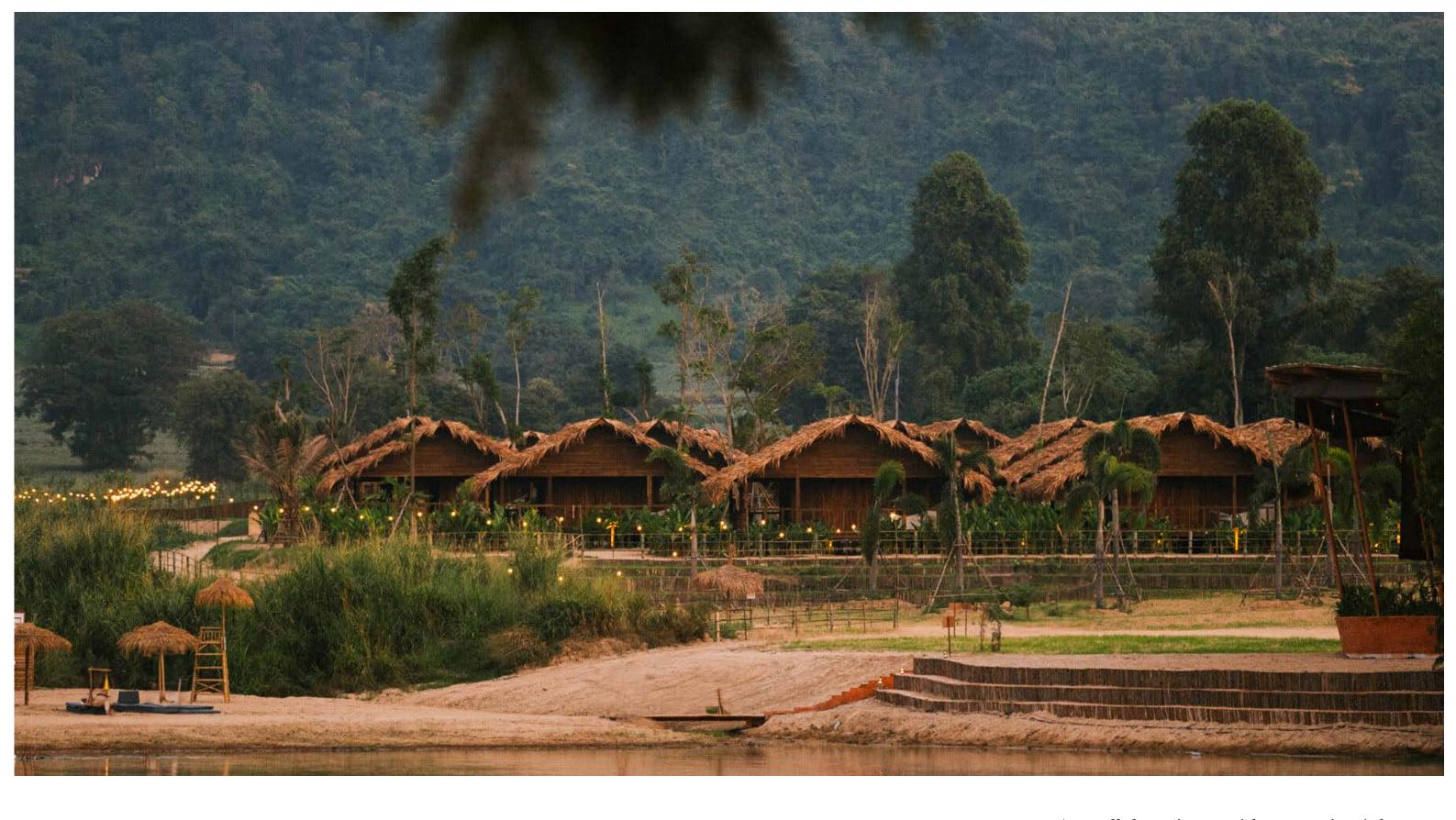
By participating in this stewardship, Wonderers also forged a personal bond with the land and its legacy, planting memories they can return to each year. Any of the 16 native species planted might find their way into drinks or meals in the years to come, embodying the circularity between Wonderfruit and the natural world, and shaping future programming.







千迤 孙 AARON GEDANG AARTI DHILLON ABRAR KHAIRI IKHIRMA AKEYO UMEMURA ONPREEYA DECHANANTACHAT ANGELA LAU ALEXANDRA TUVARDZHIEVA ALEXIS SATO KATHERAVAN A NATTAPORN TAVORNSAK ALLISON JONG NING TZU JUI LIN AMELIA CHEN AMIRA WAWORUNTU AMY BRYANT ANGELA FENG TZU YU CHIU JOYCE ATTINA ALHAQUE ASHLEIGH WANG ANTIGONE GARNER ANUSHA SETHI ANNIE B AURELIEN CARRIOUIRY BENJAMIN CLAIR BO SASAMONE RATTANACHAN BRENDA ONG BRIGET ZHANG BRINDA KHANDELWAL BARRY TEOH NUR AMALINA ZAINAL CALMIN ADULYANUKOSOL BECCA C CASSIE KAROPKIN AMBER CATLETT CONSTANCE LOWCOCK TANIA CHAN LIZ CHUA NING TAN MINXIN (CHARLOTTE) LIAO CHERRY MA SHARLENE TJAKRAWINATA CHRISTINA WONG CHOYOUNG KIM CHARLIE CROOME-CARROLL CRAIG WATSON EMMA DAINESI DANA VV CARLOS OSPINA DANIELLA HYDES DAVID NÓGLA DANELIA EADON DEIRDRE ALAINA CASTILLO DENIS SORN DOREEN JOWHARSHA DIANA AZLAN APIWAN SUWANNASUNG DEVANG SINGHANIA EANT PHONE AUNG EENA ACUNA EYAD FARAJ EI PHYO HAN KIM PAUL EMMERSON ZHENYU ENG ERIC CHUA ETSUKO Y FABRÍCIO DA SILVA CLAUDINO FANNISA LIVIANDRA FASAI RIANRUKWONG WIRAKARN TATIVECHAKUL FIDES DEVILLERES FLORENCE GEISER RENE RASHED FORREST OLIVEROS GERALDINA KOH GANESH KUMAR GANAPATHY FRANCESCA ANN FAY PAULY HIROYUKI YOKOTA CHMIELEWSKA GOH SUANWEI HANNAH SCHIFFERER HALO COLLINS HARUNA SHIOTANI LAUREN CHEE HARRI VISHNU A HELENA BOEHN LAI WEI MIN KA HO CHAN HUAN YU LU JISUN SHIN PEARLENE HENG YANBIN HU BUNTHENG LY CHANG YOONG MEI ISHAAN GUPTA ANASTASIA MASLOVA THANK YOU TO THE WONDERERS WHO PLANTED A TREE THROUGH THE ANCESTRAL JUERGEN STOLZLECHNER JACOB SCHNALL JADELEEN LEE JES GINDA BISTRA ANGUELOVA FISCHER JASPER EPSOM JENNY CHAN VON MEYENBURG JODIE LAM JOE ANN YIN JOHANNAH WAI JOOMYUNG LEE JOSH TASCHUK KAI WEN SWEET KANE ERWIN KATE GOH AYE THIRI PHYO KENAN DEHART KESHNA SINGH KA YAN HO JIIN SEO NUTTAPOL PATTAMAPONGSA PANNARAI SUKANUNYALUK KRISHRATH SACHDEV KATIE TONG KUDIRAT OLATEJU KULNIDA SAETUNG LARS MARIUS LAUTEN LINH NGUYEN LIESL-MAE YEW LILY OU JULIAN LIM SOPHIA LIU MICHELLE MARTIN WALKER MUGRIN WILLMANN LO LUDIVINE PERRIN CYNTHIA LUO MARCO ANTONIO GUTIERREZ GIRALDO MARIA CHEOK MARIJE RICHARDS MARTIN SARAM LUISA MATIC MEGAN RICHARDSON MICHELLE TAN MINJUN KIM MEICHUN CHEN MASADHI PRAGUNA TANIA CHEN TOMA MOROZOVA MUKTI CHUGANI JOANNA MATHIAS JACOBS IGNACIO NICOLAS SILVESTRE FUNES YOUNG NABELA TAWAN NABHILA ANASTRI MIMI CHEN LANG KHAM NANG NAOMI BOUVRESSE JING YING NG NICHOLAS GOERITZ DAISY NINI NAM NGUYEN NATHAN NOOPPAKOON SARAH NOOR NIRHAYATI EDRIS OLIVIA POH OLMO REVERTER FERNÁNDEZ NACHA CHOTITAWAN THITINUN KESORN GERMAINE PATDU PIN POLPATHAPEE ERICK PRINCE **OUENTIN REANT** VIOLA CHEN PAREEYA SAISAENGCHAN RACHEL LIM YUN SHI RACHEL LAWLER RADIN NUR AIDA RAHUL RAJA RASHIMA KWATRA RAPHAELA TURNER PELTA RETA LEE ROWENA CHAN NINA CHADHA MARU MACABALO RYAN TAY PAUL SUKSUYUTH SALLY BROWNING SASHA ALEXIA JOSRI SAV SINGH SEAN LOW SEIKA YOSHIOKA SERENE KIM SHERYL NG SHRUTI JAYACHANDRA SHRUTI MALIK SIRIWICH CHINKARN DEL SOFFIAN SOFIA RAINERI SOMIL MEHTA SIERA TAMIHARDJA STACEY HUANG STEFANO MAZZARESE SUEANN TEO SUPARNI NEUWIRTH TABISH YOUSUF TAHMID AUTUL JOLENE TAN TANZIL FERDOUS TAWSIF KHAN TESMA GWEE THANADUL LAM THANH NGUYEN THARANI M MATTHEW PICHITPHAN TILLY COMPTON THOMAS BARRETT TOMAS HAMILTON TAMARA NEKRASOVA ASIM ORKUN PACACI M LATRISYA VALENTINE BISSIAU YEAP SABINE WOLTER VICENTE GARBRIEL III RIVERA VIVA DIO VALERIA ORTIZ WAYNE TAN VINCENT MOREAU KAREN WONG WEI YUAN HSU GWEN YEO KAUNG ZAW YUHUI CHAN ZAHABEYA GILITWALA ZARYA VRABCHEVA Ancestral Forest Journey coming soon



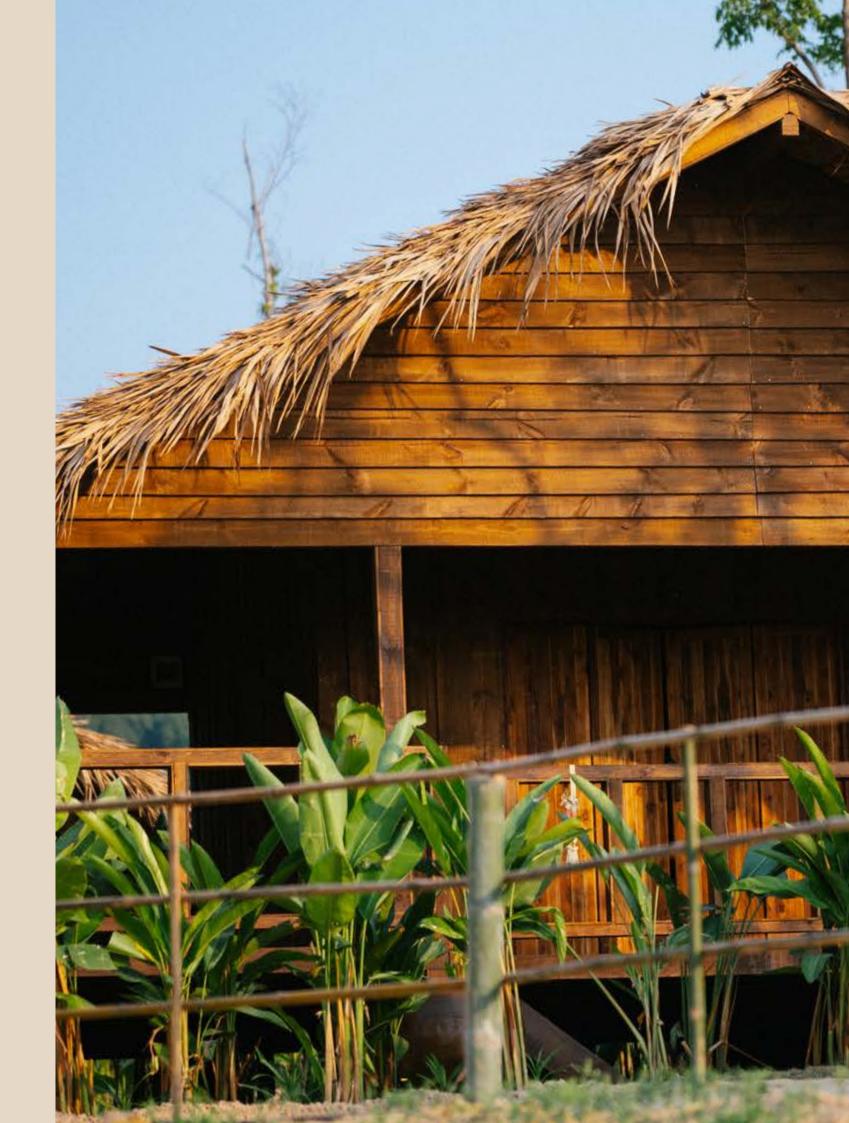
Slow Wonder

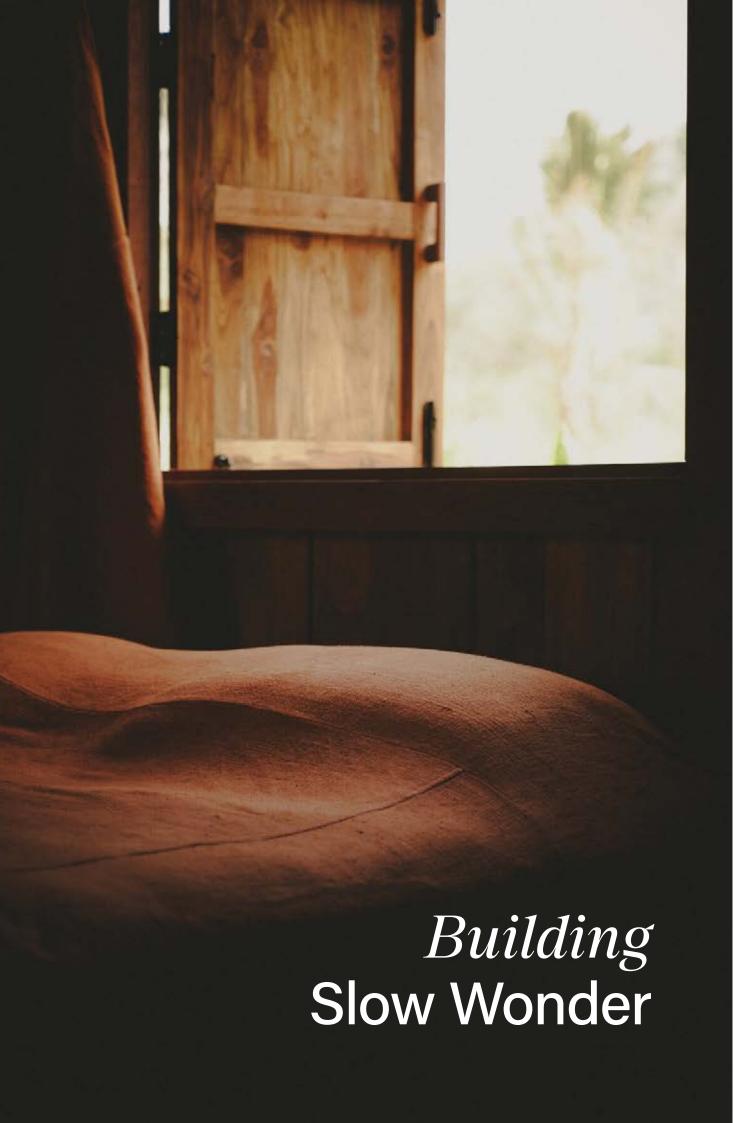
A collaboration with experiential hospitality collective Slowness that was born in The Fields and expands beyond Wonderfruit





A luxury hideaway in The Fields with **Slowness** that draws on the insights of the slow movement. Slow Wonder debuted 26 holistically designed and developed private cabins, an upscale restaurant for all-day dining with light entertainment and a lounge area at the beach that looks out over the lake. The project looks to elevate hospitality at Wonderfruit and introduce thoughtful cultural and wellness programming in the years ahead.





Embracing ecological responsibility was at the forefront of designing and building the cabins. The cladding was made from mostly recycled materials like pinewood and plywood, stained to enhance aesthetics. Each step in the procurement cycle was carefully calculated to minimize waste and reduce unnecessary transportation.

Each part of the cabin tells a story of sustainability and community empowerment, from the hammocks sourced from Chiang Mai to the thatched roof materials from southern Thailand and the recycled pine wood salvaged from pallets along the eastern seaboard. All the furniture and accessories were locally sourced or made by working with local creators. Each cabin was further fitted out with air conditioning, supplied by **Daikin**, and a premium mattress by **Omazz** made from Talalay.

An accelerated timeline demanded innovation and a departure from traditional building methods, leading to a modular approach where various components were made concurrently. The cabins were designed to be moved using a "knock down" concept, reinforcing their longevity and adaptability while minimizing material waste and maximizing resource efficiency. This approach led to each cabin taking only four days to build.

The build process helped power local communities and created jobs across Thailand. Seventy people were hired to build the Slow Wonder cabins, with 50% of that workforce coming from Pattaya and the remainder from around the country.







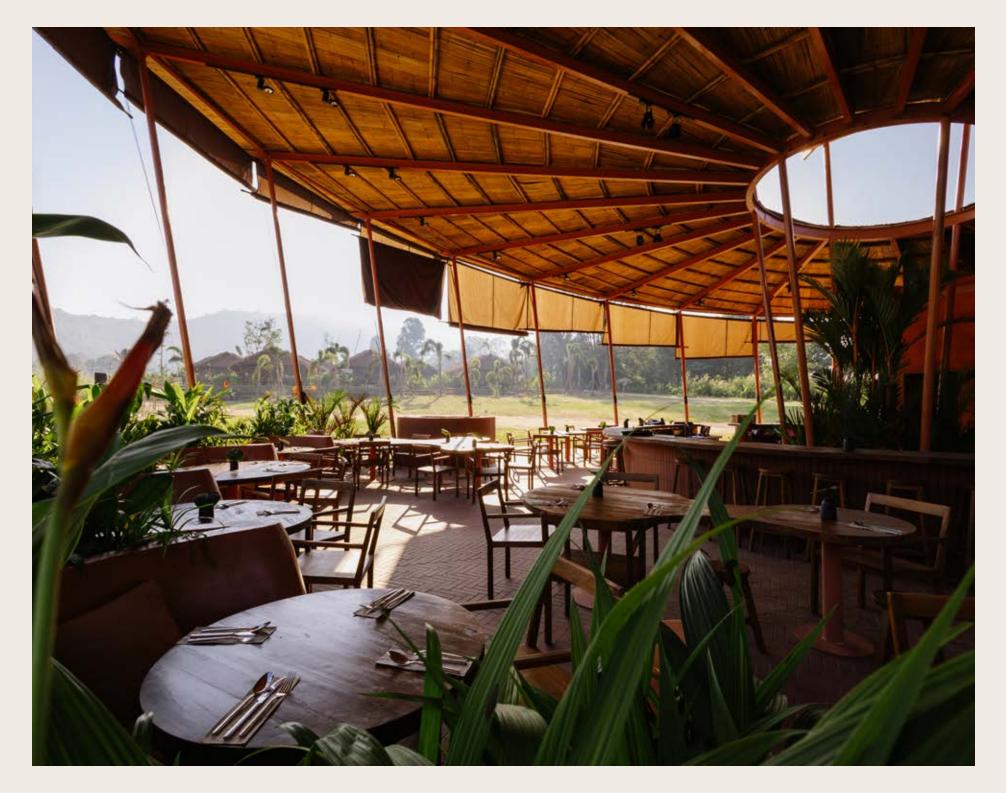


Local flavors and global influence at Jungle House

As part of the Slow Wonder collaboration, Jungle House, designed by <u>Ab Rogers Design</u>, introduced an elevated dining concept in a venue that paid homage to the vernacular architecture of the Thai countryside.

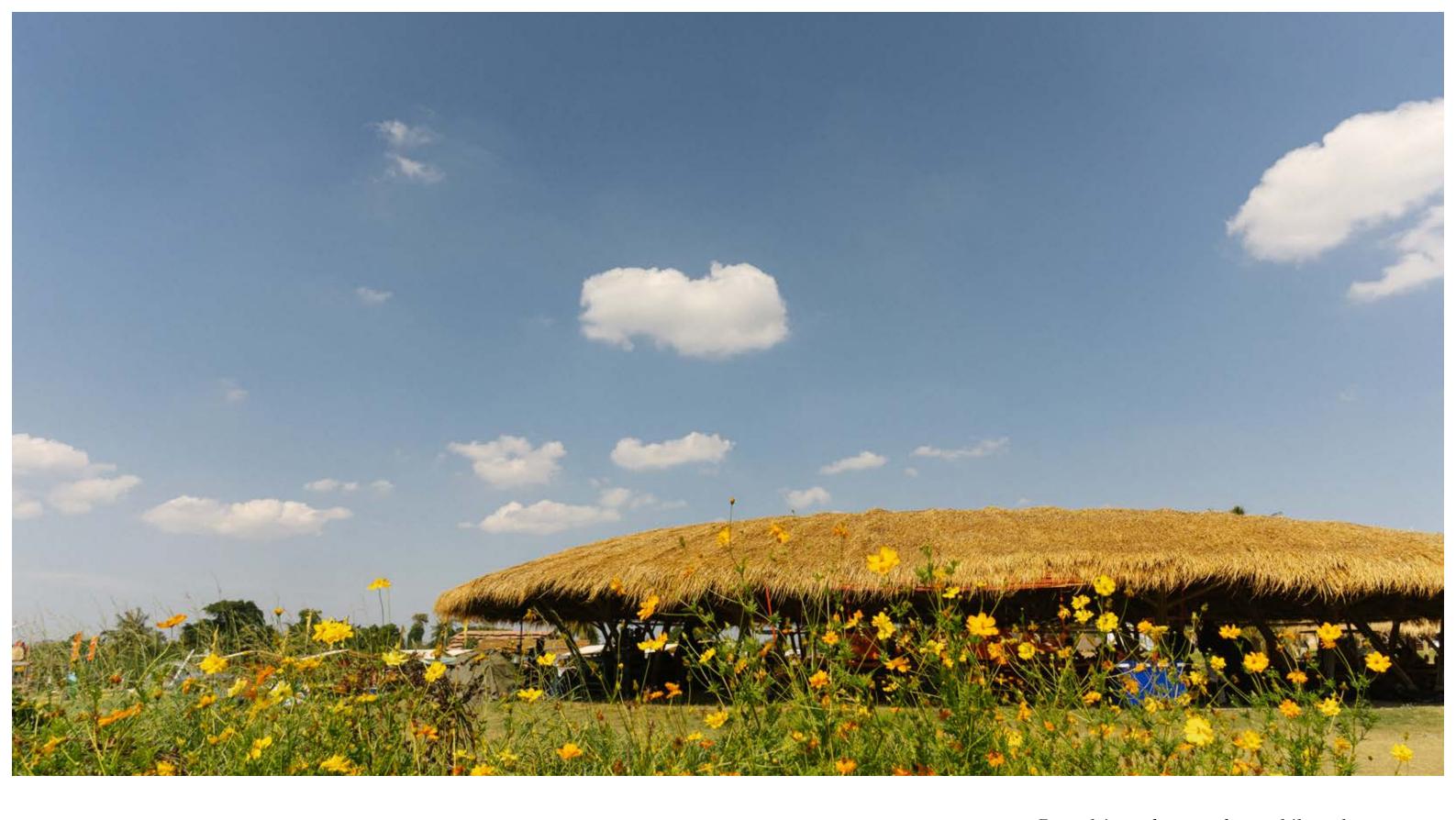
The sit-down restaurant presented a menu by **NUDO** from Ibiza that married Mediterranean dishes with Thai flavors. More than 80% of the ingredients were locally sourced, offering not only the finest food in The Fields but also a commitment to sustainability and ethical sourcing.

A selection of natural wines finished the culinary curation, creating a convivial social house atmosphere where Wonderers came together around food and drink, music and well-being.



The music programme featured laid-back sounds attuned to a slower style of wonder. DJs played surprise second sets, giving them an opportunity to experiment with different sounds, and transforming the relaxing lakeside village into a late afternoon beach club for sundowners.





The Fields as a Food Source

Rooted in a farm-to-feast philosophy, a commitment to circularity ensures the nourishment of both mind and nature through sustainable food practices



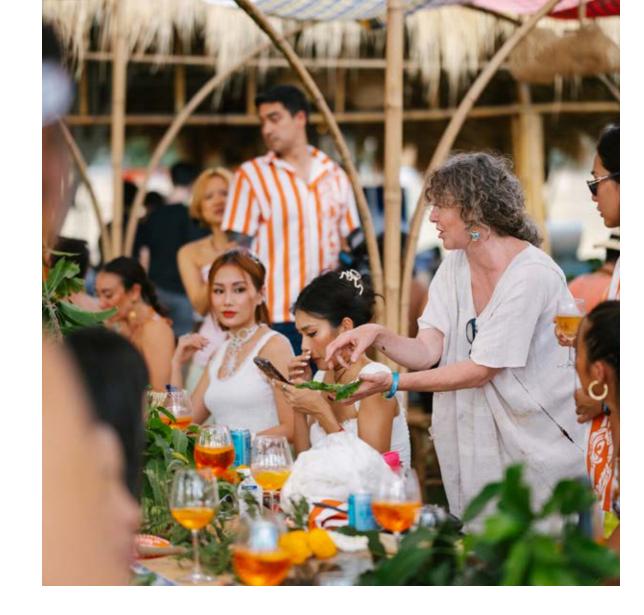
Dining serves as a cultural exchange, where chefs, collectives and communities come together and cook, sharing their heritage with Wonderers. Celebrating kinship and experimentation, the overarching theme of eating in The Fields cultivates a space for collaboration and collective action, inviting Wonderers to engage in meaningful dialogue around food.

Dining at Wonderfruit has evolved over the years, taking a more holistic approach to sustainability, favoring locally sourced ingredients and prioritizing concepts that align with the overall ethos. Chefs and vendors are carefully chosen not for their stars but for their stories, and Wonderfruit is their platform to weave that narrative into their menus.



Our *dialogues* through food

By cultivating a culture of collaboration and shared learning, Wonderfruit empowers chefs, individuals and communities to actively participate in shaping a more sustainable and interconnected future through food. Many culinary experiences were centered around social and economic sustainability, bringing the stories of those affected by politics and conflict to the table.







The Belly of the Universe by <u>Colectivo</u> <u>Amasijo</u> connected with the traditions and sustainability practices that have shaped Latin American cuisine for centuries. The lunch experience united women from diverse professions who worked collaboratively to cultivate relationships with the ancestral land and promote indigenous conservation. The flavors they served were researched for weeks by visiting villages in Thailand and accumulating knowledge of local edible plants and heritage recipes.

Empowerment Dinner for Pride and Peace by <u>Samrub Samrub Thai</u> x <u>Krua Luuk Rieang</u> aimed to promote peace and well-being among children affected by violence in the southern regions. The menu drew inspiration from traditional Thai-Malay recipes passed down through generations, featuring locally sourced seasonal ingredients that echoed the meals shared among local families.

DO WE DREAM UNDER THE SAME SKY: A Family Feast At Indigo World Rirkrit Tiravanija, **Antto** Melasniemi, and Na **Projects** prepared a menu based on recipes refugees who fled their homeland. The food evoked memories of home through taste and brought people together across generations and borders while encouraging these families' stories to be heard.



Food as *medicine*



Open Kitchen is an homage to how our ancestors ate. Wonderers sat with women, aunts and grandmothers, pillars of their communities, who imparted their culinary wisdom by crafting age-old dishes using traditional techniques. Generations of knowledge were transferred through recipes from the same areas and regions as the women before them. Locally sourced and organic ingredients celebrated the vital role of regarding food as more than just sustenance but also as nourishment for physical and mental well-being.

Sitting at the crossroads of health and nutrition, Life's Market by Auntie Chan Suansin Nongmon bustled on the ground floor of Open Kitchen, a concept born from her personal health to journey overcome challenges. Nature and selfimprovement connected all the farmers, producers and vendors who set up shop at the market, sharing holistic food, drinks and workshops with Wonderers.

Fermentation was a common theme at Open Kitchen, with several vendors offering drinks like kombucha. A popup distillery, **Onson**, produced rice alcohol, which, once infused with native herbs, became a local artisanal spirit called yadong. Translating to pickled medicine, it is known for offering relief for various health ailments like enhancing virality.



126 food vendors assembled in The Fields across seven different villages and venues, offering a diverse array of cultures and cuisines, from Burmese to Korean, Spanish and Mexican. Dishes included mapo tofu, smoked jackfruit burritos, pickled tea salad, paella and wagyu ramen. Each vendor provided at least one vegetarian or vegan option.

Inaugurating the Vendor Awards this year, we honored those who exemplified our ethos, committed to our rules, regulations and sustainable practices, and epitomized responsible dining. The 2023 winners were **Zweetherb** x **Nikom** and **Baan Talay Koh Tao**, also known as Baan Nam Cha.

Vendors were briefed before the event on ethos alignment, leading many to adopt similar standards upon their return from The Fields.









W

Flora and Fauna at the Farm

Functional year-round, the Farm feeds workers in The Fields who care for the land, creating a reciprocal relationship of nourishment. Flora like rice, papaya and bananas grow here, creating a food supply throughout the year that feeds into the culinary experiences at Wonderfruit.

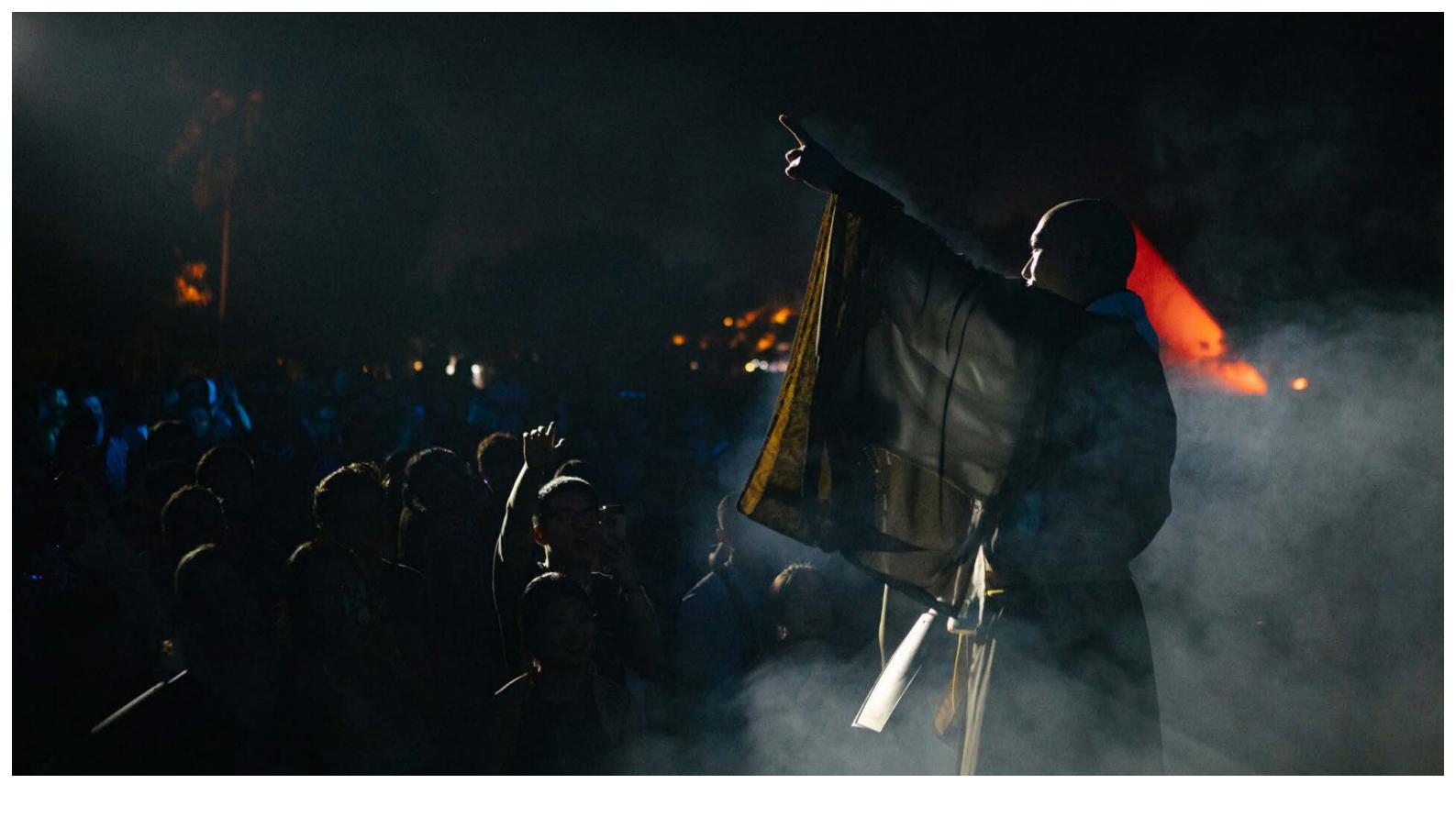
Chef Sami Tallberg artfully blended ingredients from the Farm and Ancestral Forest in his dinner, Stay Wild. This dinner celebrated the art of foraging and presented as a fine dining experience.

Leftovers from culinary experiences are first offered to staff at the canteen and later composted, completing a cycle that enriches soil at the Farm while laying the groundwork for future feasting in The Fields, which looks to include more homegrown produce, fermented foods, herbs and spices from the Farm.





Our host pig, **Maggie**, looks after the Farm year-round and manages food waste with her exceptional composting skills—no food scraps are wasted. She rooms with chickens (and their eggs), ducks, critters passing by the Insect Hotel and several dogs, who are affectionately named **R2**, **D2**, **Luna**, **Dum**, **Yin** and **Yang**.



Reimagining Sound

Exploring new ways to experience sound by creating spaces of calm and working with artists who interpret mind and nature in unique ways



Ambient experiences at Enfold

Enfold made its debut as a venue dedicated to atmospheric soundscapes inviting Wonderers to slow down, surrender and connect to their minds while experiencing music in a new way. Presented by **Vespa**, the new venue celebrated the spirit of "Being yourself and living freely."

The encased earthen space was walled like a house, with windows connecting the interior with nature and an open roof framing the night sky.



The interior courtyard was lined with cushions so people could lie down and physically surrender to the soundscapes, played over an immersive 360° system provided by **Adamson** with **Sonos Libra**. The programme created a contrast by allowing Wonderers to discover a slower pace and saw artists like **Acid Pauli** and **Viken Arman** play gentler second sets, encouraging diversity in their craft by offering a platform to explore and play.

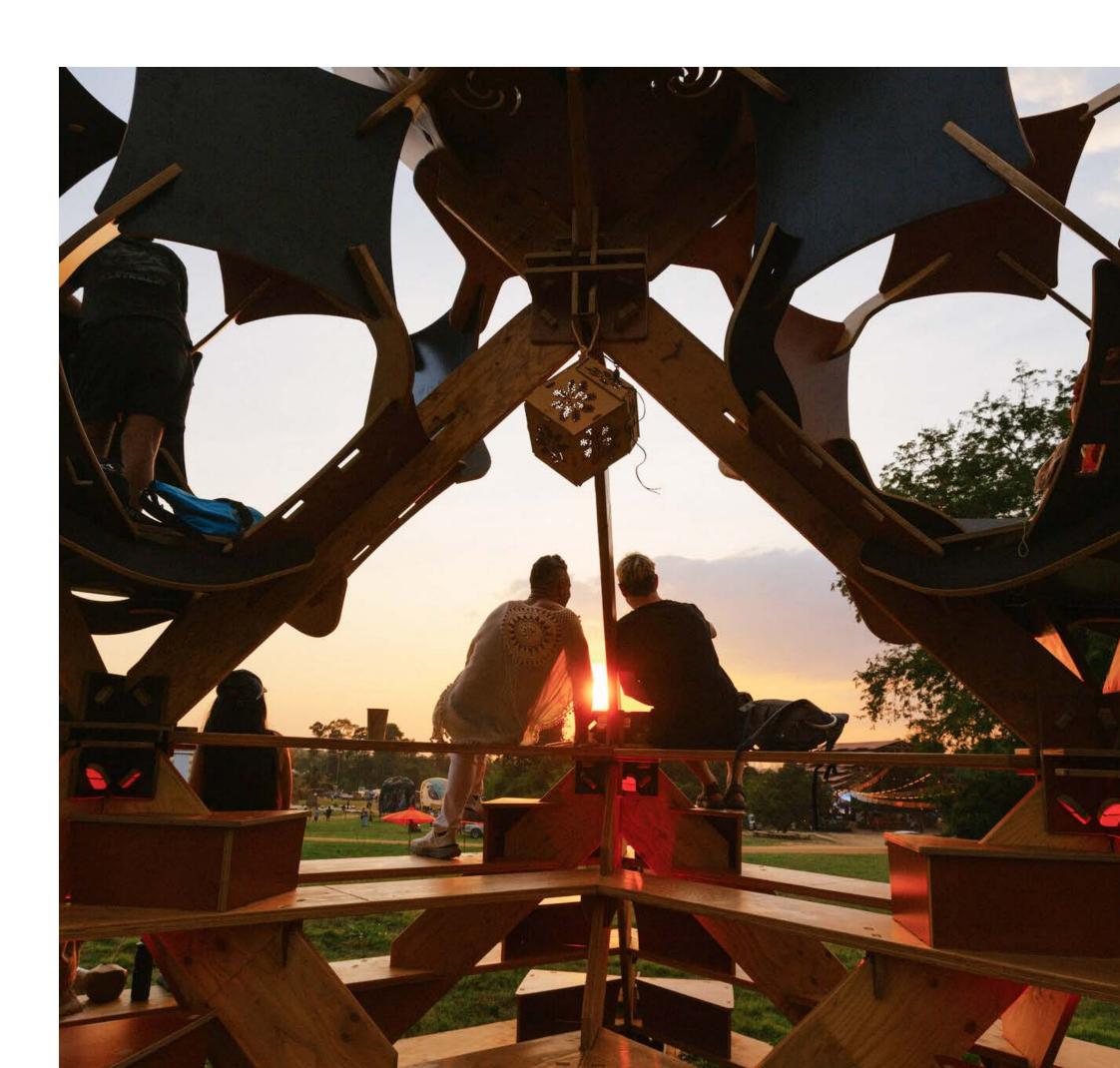


Slowing the *tempo* at Solar Village

A departure from the pace of previous years, Wonderers who arrived at Solar Village on Saturday morning were treated to a surprise: a live piano performance by **Animal Feelings**.

The thoughtful shift aimed to instill a meaningful sense of calm and create a deeper experience around sunrise.

The audience warmly embraced the moment with trust and appreciation, leading to a shift in behavior that was evident the following day, with Wonderers eagerly seated in anticipation of the sunrise performance before it even began.



Celebrating culture through music

Stepping away from the idea that festivals need headliners, artists are chosen based on the story they tell through music. This ethos is rooted in the belief that growth stems from exploring, learning and absorbing, and creates an environment where we can learn about culture by absorbing these sonic stories.

This premise acts as a north star in the selection process, steering Wonderfruit toward a richer, more meaningful line-up that assembles artists from as far as Mongolia, Mali, Argentina and more.



01

Japanese Zen Monk <u>Kanho Yakushiji</u> combined electronic music and Buddhist chants to create a musical experience at Creature Stage. Known for his work with frequencies and chakras, his mesmerizing mantras stirred the hearts of his audience, facilitating a collective shift to a more grounding frequency and guiding Wonderers on a journey into their innermost selves.

02

The expanded Molam Village with <u>Amazing Thailand</u> showcased an adventurous line-up of performances by legends from over the years mixed with modern artists, offering an authentic immersion into Isaan culture and its colorful parties. Traditional instruments such as the phin featured prominently on a stage next to the Molam Bus, and performers jammed tunes reflecting different eras and social influences. This, alongside food and workshops, brought Northeastern culture to The Fields.

LISTEN HERE





Convergence of music and art

Our approach to music explores how sound can deepen an art experience; what is one without the other?

The Fields are home to several art installations that feed the auditory experience, with one medium often inspiring the other.







01

An iridescent dome welcomed Wonderers to sit within it while enjoying fresh beats from Catch 428, a new venue paying homage to Japan's early electronic music scene. The motif behind the art installation, called Nest of The Sun by **MIRRORBOWLER**, was inspired by our nearest star. In the evening, it served as a healing place where Wonderers could rest, and at the break of dawn, it beamed brilliant colors as the sun ascended into the sky.

02

Under The Tree Tango by **ADRUNNOGNT** was an installation that immersed Wonderers in the natural sounds of the jungle, including insects and frogs, recorded from the site's surroundings. Wonderers were invited to take horn speakers and record their own voices, mimicking sounds of activities they heard around the site, installing them on a tree and mixing personal sonic diaries with natural field recordings to create an ever-evolving symphony.

03

Youttananukorn, is a rammed earth pavilion constructed around a fallen tree, symbolizing the concept of Earth. Here, Wonderers were enveloped in immersive soundscapes created from recordings of ceremonial rituals, traditional songs and local nature sounds from various indigenous groups around Thailand. The pavilion also hosted nature-inspired workshops showcasing Karen's Tae Na Gu instrument playing.

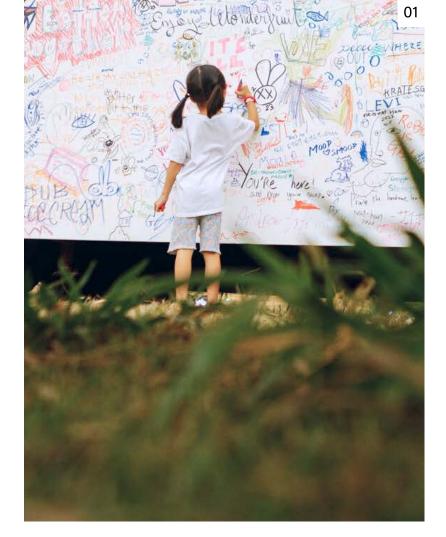




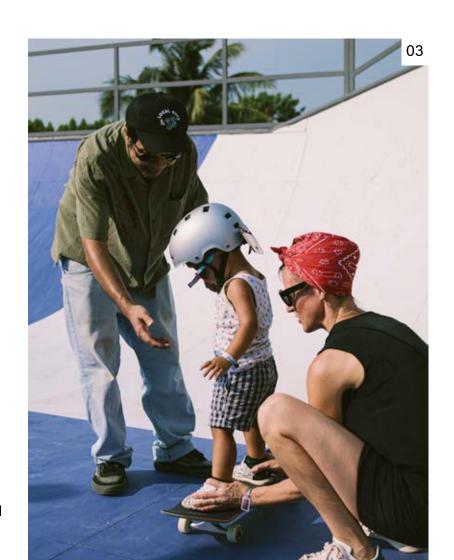
Bringing Families Together

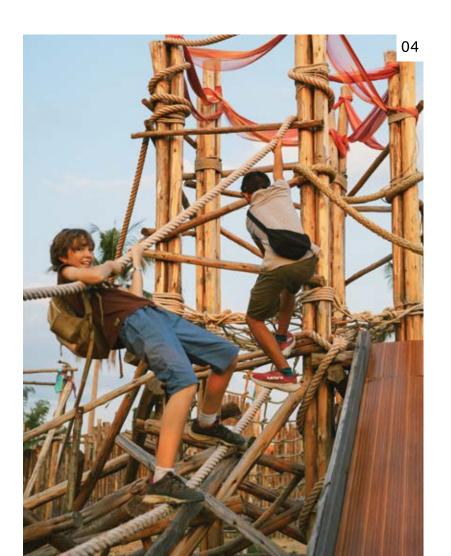
Wonderfruit is built upon a culture of generational learning, where families explore together and children are encouraged to be curious











Familyfriendly fun

01

WonderOK, guided by <u>Navin Rawanchaikul</u> and <u>StudiOK</u>, welcomed Wonderers of all ages to its vibrant hub of workshops and activities. Families and children bonded over collaborative projects, crafting t-shirts and adding their creative touch to a communal bus adorned with a colorful wall painting.

02

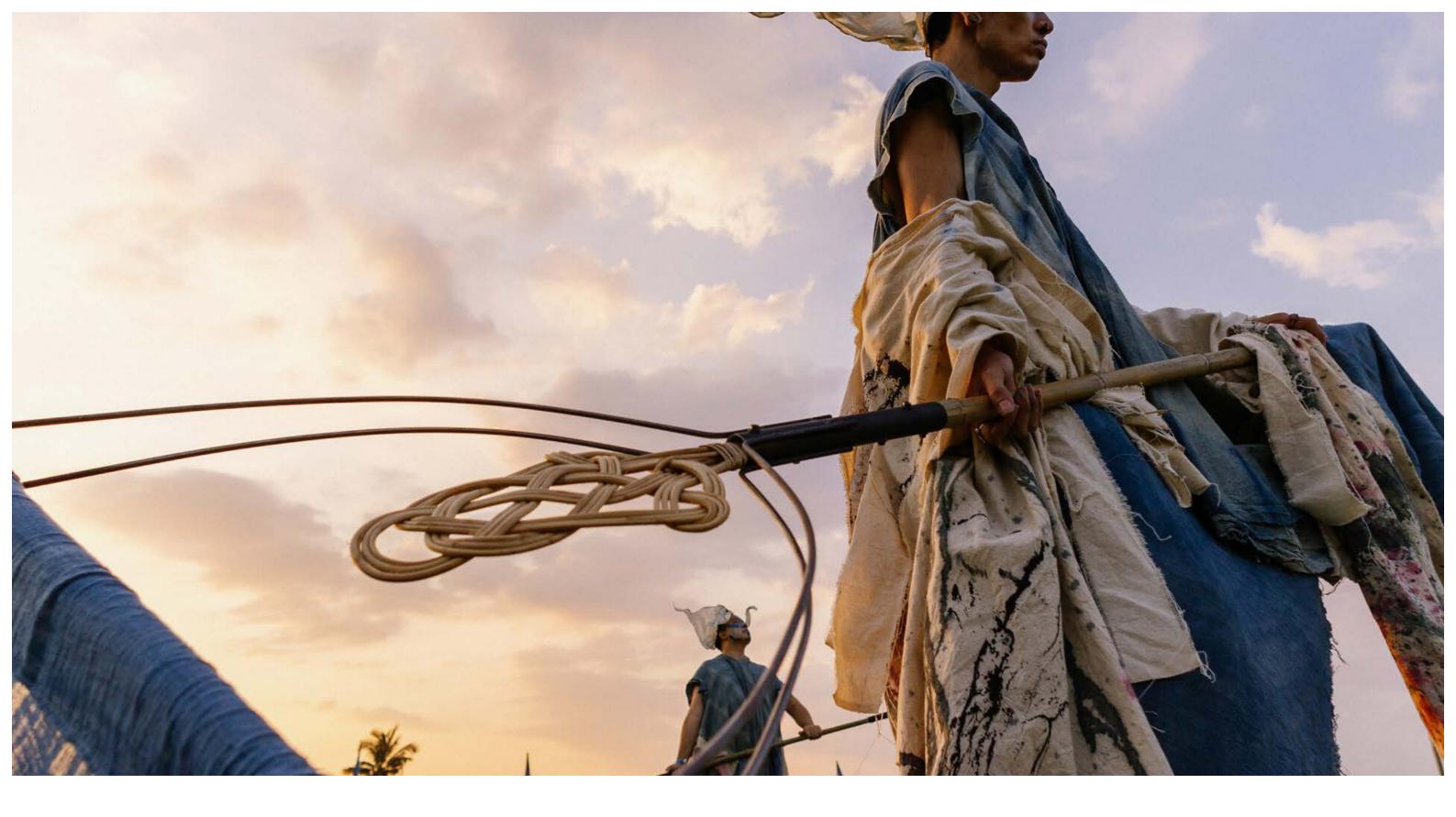
Taste of Wonder is a vibrant village dedicated to shopping, eating and even dancing. The fun and bustling shopping mecca saw little Wonderers getting lost in exploring the exciting vendors on offer, dressing up and being adorned in bio glitter and tattoos at **WIBWABWUB**'s glitter world.

03

Ollie's Ramp with **Red Bull** transformed SOT into a hub for skateboarding. Through the **Thailand Extreme Sports Association (TESA)**, local skateboarders, including Olympians and Thai National team members, showcased their skills through demos and clinics for aspiring young riders. The initiative aimed to promote an active lifestyle, underscore the cultural importance of skateboarding, and engage families in new experiences together.

04

A zipline for kids near the Natural Playground, an outdoor timber jungle gym by **Get Growing**, welcomed little ones for a zip and a rip.

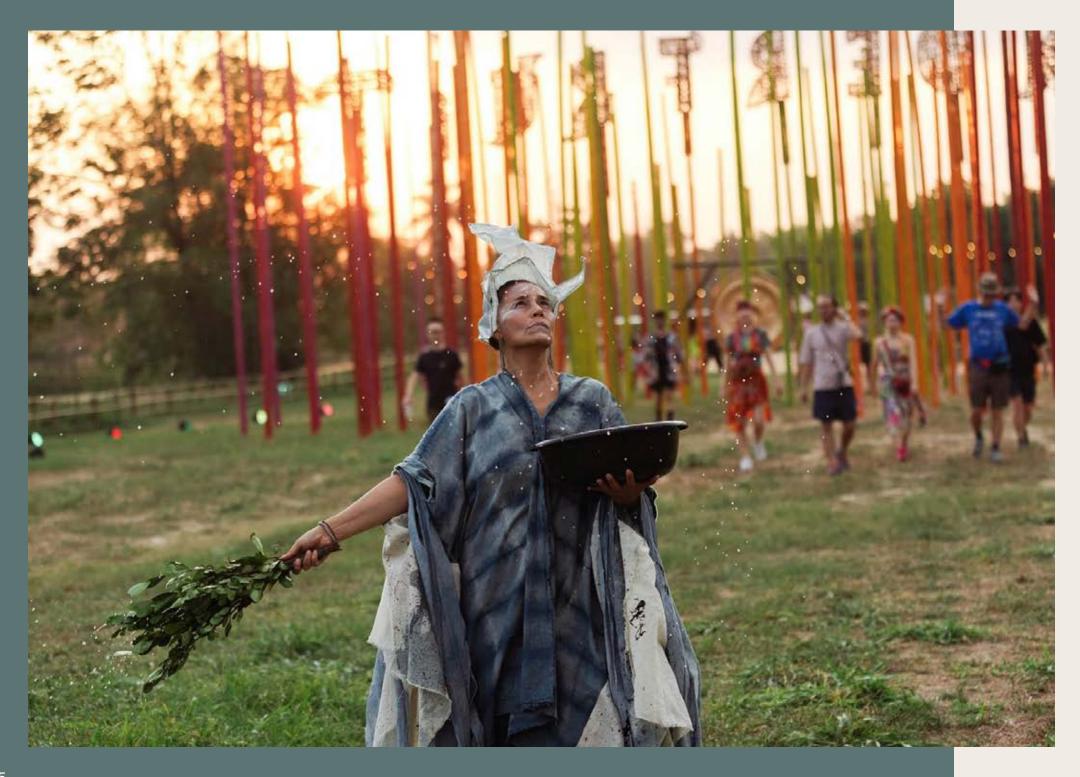


Bridging the Known and Unknown

Drawing from the land's energy to inform and shape experiences, rituals and ceremonies transform everyday practices into conduits of energy, imbuing performances with a feeling of magic beyond entertainment



Celebrating the land through *ceremony*



Before the gates even open, the Wonderfruit team honors the land and our ancestors by performing a land merit ceremony. The private affair expresses gratitude to the land and seeks blessings, positive outcomes and the well-being of all Wonderers. Vendors, builders, artists and programmers are also invited to offer blessings at the Spirit House, which sits in the lower fields, at any time throughout the year.

'Sunset Transformer' by **BEX** as part of the 'Energy Fields' series, acknowledged, blessed and celebrated the shifting energy at significant times of the day. The daily procession beginning at the Entrance became a conduit of intentional energy flowing through The Fields, activated by performance art and the Wonderers who took part.

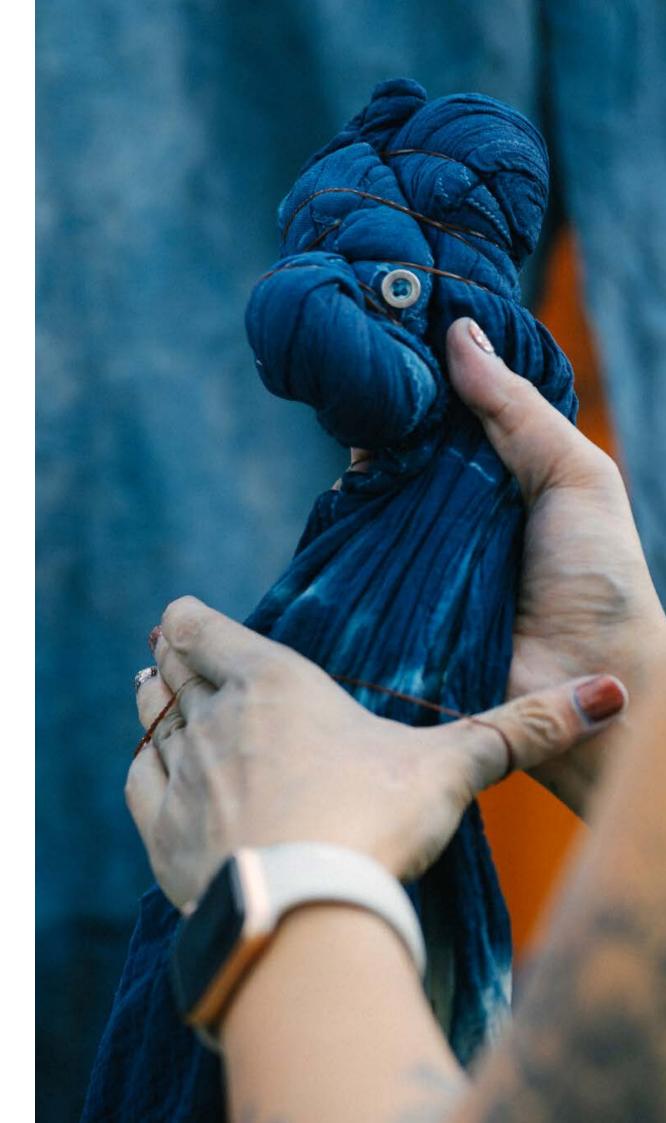
Finally, a small and intimate ceremony at Solar Village concluded Wonderfruit 2023. Led by **Maa Xeb** at exactly 11:11am on Monday morning, Wonderers remaining in The Fields joined the team in offering flowers, charged water and incense as a gesture of gratitude to the land and each other.



Rituals that connect mind and nature

To appreciate and reconnect with our minds in an intentional way, we observe the practice of ritual offerings with our community. By doing so, we also reconnect with nature and other beings that surround us.

Holding its own space in The Fields, Indigo World by **Philip Huang** felt like a family home. Rituals ran strong here, like daily sunrise dyeing reminiscent of the traditional practices observed by indigo artisans. A communal first and last dip around the indigo vats celebrated the natural elements of plant life, with daily feedings, before returning the indigo back into the earth. These rituals bonded the indigo to the hands of Wonderers, serving as a badge of participation.





In a quieter corner of The Fields, Wonderers were welcomed to participate in a Tibetan Buddhist incense offering known as Riwo Sangcho. Offerings of the five elements were made, followed by a silent walking meditation.

The ritual, called 'Mountain Smoke Dharma: A Purifying Smoke Ritual' by **Tulku Ngawang** and **Touching the Earth**, took place at Dhyana, home to some of the most profound rituals in The Fields.



Colectivo Amasijo created an intentional ritual that enhanced the relationship between and among ourselves and nature. By collecting urine in jicamas and using it to nourish the land, Wonderers connected to the spirit and physicality of nature through their bodily matter.







An Oracle Den at the edge of Unconditional Space was home to extrasensory exchanges with artists and shamans that gave Wonderers access to deeply personal experiences in The Fields.

Lotta Petronella conducted readings using hand-painted tarot cards and Marcos Lutyens projected future visions using clay.

While performative, the rituals delicately balanced sacredness and intimacy.

called

Bath

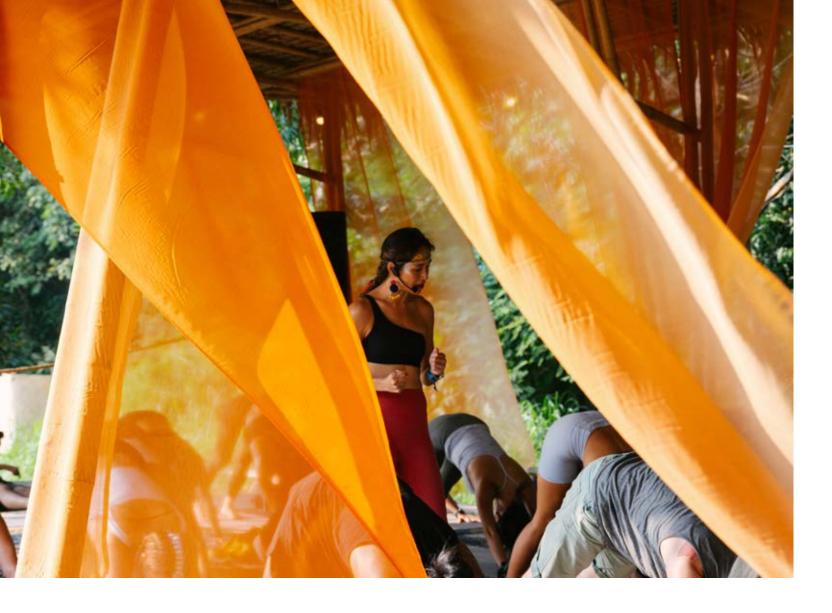
journeyed

Devrim Zahir led a 90session

'Elevate Your Energy: SOMA

&

Ice





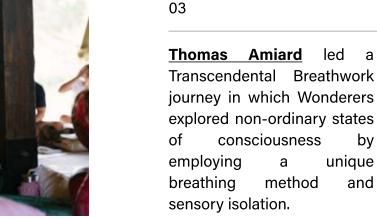
Wonderness is our home for well-being in The Fields where rituals and practices have evolved from humble beginnings in the early days of Wonderfruit to sold-out Journeys that offer Wonderers a space for healing, health and heart-opening experiences. Through workshops, therapies and immersive activities, participants connect with mind and nature.

This year's theme celebrated creation, transformation and rebirth by welcoming the mystical Cosmic Egg.



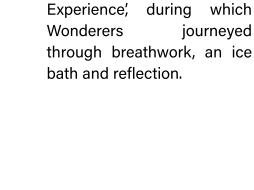
'UNTAMED: Cacao Ritual & Ecstatic Dance' by Untamed Philippines was a two-hour journey through all the senses and rhythms, employing the tools of meditation, ritual and dance.







01



02

Breathing

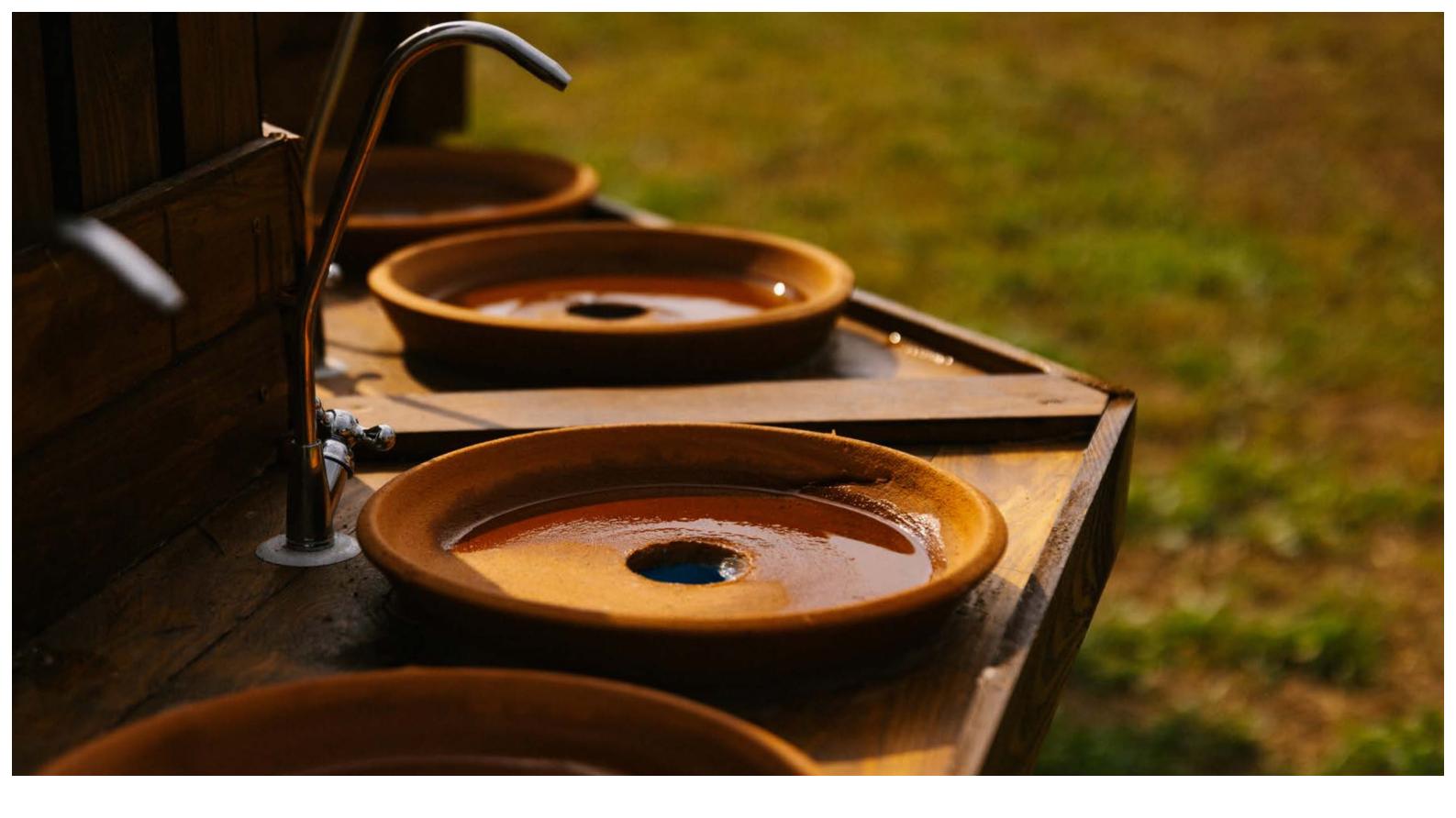




105

by

and



Practical Conveniences

Improving the overall experience for Wonderers by enhancing amenities and operations in The Fields



Cultivating a *refillable* water culture



Wonderfruit operates on the principle that water should be available to all guests in The Fields. To achieve this, water refill stations allow Wonderers to fill their water bottles or drinking cups for free.

In 2023, six new water refill stations were installed in The Fields, bringing the total number of stations to 15. Sporting a new look, the stations were built using recycled metal and plywood and featured well-lit signage, making them easy to spot—even at night.

Throughout the event, 77,000 liters out of the 1.5 million liters available were consumed, ensuring Wonderers remained refreshed and hydrated. The water, sourced from a nearby lake, underwent triple filtration and laboratory testing for bacteria before being stored in plastic tanks at the refill stations.

Enhancing festival facilities



The Fields proudly features 291 permanent toilets with plumbing, 126 of which were added in 2023. There are also 182 urinals, 153 washbowls, 107 showers and 123 dressing rooms. While all are resource-efficient, the bathrooms maintain a touch of Wonderfruit style and elegance.

Bathrooms are strategically spread out in eight clusters with one toilet per 79 people, meaning Wonderers never needed to wait in queues for long—even at peak times.

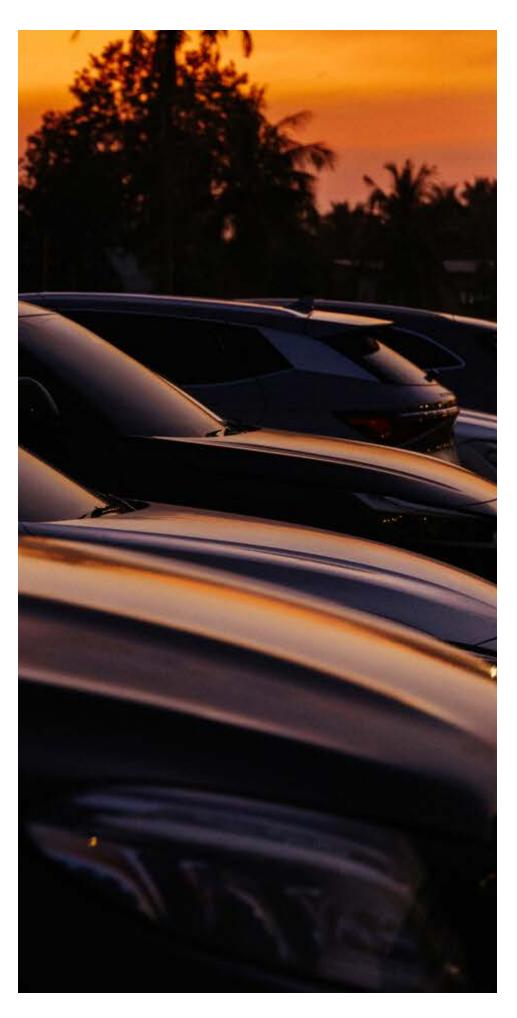
Furthering a commitment to operating sustainability, instead of disposable napkins or paper towels, hand towels were provided for Wonderers to dry their hands, which were rewashed before reuse.









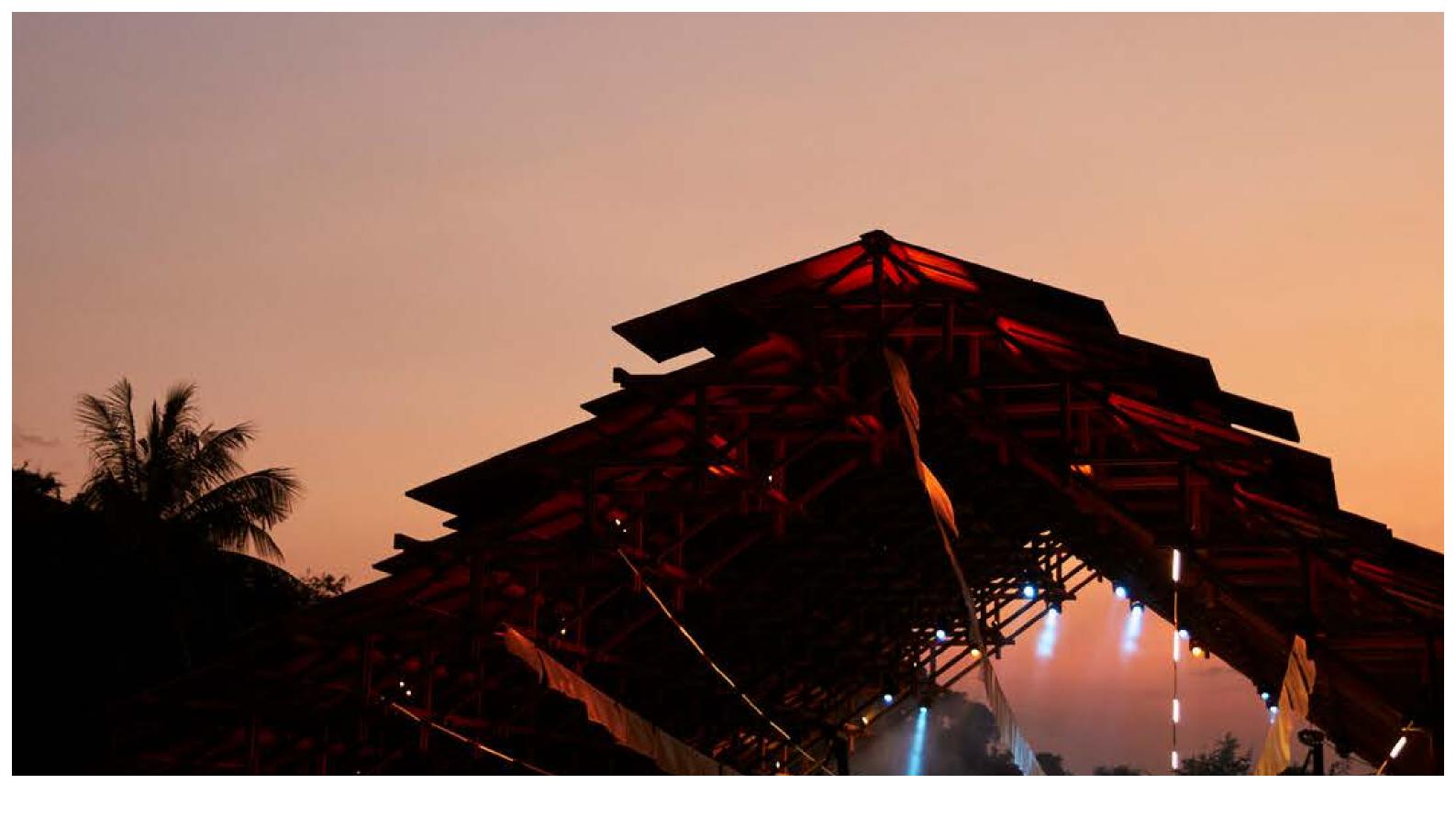


Overhauling parking and transportation

A new parking model was introduced, implementing a fee system aimed at mitigating dust in The Fields while promoting carpooling or shuttle usage in order to reduce instances of drinking and driving. The new system resulted in fewer vehicles parked, a positive outcome highlighting its effectiveness.

Efforts to enhance taxi operations were initiated through discussions with local operators, although full compliance remains a work in progress. Detailed records and reports were collected to facilitate further improvements in the coming year.

Given that this new system was launched in 2023, a thorough review is scheduled for 2024 to refine and optimize its effectiveness. As with any new endeavor, it requires time to optimize and acclimate.



Circularity in Practice

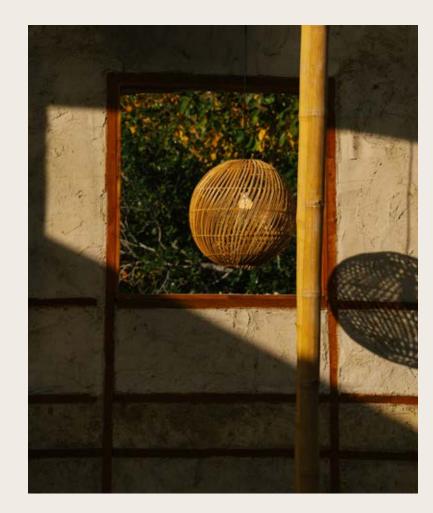
Exploring circular solutions that consider tomorrow to create a closed-loop culture

Research and development

Beginning a new project in The Fields involves exploring fresh approaches for creation, construction and disposal.

Despite encountering learning curves and challenges, each project is approached with curiosity and a quest for solutions.

The process starts by asking questions and then experimenting to find answers. This approach promotes sustainable thinking and serves as another outlet for creativity.



01

Enfold, by <u>Imaginary Objects</u> and <u>Banjerd Atelier</u>, was built using a wattle and daub method. This method involved filling the spaces between timber frameworks with a mixture of earth and hay to create a wall system.

This ancient building technique aligned with the construction timeline and needed only locally sourced materials, grounding Enfold to the land it sits on.

The experimental approach was our first time working with this earthen technique. It meant learning about its material properties while finding a balance of structural and acoustic integrity defined by the technical requirements set by **Adamson** with **Sonos Libra**, the venue's sound designer.



02

The Earth Rounds at Wonderness feature brick walling made from materials already available around The Fields: earth, water and rice husk. Through trial and error, the local site team perfected the formula for efficient production with ample stock for future expansion.

Mastering the drying and storage process posed challenges, underscoring the importance of proper shelter against the elements. However, one significant advantage of earth building is the flexibility in design: once we have the bricks as building blocks, the design is limitless.

The community building initiative brought together the architect, <u>Jan Glasmeier</u> of <u>Simple Architecture</u>, sustainable building enthusiast <u>Morgan Largouet</u> and his children, our team and local collaborators like <u>One Day Esthetic Studio</u> to handform all the bricks, encouraging teamwork and purpose.

Reimagining waste by upcycling







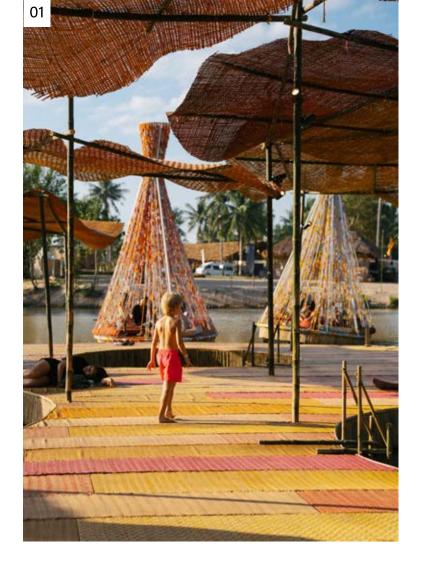
Waste has worth at Wonderfruit. Upcycled materials are used as much as possible from timber and plaster to roofs and decorations; almost nothing is "new". An on-site repository serves as a home for discarded materials from previous venues, construction projects and on-site decoration. When planning for new builds, the warehouse is first scavenged to see what can be repurposed into innovative designs.

Since 2014, **Jim Thompson** has contributed generous amounts of fabric to Wonderfruit, which has since been creatively repurposed into decorations like buntings and soft furnishings at venues like Ziggurat and Wonderness. It's been assembled into theatrical panels for the Main Entrance in 2017 and 2018 and at Mooban Wonder in 2020. This year, the fabric found new life as patchwork shower curtains in Boutique Camping, skillfully crafted by community grandmothers in Bangkok.

In Wonderfruit's early years, WonderKar was a roaming bar, carrying passengers around The Fields. Over time, its components found new purposes across the site, like its birdcage, which became part of the Moonlight Lounge structure in 2016 and later found a home at Wonder Kitchen in 2018.

Since before moving to the new site in 2017, the WonderOK bus has been a staple of Wonderfruit. Initially serving as a bar called The Walk, the bus later transformed into a stage for Intermission in 2019, and then as a stage set for Moobaan Wonder in 2020. Today, it stands as a community hub for an ongoing collaborative art project led by Thai artist **Navin Rawanchaikul**.

Adding design value to *local crafts*



01

Bath House by <u>Ab Rogers Design</u> has undergone several transformations since its debut in 2018. The platforms floated by reclaimed barrels, which included a swimming hole, and satellite pods took on fresh design makeovers over time. Its latest rendition featured locally sourced off-cut ropes to replace the worn-out ones and hand-woven mattresses dyed in Wonderfruit's signature colorways, hand-constructed in Thailand's northeastern villages.

02

Theatre Pavillion got a makeover this year with a roof made from raw sheets of rubber latex sourced from Thailand's deep south. Its impermanence captures the transient beauty of the shifting sunlight in The Fields.







03

The chandeliers in Theatre of Feasts were crafted from woven bamboo customized from a northeast village renowned for its basket weaving expertise.

04

The Spirit of Nature by Wishulada emerged as a sculpture rising from Wonderfruit's freshwater lake, an assemblage of reclaimed inflatable tubes gathered from various events across Thailand.



Recycling to reduce waste



MODULAR BUILDING PRACTICES

Modular building offers flexibility and design variations, ease of storage and reuse of parts for different purposes and venues year after year. This strategy is exemplified in the construction of Solar Village and Ziggurat, where components function like puzzle pieces, allowing for versatile configurations, efficient use of materials and minimized construction waste.

The materials used in modular builds are thoughtfully considered to support longevity and sustainability. Solar Village was constructed using birch plywood, and while the structure has expanded and pieces have been replaced over time, most of the parts used in the initial Solar Stage build in 2015 are still used today. Ziggurat, on the other hand, employed treated bamboo in a grid-style system, offering a playful approach to design reminiscent of stick play.



ZERO WASTE IMPACT

In 2023, Wonderfruit built upon a significant milestone, once again diverting 100% of waste from landfills. This success was made possible through the collective commitment of workers, staff and guests employing effective waste management practices. Bins in The Fields were strategically located and clearly marked to sort trash into categories like Food Waste, Food Containers, Drinks, Recyclables and Non-Recyclables. From there, the majority of waste was turned into refusederived fuel (RDF), food waste and containers were composted onsite and recyclables were taken offsite to certified facilities for processing. Dedicated coconut hoop bins added a playful twist, allowing Wonderers to dunk their empty coconuts for disposal.

Through a mindful approach to overall waste management and handling, a 56% reduction in carbon emissions was achieved.



100% OF CANS RECYCLED

Wonderfruit 2023 used aluminum cans to hold water, soda and beer. All cans were 100% recyclable, aligning with Wonderfruit's sustainability goals. Following the event, 170,808 cans (or 1,060kg) were returned to a recycling factory and transformed into new cans within 60 days. This was part of a program called AluminiumLOOP with Greenery, which supplied water cans at Wonderfruit and made them available for purchase as an alternative to free refill water. Proceeds amounting to THB 107,120 from selling the collected cans to the factory were donated to the Prostheses Foundation of HRH the Princess Mother, providing prosthetics to those in need.

Wonderers submitted their creative interpretation of the mind-nature connection as illustration art in a participatory community initiative. The selected design was featured on all cans at Wonderfruit 2023.



Working with Ethos-Oriented Partners

Our partner community co-creates experiences to nourish the Wonderer community

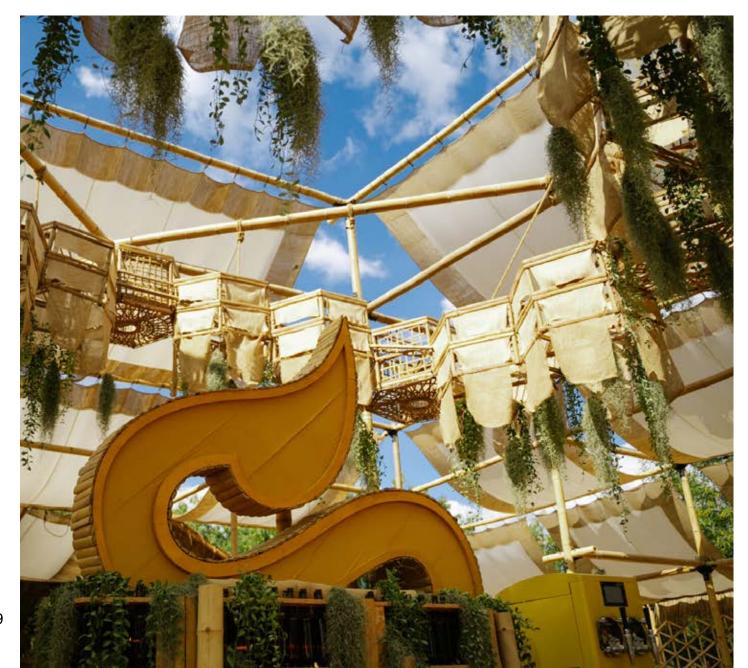


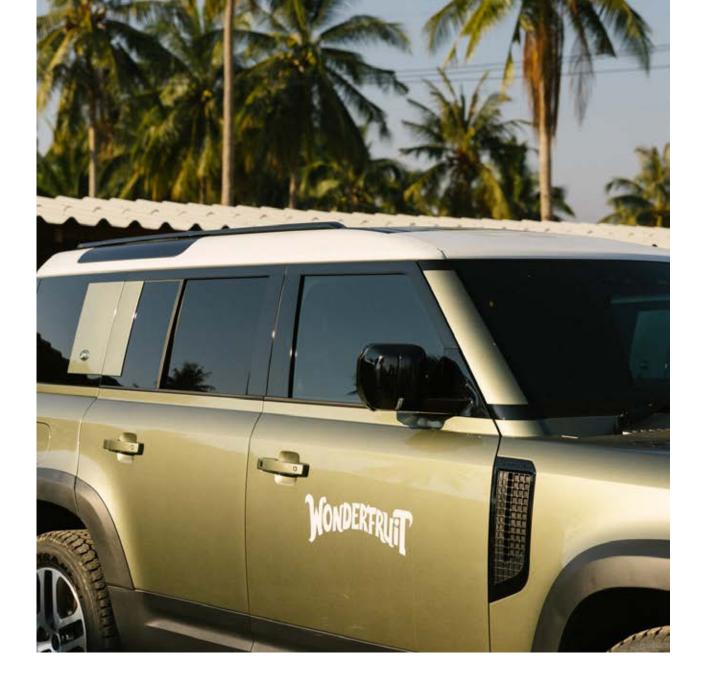
Our approach to partnerships is anything but conventional, making it so much fun. We work with our partners to conceptualize innovative ideas that showcase their connection to the Wonderfruit ethos. We creatively bring these concepts to life without logos or typical branding and instead focus on the experiential. This presents an opportunity to create something meaningful while nurturing community growth.





<u>Singha</u> has worked with Wonderfruit since our inception in 2014 and exemplifies the evolution of a long-term partnership. Utilizing The Fields as a platform to incubate new ideas and showcase sustainability in accessible ways, not only did Ziggurat implement a modular approach to its construction in 2023, but as the brand celebrated its 90th anniversary, its concept was centered around longevity by creating more shaded space to foster rest and social connection. The space also encouraged trying new things- including a free Swing dance workshop and a more health-conscious 89-calorie beer.





<u>Defender</u> joined Wonderfruit as the official vehicle of The Fields, prioritizing ethos and community on its path to connecting with a new generation of conscious drivers. The functional capacity offered by this hybrid SUV supported the Operations community that runs Wonderfruit behind the scenes. The partnership ensured the seamless execution of Wonderfruit 2023, while the presence of Wonderfruit-branded Defenders throughout The Fields conveyed a reassuring message of safety and security for the Wonderer community.





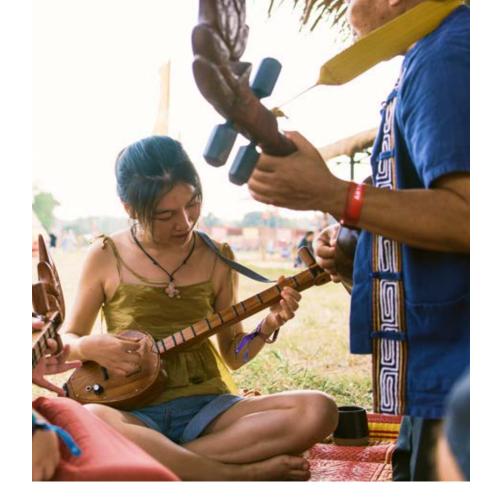
Central Retail partnered with Wonderfruit to create Sensory Space, a dynamic lifestyle hub that exemplified what it means to build a community in The Fields. This new addition to The Fields was brimming with camaraderie and connection, featuring art installations, creative workshops, beauty stations and boutiques purveying local sustainable goods. Within it, Jingjai Farmers' Market added a healthful touch, offering fresh produce sourced directly from local farmers to support the community. Sensory Space was partly powered by solar panels, just like Central's properties across Thailand.

Bangkok Bank is the backbone of The Fields' ability to support the diversity of the Wonderfruit community. With 145 countries represented in The Fields in 2023, financial accessibility is more important than ever. Supporting 13 Top-up stations and three ATMs across The Fields, cashless payments through RFID bracelets allow Wonderers to focus on their exploratory experiences.



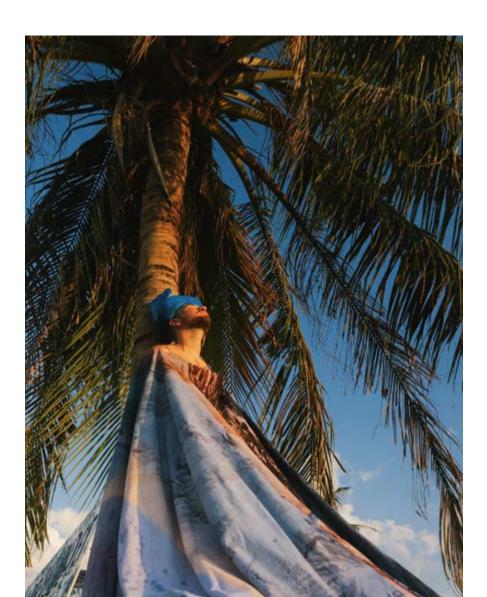


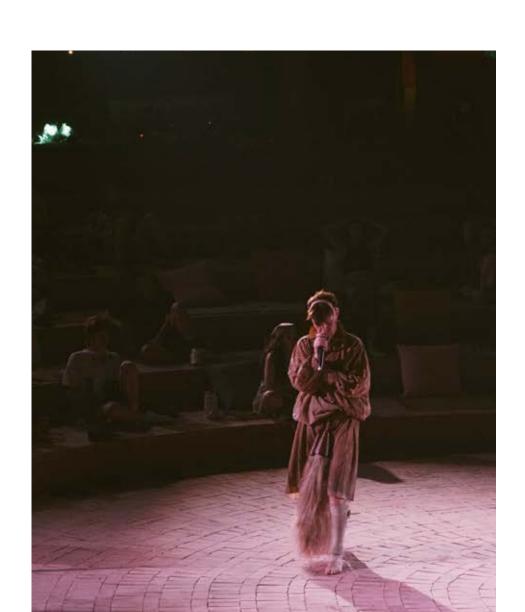
Amazing Thailand, aka the Tourism Authority of Thailand (TAT), is tasked with sharing Thai experiences with the global community. Wonderfruit has been recognized as a 'Destination Event,' and our long-standing collaboration is a result of our shared desire to celebrate Thai culture. By supporting Molam Village in 2023, Amazing Thailand offered tactile touchpoints for the Wonderer community to interact with, including art, music and workshops.





Cultural collaborations are at the heart of the Wonderer experience. In addition to celebrating Thai culture—which the Molam bus museum created by our partner Jim Thompson is also an example of-working with creatives from around the world ensures that our inherent ode to Thainess is simultaneously a celebration of culture in its many diverse forms. The British Council and Sawasdee France/ French Embassy both supported multiple artists performing in various mediums in The Fields. Performances and screenings were held at Unconditional Space, Indigo World and Solar Stage.





Creating community driven journeys

Journeys were introduced to engage the community in contributing to and exploring ideas and initiatives at Wonderfruit, going deeper into the intersection of mind and nature. Open to all Wonderers looking to explore Wonderfruit's ethos, Journeys were hosted by chefs, practitioners, partners and more. They also presented an opportunity for partners to curate intentional activities that creatively connected Wonderers to their brands.



01

Chocolate 'Patrón and Experience' by Patrón was a tasting journey pairing single-origin Kad Kokoa Thai chocolate with El Cielo. Led by certified Master Mezcalier Jen Queen and Bacardi Brand Ambassador Andrea Paleari, they contributed their specific knowledge. experience created an avenue for conscious consumption, and small groups of strangers became friends through learning and sharing experiences.



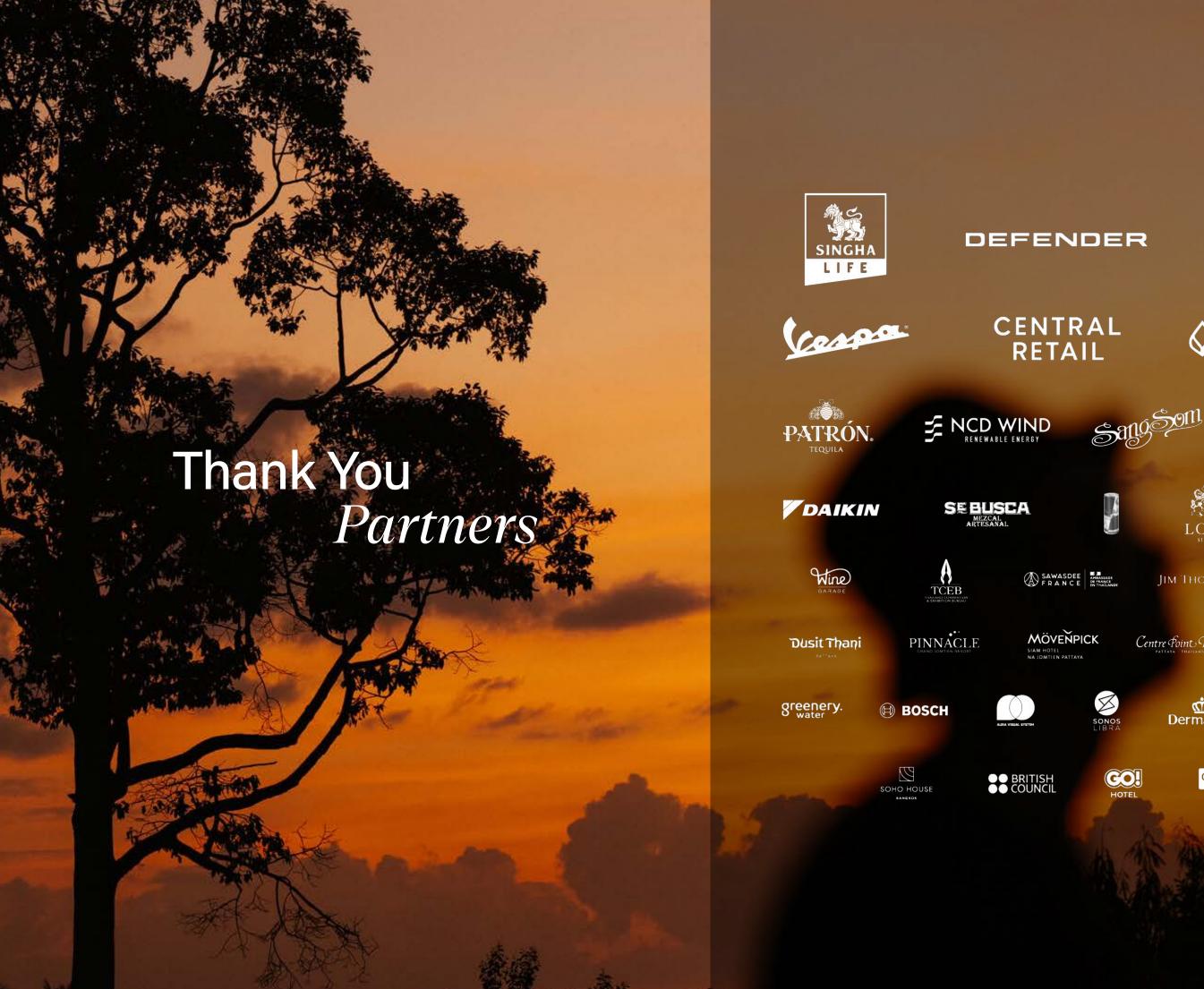
02

Wine Garage hosted a 1.5-hour wine-tasting experience called 'Reimagining Wine through the Asian Experience', where Wonderers enjoyed low-intervention wines and learned more about unique Southeast Asian flavors. Six wines with non-Western flavor profiles were presented, introducing a new breadth of flavors to the palette that was complemented by a spread of Southeast Asian fruits, herbs and spices.



03

Philip Huang and Soho House teamed up to offer a workshop called 'Fermentation Rehydration Station x Indigo World' that explored fermenting local fruits, an herb garden foraging tour and a DIY elixir session. Led by Soho House's bar manager and master fermenter Ben Sorum, Wonderers learned the value of fermentation for the gut and how to balance the flavor with freshly foraged ingredients.























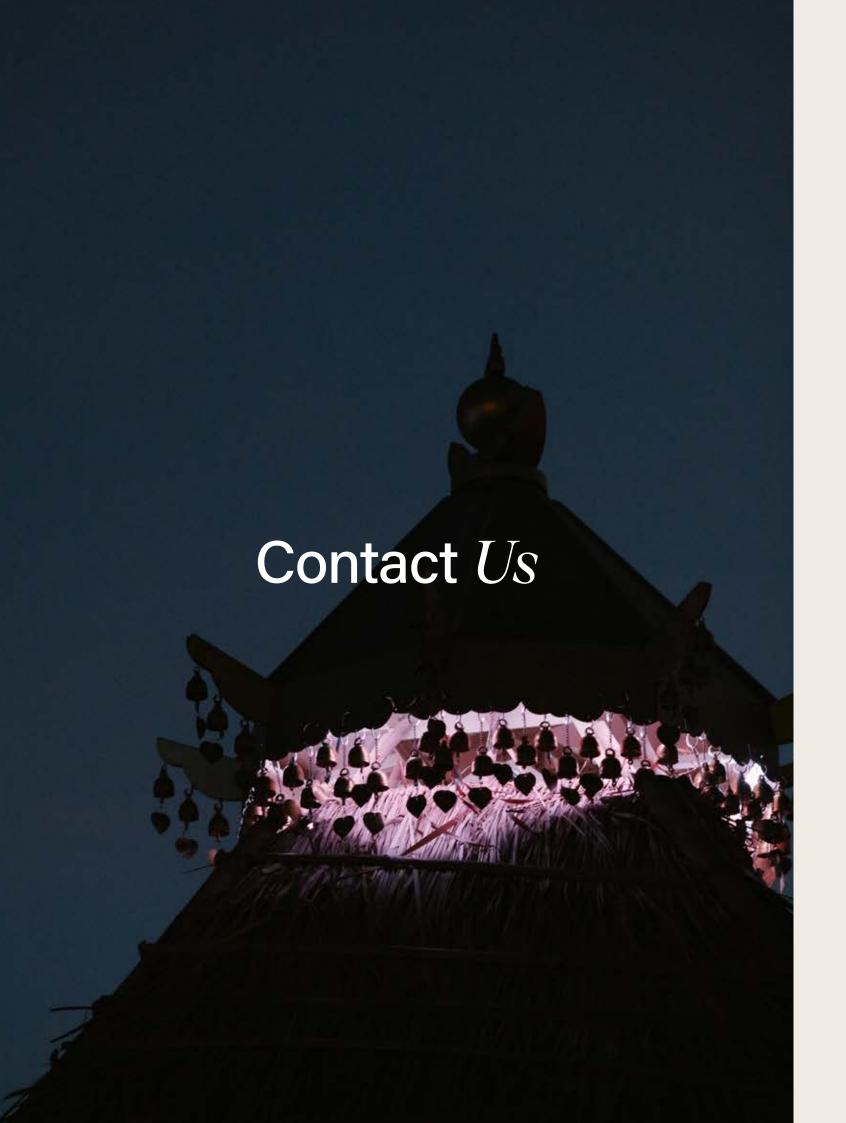








3096 · "El Palanca" Chef Alvaro Ramos (Vaso) & the 24 kilates crew (Bkk) · (((O))) · ¥ØU\$UK€ ¥UK1MAT\$U · 4M Multimedia · 650 Architecture & Design · 7e · Aaguu · Ab Rogers Design · Acid Pauli · Acid Sister · Adam Pollina · Adisak Apipattarachot · Adool Phodee · Adriana ADRUNNOGNT · Aekkachai Phromphong · Aekkarin Janaum · Airada Prasongwattanavech · Aitor Olabegoya & Juan Campos (Terrakota/Raw/Sakaba/ Shanghai) · Aitthisak Khantikham · Ajahn Moo Sanu Sawan · Ajaydeep Singh Grover · Akara · Akechai Payaha · Akira Ikeda · AKIRAM EN · Aktio(Thailand) · AL JONES · Alabaster DePlume · Alex Orachi · Alexander Eriksson Furunes & Sudarshan Khadka · Alexander Whitley Dance Company · Ali Young · Alice Rose · Alice's Pizza · Alien Sex Friends · Allora & Calzadilla · Almazonia Lin · AMARŪ · Amazing Thailand · Amertia · Amir Taheri · Ammara Phakdee · Amporn Thobtherb · Ana Anan Resort & Villa Pattaya · Ana Vaz · Anaconda · Anawin Chaikomol · Andrea Paleari · Andrew Bish · Anfisa Grigorova · Animal Feeling · Animal Feeling · Animal Feeling · Animal Hoegger · Aniwat Sakornsonjorn · Anja Bang · Anna & Lizz · Antaares · Antal · Antoine Loubry · Antto Melasniemi · Anupong Pimpikun · Anushka · Aoomruthai · Thongaree · Aopsher · Aperol · Apicha Pudpong · Apichai Kanram · Apichai Nuchit · Apirat Sudsai · Apirom · Apisit Tamsuwan · Arkady Bowoleksono · Arm Asavarak · Arthur Yeti · ASAI · Ash Ranpura · ASIN · Atirat pianpak · Atisha Chen · Atsushi Maeda · Attaphol Sudawannasuk · Atthawut Sitthiyos · Auntie Chan Suansin Nongmon · Aura Visual System · Autosave Studio · Auttawut Konglee · Awkward Corners · AYA Tea · Baan Suan Onsorn · Baan talay Koh Tao (Baan Nam Cha) · Baba Eating Ben Rivers · Benja Natural · Benjamin Walters · Benoit Folio · Berlin's Doner Kebab · Bia · Big Calo · Bisou · Black King Bar · Blackbox Lighting · BLOC26TH TAKOYAKI · Bloom · Bluesun Art Space · BongBongQuayQuay · Boonserm Premthada · Boris Rubin · Bosch Bottlesmoker · Brendan Eder Ensemble · British Council · Bruce Robertson · Buhlan Mandala · Bun, Meat and Cheese · Bunoeb Phoosomta · BuruN ĐăngA · Cacao Ceremony Bangkok · Calendar Bistro · Calo's Cheesesteak · Camille Henrot · Candice Chan · Candice Mac Nicol · Carlos Heredia · Centra by Central Edition · Central Edition · Central Edition · Central Edition · Chanagum Phutthahiranyapitak · Chanagum Phutthah Thongkorn · Chayanan Phawaphusila Chayawat Supparat · Cheat Day Kebab Cheese · Chef Prin Polsuk (Samrub Thai) & Chef Bank Worapot (VILAS) · Cherpat Aunsamran · Cheryl Macdonald · Chicland Kebab · Chidchanok Phunphain · Chloe Calderon Chotrani Chokchai Yansri Cholos Chomwan Weeraworawit Chonlada Janpum Chonnipa Watcharasin Chotpisut Ploypathom Chris Schwarzwälder Christopher Willits Chuchart Piriyawat Chumnarn Phenphannak CHUNN Chutipon Kaewsawee · Clark · Claus Sendlinger · Club Mascot · Club Patongo · Coffee and Sandwich · Colectivo Amasijo · Cookie Dpt · Cora · Cormac · Cory Fuangkhajornfung · Creative Rock(Thailand) · Cristal No.5 CuciCuci · Culm-Innate Studio · Da Lena Gelateria Italiana · Daikin · Damaru Sound Journeys · Damrongsak Samutsatitsopon · Dan Miranda · David Chong · David · Diskonnected · Dita · Di Center Studio · Di Soulbrothers · Di Stingray 313 · Di Wordy · Di Zombie · Donna Mei-Ling Dienel · DOSE Lemon Honey · DOTT Dreamstates · Dripoly & Sweet · Dusadee Huntrakul · Dusit Thani Pattaya · Dyson · DŽ · Eakkapong Thongpiem · Eatery · Eco Hotel · Eddy Kukarja · Egg All Day · Ekaraj Prakobkit · Ekasith Ukritchoethan · Elaheh Elekhlekha · Elif · Emel Rowé Emilija Škarnulytė · Enema Stone · Esmery · Esspee · Fah Wellness · Fangophilia · Fatima Najm · Feelz · Fergus · Fernando García-Dory · FFAN · Fire Pinto · Fishermen's Hut · FlairMix · Flaming Bowl Flashpoint Flave · Flower, far · Food & Tone · Footprints on Mars · Ford Trio · Francesca Beltri and Nicolás de la Vega (Slow & Low, Barcelona) · Francesca Bertolotti-Bailey · Freak de l'Afrique · Fresh Like Summer · Funky Lam · G.J.Lecker · Galayarak Chatchaidamrong Galyavath Sandhivaj-Dhanakula · Gamma B Gampol Klanjit · GenderFunk · Gerard Ortín Castellví · Get Growing Community Farm · Giant Grass · GlDEÖN · GO! 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info@wonderfruit.co

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