

Cooking Class Package



Balinese Cooking Class A

IDR 650,000 nett/person

Appetizer

Udang Sambal Tomat

Prawn salad with mixed vegetables and Balinese sambal

Main Course

Sate Lilit

Grilled minced chicken with Balinese spices and bamboo skewers.

Pepes Ikan

Steamed fish with Balinese spices wrapped in banana leaves.

Plecing Kangkung

Boiled water spinach with Balinese sambal.

Nasi Sela

Steamed sweet potato rice.

Dessert

Dadar Gulung

Grated coconut with palm sugar, wrapped in Balinese crepes.



Balinese Cooking Class B

IDR 650,000 nett/person

Appetizer

Tuna Sambal Matah

Pan-grilled tuna with sambal matah and organic mixed vegetables.

Main Course

Sate Babi

Grilled pork with Balinese spices and bamboo skewers.

Tum Be Siap

Steamed chicken with long beans, Balinese spices, wrapped in banana leaves.

Sayur Urap

Fresh organic mixed vegetables with Balinese spices.

Nasi Putih

Steamed white rice.

Dessert

Jaje Klepon

Pandanus dumpling cakes, served with grated coconut.



Balinese Cooking Class C

Vegetarian Option

IDR 650,000 nett/person

Appetizer

Perkedel Jagung

Fried sweet corn in rice flour dough, served with chili and kaffir lime.

Main Course

Kare Tahu

Balinese tofu curry with assorted vegetables, coconut milk, and coriander.

Tempe Lalah Manis

Stir-fried bean cakes with potatoes and spicy Balinese sambal.

Sayur Urap

Fresh organic mixed vegetables with Balinese spices.

Nasi Putih

Steamed white rice.

Dessert

Pisang Rai

Boiled banana with rice flour, palm sugar, and grated coconut.



