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Cooking Class Package



Balinese Cooking Class A

IDR 500,000++/person

Appetizer

Udang Sambal Tomat

Prawn salad with mixed vegetables and tomato chili sauce.

Main Course

Sate Lilit

Grilled minced chicken with Balinese sambal and lemongrass skewers.

Pepes Ikan

Cooked traditional Balinese fish, wrapped in banana leaves.

Plecing Kangkung

Sautéed water spinach with Balinese spices.

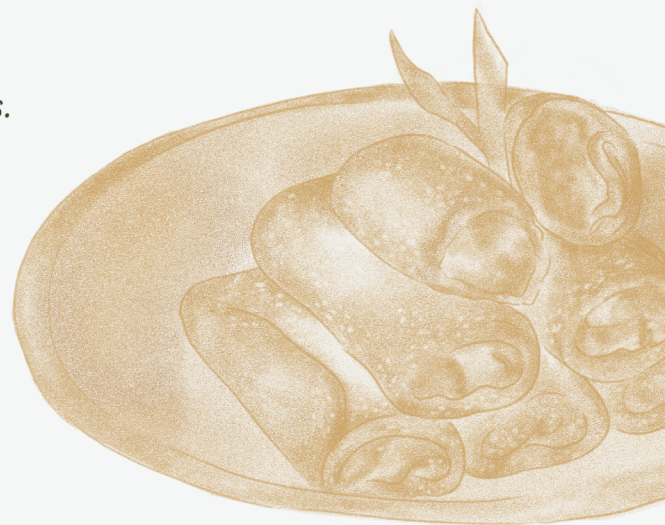
Nasi Sale

Steamed sweet potato rice.

Dessert

Dadar Gulung

Grated coconut with plum sugar, wrapped in crepes.



Balinese Cooking Class B

IDR 500,000++/person

Appetizer

Tuna Sambal Matah

Grilled tuna with Balinese seasoning 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 fresh coconut.



Balinese Cooking Class C

Vegetarian Option

IDR 500,000++/person

Appetizer

Perkedel Jagung

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

Main Course

Kare Tahu

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

Tempe Lalah Manis

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

Sayur Urap

Fresh organic mixed vegetables with Balinese spices.

Nasi Putih

Steamed white rice.

Dessert

Pisang Rai

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





The Udaya
Resorts & Spa

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