



Balinese COOKING CLASS



Embark on a culinary adventure and unlock the secrets of Balinese home cooking, filled with spices, farm-fresh produce and generation old recipes.

Balinese cuisine is closely tied to the island's unique culture and offers an unparalleled means to immerse yourself in the local lifestyle. Our Chef invites you to experience hands-on the exotic ingredients and culinary heritage of the "Islands of the Gods", using traditional preparation methods and techniques.

Your Balinese culinary experience includes:

- A private class conducted by The Pavilions Chef
- Your choice of refreshment
- A homemade Balinese feast
- A recipe booklet and culinary certificate



475 IDR PER PERSON

Prices are quoted in thousands' IDR and subject to 21% service charge & taxes
24h advance reservations required, subject to availability.

Balinese

COOKING CLASS

The Pavilions Bali is pleased to take you on a culinary journey to the heart of traditional Balinese cuisine. We will teach you how to prepare the following menu.

Sate Lilit Ayam

Balinese chicken satay



Pepes Ikan Kakap

Grilled red snapper wrapped in banana leaf



Be Siap Metunu Mesi Kesuna Cekuh

Grilled chicken with garlic and galangal



Kacang Mekalas

Balinese long bean, coconut curry



Nasi Putih

Steamed rice, melinjo crackers, sambal tomat



Pisang Goreng

Fried banana with coconut shawing and palm sugar