

COOKING CLASS



JIMBARAN SEAFOOD TOUR AND COOKING CLASS

This is a tour to the Jimbaran seafood markets with one of our Chefs to experience how the Balinese people do their daily shopping! You will see different species of fish and exotic seafood that is caught within Indonesia. We will purchase some of these items, including a whole fish, prawns and squid, then return to the hotel and prepare these items in the Balinese cooking style.

The day begins by leaving the hotel at 9am. We will drive to Jimbaran seafood markets (15 – 20 mins) and walk around the bustling markets. You will choose some of the items you will cook later in the day and then return to the hotel to freshen up before beginning the cooking class at 11:30am in Faces kitchen. One of our experienced Balinese chefs will teach you some basic knife techniques with filleting a fish, and also how to cook traditional Balinese seafood dishes.

You then return to your room, where the food you have created will be served with some extra salads, vegetables and steamed rice. As an excellent addition, our recommendation for the lunch is a chilled bottle of Rosé wine. Please check our wine list for an expansive selection of worldly wines where you will see our other recommendations.

Due to the setup process, we will need a day in advance notice for you to reserve the cooking class. We can also only do one cooking class per day, so be sure to make your reservation quickly!

Price per person Rp 950K ~ Minimum 2 Pax

Price indicated is in thousand rupiah and subject to 11% government tax and 10% service charge