

COOKING CLASS

IMMERSE YOURSELF IN THE CULINARY ARTS OF BALI

“Cooking is like painting or writing a song.
Just as there are only so many notes or colors,
there are only so many flavors – it’s how you
combine them that sets you apart.”

-Wolfgang Puck

CASA LUNA COOKING SCHOOL

About

The Casa Luna cooking school is a world-famous culinary center that provides a fascinating insight into Balinese life and culture through learning about its food, cooking and culinary myths. Classes are part demonstration, part hands-on and are held in the lush grounds of the Second Honeymoon Guesthouse. Participants learn about the exotic herbs and spices used in ceremonial and everyday dishes with a focus on their unique healing properties.

A lavish Balinese feast is then prepared together and enjoyed with homemade hibiscus tea. Complete class notes are provided. Guests of the Honeymoon Guesthouses receive a 10% discount on all cooking classes.

Location:

Ubud

Booking/Reservation:

For booking, please contact our dedicated Guest Experience Specialist



CASA LUNA COOKING SCHOOL

Details & Rate per person

MONDAY FOCUS ON FISH - 9:30am to 1pm - 500,000 IDR

Spiced fish in banana leaves, Asian spinach in tomato sambal, Black rice pudding, Fragrant tuna curry, and Carrot & cucumber salad

TUESDAY MARKET TOUR - 8am to 1pm - 550,000 IDR

Mie goreng, Roasted white eggplant, green coconut crepes, Tempe curry, and Fern salad.

WEDNESDAY CEREMONIAL - 9:30am to 1pm - 450,000 IDR

Balinese chicken satay, Lawar, Gado-Gado, Beans in coconut milk, Corn fritters, and Fragrant yellow rice

THURSDAY MARKET TOUR - 8am to 1pm - 550,000 IDR

Chicken curry, Coconut and anchovy sambal, Sago pudding, Stir-fried eggplant, and Bean-coconut salad

FRIDAY BEGINNER CLASS - 9:30am to 12 noon - 450,000 IDR

Nasi goreng, Krupuk, Fruit in coconut milk, Chicken satay, and Peanut sauce.

SATURDAY FOOD AS MEDICINE VEGAN CLASS - 9:30am to 1pm - 500,000 IDR

Discover the extraordinary healing properties of spices and their colorful history. Enjoy pumpkin curry, Tempe with fresh lemon basil, roasted coconut banana flower salad, seasonal greens and red rice followed by non-dairy coconut ice cream. Recipes included.



SUNDAY TWILIGHT SMOKED DUCK CLASS - 5:30pm to 9pm - 600,000 IDR

Learn the secrets in making one of Bali's most celebrated dishes. Our lavish smoked duck feast includes lawar, yellow rice & coconut ice-cream. Served with rice wine. Enjoy one complimentary glass of white or red wine with your meal.

JAMBANGAN BALI

About

Learn more about Balinese culinary arts through Jambangan Bali's Cooking Class.

Program includes:

- Market Tour
- Rice Fields Tour
- Balinese House Tour
- Coconut Oil Processing
- Making Daily Offering
- Cooking at a Balinese House
- Authentic Lunch or Dinner

Location:

Ubud

Website:

www.jambanganbalicookingclass.com



JAMBANGAN BALI

Rate: IDR 400,000 per person

Inclusions: Complete Recipes, certificate, free pick-up in Ubud area

Pick-up Time:

Morning - 8:30 am to 9 am

Afternoon - 2:30 pm to 3 pm

Menu	Menu (Vegetarian)
Vegetable Soup	Vegetable Soup
Sate Empol	Banana Curry
Lawar Bali	Pepes Tofu
Tempe Manis	Lawar Bali
Chicken Curry	Tempe Manis
Tum Tuna	Gado-gado
Gado-gado	Kebab Sate
Sweet Potato	Banana Caramel
Caramel	





T H E L U X U R Y
S I G N A T U R E