

Immerse yourself in the culinary arts of Bali

COOKING CLASSES

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

Discover the secrets of Balinese food with Janet DeNeefe and her team in the acclaimed Casa Luna Cooking School. Explore cooking techniques and the fascinating kitchen myths of this unique culture, followed by a lavish Balinese feast.

Location:

Ubud



www.casalunabali.com/casa-luna-cooking-school





Casa Luna Cooking School

DETAILS

Rate:

Rp 400,000 per person

Mondays 9:30am to 1pm

Spiced fish in banana leaves Asian spinach in tomato sambal

Black rice pudding Fragrant tuna curry

Carrot & cucumber salad

Tuesdays + Market Tour 8am to 1pm Mie goreng Roasted white eggplant Green coconut crepes Tempe curry

Fern salad

Market Tours:

Meet at La Casa at 8am, followed by a cooking class at the guesthouse

Wednesdays 9:30am to 1pm

Balinese chicken satay

Lawar

Gado-Gado

Beans in coconut milk

Corn fritters

Fragrant yellow rice

Bean-coconut salad

Nasi goreng

Fridays Beginners Class

Krupuk

Fruit in coconut milk

9:30am to 12 noon

Chicken satay Peanut sauce

Thursdays + Market Tour 8am to 1pm Chicken curry Coconut and anchovy sambal Sago pudding Stir-fried eggplant



Casa Luna Cooking School

DETAILS

Gourmet Food Four: Night Market Feast Thursdays and Fridays | 6pm to 8:30pm Rp 400,000 per person

Visit the bustling Gianyar Night Market at dusk and experience the ambiance of a Balinese "Pasar." Learn about local snacks and traditional market foods followed by an open-air feast of home-cooked specialties.

New Food as Medicine: Vegetarian Cooking Class Saturdays | 9:30am to 1pm Rp 450,000 per person (Recipes included)

Discover the extraordinary healing properties of spices and their colorful history. Enjoy a hands-on cooking class with a vegetarian menu of pumpkin curry, tempe with fresh lemon basil. roasted coconut banana flower salad, organic bamboo shoots, seasonal greens and red rice followed by non-dairy coconut ice cream. Numbers limited.

Twilight Smoked Duck Class Sundays | 5:30pm to 9pm Rp 500,000 per person

Learn the secrets of Bali's most celebrated dishes. Our smoked duck feast includes lawar, yellow rice, coconut ice cream, and rice wine.

Gourmet Food Tour: Palm Sugar and Sea Salt Monday to Sunday | 8am to 2pm Rp 450,000 per person

Enjoy a tour of the picturesque East and witness the time-honoured technique of making caramel-flavoured palm sugar in a charming hillside compound, followed by a visit to see the making of fresh sea salt and a seafood lunch nearby at a famous local eatery.





Casa Luna Cooking School

TERMS AND CONDITIONS

- Full deposit payment is required for bookings.
- A minimum of 4 people is required for classes.
- Apron is available during the class.
- Free shuttle service is available for Ubud surrounding area (pick-up only)
- Shutte Service Meeting Points:
 - Casa Luna Restaurant
 - Bank Danamon Ubud
 - Indus Restaurant
 - Cocomart Supermarket









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

DETAILS

Rate: Rp 350,000 per person

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

Pick-up Time:

Morning - 8:30am to 9am Afternoon - 2:30pm to 3pm

Menu:

Vegetable Soup
Sate empol
Lawar Bali
Tempe manis
Chicken curry
Tum Tuna
Gado-gado
Sweet Potato
Caramel

Menu (Vegetarian):

Vegetable Soup
Banana curry
Pepes Tofu
Lawar bali
Tempe manis
Gado-gado
Kebab sate
Banana caramel

