

## BALINESE COOKERY CLASS

Learn all the secrets of the delicate  
Balinese food and be Chef for a day

Price: IDR 725K / per person

The price does not include  
10% of tax and 11% of service charge

## BALINESE FOOD

Balinese Cuisine is one of the most complex cuisines in the world. Using an incredible variety of spices, blended with the freshest vegetables, meat and fish, eating REAL Balinese food is an unforgettable cultural experience, and our Chef Wayan is very honored to welcome you personally to our Cookery Class and to share with you the secret of Balinese cuisine.

### MORNING/AFTERNOON CLASS

11:00 AM / 4.00 PM

Meet our Chef Wayan Putra, and get the first introduction to the ingredients and equipment used for today's cookery class

11:30 AM / 4.30 PM

Get ready and start your first preparation under our chefs supervision.

1:00 PM / 6.00 PM

Finish up your last preparation and enjoy your self-cooked Balinese After you successfully finished your cookery class, receive a certificate from our Chef. Keep your Amala Apron as a memory for your Balinese's cooking experience.

## the Menu

### MENU 1

#### LAWAR SALAD

green bean, fresh coconut & chicken salad

#### TUM IKAN

steamed fish in banana leaf

#### DADAR GULUNG

coconut pancake with palm sugar and coconut split

### MENU 2

#### JUKUT GEDANG MEKUAH

green papaya seafood soup

#### SATE LILIT AYAM

chicken sate on lemongrass stick & steamed rice

#### GODOH BIU

Balinese fried banana

### VEGETARIAN MENU

#### GADO-GADO

vegetable salad with peanut dressing

#### PEPES TAHU

steam bean curd in banana leave

#### GODOH BIU

Balinese fried banana

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