

# COOKING CLASS

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Dear Guests,

We would like to invite you into our world and have some fun cooking some easy dishes that we hope you will take with you and re-create for your friends or family.

We have created two cooking class experiences below. Please take the time to read and decide the cooking class which suits you best.

These are both 'hands on' cooking classes as our philosophy with cooking is 'action is knowledge'!

Enjoy!

## 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 950,000++ ~ Minimum 2 Pax**

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## SOUFFLÉ COOKING CLASS

Soufflés are always thought of as the King of Desserts! But, more times than often, they are only attempted in restaurants due to the perceived difficulty in preparing and cooking. The fact is the soufflé is much easier to cook than we think. This cooking class will teach you the basics to cook a perfect soufflé, and also some tips and tricks to help you re-create when you return home and cook for friends and family.

This is a cooking class best suited for the afternoon. We will begin at 3pm and finish in usually 1 hour. We will begin with lemon and yoghurt soufflé, and then secondly make a chocolate soufflé with chocolate chips. We will also have a selection of sauces and ice creams to compliment your soufflé.

We then recommend to eat your soufflé creations in Faces restaurant or to relax in a cabana next to the Main pool.

**Price per person Rp 350,000++**