



DISCOVER THE STORY OF INDONESIA'S EXOTIC FLAVOURS

Explore the gastronomic traditions of Indonesia with a carefully chosen selection of original recipes from the world's largest archipelago.

Step behind the scenes of Indonesia's exotic culinary culture with an interactive Spice Spoons cooking class, which begins with a guided tour of a bustling local market. Return to the resort and enjoy an informative theory session, before a step by step class guided by a master chef.

Cooking Class	With Market Visit	Without Market Visit
One person	1,500,000	1,200,000
Two persons	2,700,000	2,400,000
Three persons	3,900,000	3,600,000

Lunch charge applies for accompanying guests 300,000 / adult & 150,000 / child 5-12 y.o.

*All prices are in Indonesian Rupiah. Subject to 21% Service Charge and applicable Government Tax
For further information & reservation, please contact our Guest Service Desk at ext. "0"*

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ANANTARA
ULUWATU · BALI
RESORT

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MENU

(Please select one from each category)

APPETIZER

Satay Lilit: Seafood & Lemongrass Satay

Perkedel Jagung: Sweet Corn Fritters

Tum Celeng: Steamed Minced Pork Wrapped in Banana Leaf

Gado Gado: Indonesia Vegetable Salad with Peanut Sauce

Serobotan: Mixed Vegetables with Red Coconut Sambal

Lawar Nangka: Spiced Jackfruit and Long Bean Salad

SOUP

Sop Ikan Segar: Jimbaran Bay Mixed fish and Seafood Soup

Soto Ayam: Traditional Chicken Noodle Soup

MAIN

Ikan Panggang Sambal Matah: Grilled Whole Market Fish, Lemongrass & Shallot Salad

Mie Goreng: Stir Fried Egg Noodle with Shrimp & Chicken

Ayam Betutu: Balinese Spiced Spring Chicken

DESSERT

Pisang Goreng: Fried Finger Bananas, Palm Sugar Sauce

Dadar Gulung: Palm Sugar & Coconut Crepes