



BEGAWAN

BIJI

# Cooking Journey *with Chef Andrew*

Indonesian cooking  
class with farm fresh  
ingredients in Ubud



Discover the art of cooking with fresh, farm-grown ingredients at Begawan Biji. Take a hands-on journey through our gardens and rice fields, where you will harvest vegetables and spices before learning to create authentic Indonesian dishes with Chef Andrew.

## HIGHLIGHTS

- Tour and harvest fresh ingredients directly from our regenerative farm, Begawan Giri.
- Hands-on cooking experience with Chef Andrew, preparing authentic Indonesian dishes.
- Freshly brewed coffee or selection of tea and herbal infusions from the garden.
- Savour the dishes you have prepared during the cooking class in a delightful dining experience.

## \*ITINERARY

**10.00** Meet at Begawan Biji

**10.15** Learn about Begawan Giri farm and begin harvesting

**11.00** Cooking session at the open kitchen station

**12.00** Enjoy the dishes you have prepared in the beautiful surroundings of Begawan Biji

\*Reservations must be made at least 48 hours in advance

**Adults: 1,300++**

**Children under age 12: 780++**



PRICES ARE IN THOUSAND IDR AND EXCLUDE 10% TAX AND 10% SERVICE CHARGE





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