



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 Biji.
- 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 Biji 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: 910++



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





BEGAWAN
BIJI

MANAGED BY



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