

Penny Williams' initiation into the joys of Balinese cooking happened in a delightfully authentic manner.

After 16 years working in London and Sydney's best restaurants, Penny signed on for a four year stint as Executive Chef at the Alila Manggis Hotel. It wasn't until she helped her colleagues prepare food for a local ceremony that Penny started to realise the depths of beauty that so many tourists miss out on.

Penny's school of culinary experiences is known as Bali Asli and it brings visitors face to face with the wholesome delights of Balinese culture. Rather than offering just a cooking class, Bali Asli is a total immersion in local lifestyle, a day-in-the-life experience that culminates in a meal that is infused with newly-found meaning.

Catch your own lunch in 'A Day In the Life of a Balinese Fisherman' or combine local herbs and spices to create time-tested Balinese beauty treatments in 'A Day in A Traditional Balinese Beauty Salon'.

No matter which culinary adventure you choose, you'll be nursing a mind and belly full of local goodness as you walk away through the jungles of East Bali.

A Day in the Life of a Balinese Fisherman

IDR988,000 + tax and service charges

A Day in a Traditional Balinese Beauty Salon

IDR988,000 + tax and services

