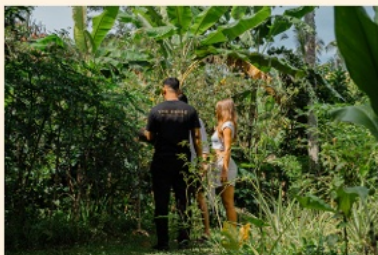


Cooking in the jungle



Where Nature Meets the Flavours of Bali

Discover the soul of Balinese cuisine
in an intimate cooking experience set within a tropical jungle.
Your journey begins with harvesting fresh vegetables,
aromatic herbs, wild spices, and organic eggs straight from nature.



Foraging is the art of gathering
wild, edible ingredients from nature. At The Ridge, every cooking journey begins
with this authentic experience in the heart of the jungle.

From duck eggs to freshwater catches, discover the flavors of the wild



Fresh duck eggs, gathered straight from the source. Experience the simple joy of collecting ingredients in nature, just as they have been enjoyed and prepared in Bali for generations.





As part of your
Cooking in the Jungle experience,
enjoy a peaceful encounter
with our resident goats and cows.

A gentle reminder
that every memorable meal
begins with a connection to
the nature that surrounds it.



A taste that begins in the trees.

High above the ground, fresh palm sap is carefully collected by hand, continuing a traditional Balinese practice passed down through generations.



Catch it fresh, straight from the pond.
Try your hand at fishing and catching freshwater lobster,
bringing the ingredients for your meal one step closer
to the kitchen.





A taste of Bali, made by hand.
Learn to prepare and grill sate lilit
alongside our chef, discovering
the techniques and flavors behind
one of Bali's beloved traditional dishes.



Gather. Cook. Share. Savour.

After a morning of gathering fresh ingredients, learning traditional cooking techniques, and preparing your meal alongside our chef, take a moment to slow down and enjoy the fruits of your own work. Surrounded by the sounds of nature, share a freshly prepared lunch, good conversation, and a moment to remember.

COOKING EXPERIENCE

BALINESE

BUMBU BALI

(A tradisional Balinese spice mix with fresh local herb and spice from Bali soil)

SAMBAL MATAH

(A simple homemade sauce, made from cayenne shallot relish and bound with kecombrang)

SATE LILIT AYAM

(Minced chicken, with shredded young coconut, and mix Balinese spice)

TIMBUNGAN AYAM / IKAN

(Chicken or fish cooked in bamboo with Balinese spice)

LAWAR BALI

(Minced chicken with Balinese spice and coconut milk with young pepaya)

IKAN&UDANG BAKAR JIMBARAN

(Balinese grill fish and prawn)

KOLAK SINGKONG

(Poached cassava in palm sugar sauce and coconut milk)

BUMBU BALI (Balinese Spice)

Ingredient:

- 40 gr shallot
- 20 gr chili
- 20 gr Lemon grass
- 20 gr garlic
- 20 gr ginger
- 20 gr galangal
- 10 gr aromatic ginger
- 10 gr tumeric
- 10 gr candle nut
- 2 pcs lemon caviar and leaf
- 100 gr oil

Method of cooking:

- Clean and wash all ingredient, cut all ingredient in small dice.
- Heat oil in a saucepan sauted all ingredient until soft and smile is good.
- And then, blender cursed until smooth.

BALINESE RAW SAMBAL (Sambal matah)

Ingredient:

- 30 gr shallot
- 30 gr lemongrass
- 20 gr Red chili big
- 10 gr Kecombrang
- 5 pcs Kafir lime leaf
- 10 gr Coconut oil
- 3 gr Salt
- 3 gr Mushroom powder
- 5 gr Shrimp paste

Method of cooking:

- Copped or slice chili, lemongrass, shallot and lime leaf.
- For shrimp paste, grill for a few minutes and don't burn.
- Mix all ingredient until well and seasoning with salt add coconut oil.

LAWAR BALI (Balinese salad)

Ingredient:

- 40 gr Long bean
- 35 gr Minced chicken
- 30 gr Grated coconut
- 15 gr Balinese spice
- 5 gr Fried shallot
- 3 gr lemongrass
- 5 pcs Kafir lime leaf
- 10 gr water

Method of cooking:

- Sauted balinese spice until aromatic, put water and then put the minced chicken, kafir lime leaf and reduce until chicken well done.
- Blanch long bean, sangrai grated coconut.
- Mix loong bean with chicken and balinese spice, grated coconut, fried shallot.
- Seasoning salt and papper and taste.

IKAN&UDANG BAKAR JIMBARAN (Balinese grill fish and prawn)

Ingredient:

- 1 whole Local fish
- 200 gr prawn
- 35gr shallot
- 15gr garlic
- 30ml Sweet soy sauce
- 15ml Lime juice
- 20ml Cooking oil
- 3gr Salt
- 10gr Chilli (optional)

Method of cooking:

- Blend shallot , garlic ,and chilli into paste
- Mix with sweet soy sauce, lime juice, oil and salt
- Brush sauce onto fish and prawn
- Grill while turning and brushing more sauce until cooked
- Served hot

SATE LILIT AYAM

(Balinese Chicken Skewers)

Ingredient:

- 250 gr Minced chicken breast
- 50 gr Coconut milk
- 10 gr Grated coconut
- 100 gr Balinese spiced
- 3 pcs Kafir lime leaf
- 10 gr Fried shallot
- 5 gr Salt
- 5 gr Papper powder
- 5 gr Mushroom powder
- 10 pcs Bamboo stick

Method of cooking:

- Chopped chicken meat like a minced
- Mix all ingredient in the bowl, in crush until smooth
- Put on bamboo stick, then you make like same skewers
- And then grill until the brown color
- And then put on the plate and ready to served

KOLAK SINGKONG

(Poached cassava in palm sugar sauce and coconut milk)

Ingredient:

- 250 gr Cassava
- 60gr Coconut milk
- 200ml Palm sugar
- 250gr Water
- 1pcs Pandan leaf
- 2gr salt

Method of cooking:

- Mix chicken or fish with balinese spice and bay leaf
- Seasoning with salt
- Wrap with banana leaf and place into bamboo
- Cook over wood fire for about 60 – 90 minutes until fully cooked and smoky
- Serving hot

TIMBUNGAN AYAM / IKAN

(Chicken or fish cooked in bamboo with Balinese spice)

Ingredient:

- 200 gr Fish or chicken
- 55 gr Balinese spice
- 3 pcs Bay leaf
- 3gr Salt
- 1pcs Bamboo

Method of cooking:

- Mix chicken or fish with balinese spice and bay leaf
- Seasoning with salt
- Wrap with banana leaf and place into bamboo
- Cook over wood fire for about 60 – 90 minutes until fully cooked and smoky
- Serving hot