Singapore, August 2015: From breathtaking cliff-top dining and private seafood barbeques to lively cookery masterclasses, Banyan Tree Ungasan in Bali is the place for culinary-minded newlyweds looking to discover their passion for gastronomic delights. Blessed with stunning natural surroundings and a bounty of fresh produce on its doorstep, the island of the Gods is an enchanting backdrop for romantic food-lovers on their honeymoon.

During the day, couples can take part in a hands-on cookery class for an insightful look into Balinese cuisine. The experience begins with a visit to nearby Pasar Kedonganan, where they’ll have the chance to savour the sights, sounds and aromas of a local, buzzing food market. Here, guests will be shown what to look for when selecting ingredients before returning to the resort to learn about the secret techniques and ingredients behind Indonesian cuisine under the leadership of the resort’s expert chef. Via interactive cookery classes, guests are given step-by-step instructions on how to prepare traditional dishes such as sate lilit (minced chicken satay on a coconut skewer), lawar kacang (long bean salad) and dadar gulung (Indonesian coconut pancakes) before sitting down to enjoy their creations.

As night falls, couples can let a magical evening unfold at one of several restaurants at Banyan Tree Ungasan. Perched high above the pristine Indian Ocean, Ju-Ma-Na is an award-winning, culinary hotspot serving exquisite cuisine in chic surroundings. Observe the chefs at work in the display kitchen, or opt for dramatic cliff-edge scenery whilst dining on creative French dishes with a Japanese twist. The adjacent Ju-Ma-Na Bar is the perfect spot to sip on cocktails and watch the sun dip below the horizon. Those looking to sample traditional Indonesian cuisine can try Bambu for dishes such the 25-spice roasted duck, whilst Tamarind serves a variety of light and healthy dishes alongside an herbal drinks menu, which includes a range of jamu, traditional Indonesian drinks to relieve ailments and increase wellbeing.
For an evening of blissful privacy and serenity, star-crossed lovers can dine under a blanket of stars in a secluded “bale” pavilion overlooking the expansive ocean with just the sound of crashing waves. Or retreat to their private villa for a sumptuous candle-lit seafood or traditional Indonesian barbeque served by a chef and waiter.

The Sense of Romance package at Banyan Tree Ungasan starts from AED 2,400 per villa per night and includes:
- Daily breakfast for two
- Three-course set dinner at Ju-Ma-Na
- Couples spa retreat (90 mins)
- Romantic room set-up
- Return airport transfers
*Terms & conditions apply

Balinese cookery class is IDR 1,250,000 (approx. AED 344) per person for half a day including lunch.

For further information, reservations and enquiries, please visit www.banyantree.com

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About Banyan Tree Hotels & Resorts
The Banyan Tree Group is a leading international operator and developer of premium resorts, hotels, residences and spas, with a collection of award-winning brands. Banyan Tree offers a Sanctuary to rejuvenate the mind, body and soul in awe-inspiring locations around the globe. Rediscover the romance of travel as you journey to iconic destinations where authentic, memorable experiences await. Angsana brings the adventure back into travel whatever your age or reason to visit. Intertwining local chic and a vibrant fun-filled atmosphere, Angsana offers exotic destination playgrounds across the world. Cassia is a bold new proposition in the serviced apartment sector, offering stylish, cutting edge hotel residences for holidays and business travel. It offers incredible choice for families, friends and couples.

To date, the Banyan Tree Group manages and/or has ownership interests in over 35 hotels and resorts, more than 70 spas, 80 retail galleries; as well as three golf courses.


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