

Fresh, Local, and Sustainable

Come and participate in Langkawi's first and only farm-to-table experience, where you'll learn to cook authentic Malaysian dishes with a local instructor. Our ingredients are sourced with care—fresh vegetables from our own farm and handpicked produce from local wet markets.

Immerse yourself in the vibrant flavours, sustainable cooking practices, and cultural heritage of Malaysia. Whether you're a food enthusiast or a curious traveller, this hands-on experience connects you to nature and the heart of Malaysian cuisine.



Cooking Class

at
Buluh & Tebing

Discover the flavours of Langkawi with our cooking class at Buluh & Tebing.

Learn to prepare traditional dishes using fresh, locally sourced ingredients while surrounded by nature. A hands-on, immersive experience that connects you to the heart of Malaysian cuisine.

Join us for a culinary adventure!



Buluh & Tebing
Langkawi, Malaysia

**MARKET VISIT
OR FARM TOUR**

Contact us on WhatsApp at
(+60) 12-513 7298 or scan below:



langkawicookingschool



buluhtebing

1305-1, Kampung Sungai Itau, 07000 Langkawi, Kedah



MYR 300 per person

MYR 150 per person for non-cooking participants and children below 12 years old.

Price includes round-trip transfer.

Daily, except Wednesday

Morning course (9AM - 12PM)
with market visit & cooking class
(pick up at 8:15AM)

Evening course (3PM - 6PM)
with farm tour & cooking class
(pick up at 2:30PM)

Terms & conditions:

- 1) Price for non-participants and children includes meal cooked by the participants.
- 2) A reservation must be made at least 48 hours in advance.
- 3) Full payment is required upon booking and is non-refundable.
- 4) For the farm tour, raincoats and umbrellas will be provided in case of bad weather.

Starter

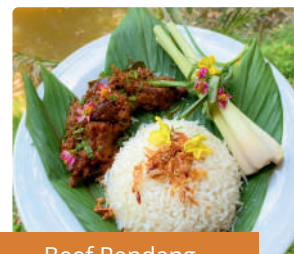
(everyone participates)



Chicken Satay 🌿

Stir-fried

(choose one)

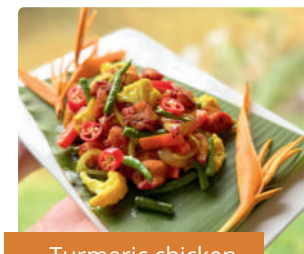


Beef Rendang
serve with rice



Mee Goreng

🌿 Vegetarian option available



Turmeric chicken
serve with rice

Soup

(choose one)



Pumpkin in
coconut milk 🌿



Chicken in
clear soup



Mix vegetables
in coconut milk 🌿

Dessert

(everyone participates)



Ondeh-ondoh 🌿

Allergen Guide:

🌿 Vegetarian

🌰 Nuts