POD CHOCOLATE

Life is like a box of chocolates:
Conrad Bali Launches Organic Cacao Tours To Connect Guest With Sweet Surprise Of Revived Balinese Tradition

Conrad Bali is offering guests an insightful journey into the Balinese countryside and into a truly authentic way of life rarely seen by visitors to the island to discover genuine taste of Balinese culture at the island's first organic chocolate making factory, POD Chocolate.

POD Chocolate is a sustainable chocolate maker in the heart of Bali’s hills that works closely with local farmers to enable them to successfully grow cacao beans organically which it then processes and develops into chocolate which finds its way, farm to fork, onto the plates of Conrad Bali diners.

The confectionary adventure kicks off with a suitably retro flavour, with the transport option of a renovated iconic VW Safari to POD Chocolate for a tour of the hillside farm, accompanied by a knowledgeable master chocolatier. Guests are then guided through the entire chocolate making journey starting with identifying the tiny and beautiful cacao flower through to the steps of growing the pods, picking, fermenting and drying the beans before returning to the chocolate factory itself to roll up their sleeves and learn how to make the world’s most loved product.

Terms and Conditions

- Reservations should be made at least four days in advance.
- Cancelations made within 72 hours before the scheduled start time will be charged the full rate.
- Guests accept that any personal possesions are their full responsibility, and Conrad Bali will not be held liable for any loss or damage. We highly recommend travel insurance for your protection in the unlikely event of unforeseen circumstances.

For further information, please call (62) 361 778 788 or email: Concierge@conradbali.com
Jl. Pratama 168, Tanjung Benoa, On the Coast of Nusa Dua, Bali 80363, Indonesia | Conradbali.com