Australis Flavors
Cooking Class

[2027]

SABORES Australis | Hotel CABO DE HORNOS | Hotel COSTA AUSTRALIS



Discover Patagonia through its essence. **Australis Flavors** is an immersive culinary experience that brings together regional cuisine, local mixology and Patagonian traditions in a warm, interactive setting.

Guests will learn how to prepare our signature **Calafate Sour** alongside our culinary team and enjoy a **three-course menu** inspired by the local ingredients and recipes featured on our menu.

Designed to be shared and savored, this experience invites guests to connect with the authentic flavors and spirit of Patagonia—one sip and one bite at a time.

YOUR AUSTRALIS FLAVORS EXPERIENCE

- Welcome reception.
- Patagonian cocktail workshop featuring the preparation of our signature Calafate Sour, accompanied by a regional appetizer.
- Interactive cooking session led by our culinary team, where guests will prepare an appetizer, main course and dessert inspired by our menu and tailored to each group's preferences.
- Digital recipe booklet featuring all dishes prepared during the experience.
- Concluding lunch or dinner, depending on the scheduled program.





Includes

- Apron
- Ingredients
- Digital recipe booklet
- Appetizer & wine pairing
- Exclusive venue for groups of 10–20

TOUR OPERATOR RATE	DURATION	LOCATION
USD $ 85 Per person	2,5 hours	Hotel Cabo de Hornos o Hotel Costa Australis

Reservations +56 61 2715001 — reservas@hotelesaustralis.com — hoteles-australis.com