



PADANG TOUR

24-27 July 2025 | 4D/3N

PADANG TOUR

Our Padang adventure takes you into the heart of West Sumatra and deep into a land steeped in time-honored traditions. Start in the charming capital, where the air is thick with enticing aromas and the streets hum with stories waiting to be told. Journey next to Bukit Tinggi, a captivating town that feels like a pause in time, before veering into the Minangkabau highlands, where pastel-toned longhouses with their emblematic horn-shaped roofs punctuate the lush landscape. It's like stepping into a surreal tale where ancient mythology prevails.

This isn't just a tour; it's an invitation to immerse yourself in a rich tapestry of culture. Engage with the village rhythms, share laughter with locals, and feast on the epicurean treasures that define West Sumatra. Here, each dish is more than just food—it's a narrative of history and pride. From the bold spices of rendang to the comforting embrace of nasi padang, each bite is a window into the soul of this remarkable place.

Welcome to an adventure that lingers in the heart and mind, long after the last bite has vanished.

Janet DeNeefe





Meet your guide:

Reno Andam Suri

For over 15 years, Reno Andam Suri has been curating unforgettable journeys through the heart of West Sumatra. Known as the Rendang Traveler, Reno doesn't just see food as sustenance; she views it as a gateway to understanding a culture and her programs are a passport to experience a world where culinary delights meet authentic encounters. You won't just be sitting around a table; you'll be diving into the bustling markets, soaking in the sights and sounds that define this vibrant region. You'll step into kitchens filled with the warm aromas of home cooking, learning the secrets behind beloved dishes that have been passed down through generations. This isn't just a tour—it's an immersion into the soul of West Sumatra, where every meal tells a story and every moment is an invitation to connect.



Photo by Michael J. Lowe/Wikipedia

TOUR PROGRAM 4D/3N



DAY ONE | Thursday, 24 July 2025

- 09:00 Meeting point at Minangkabau International Airport or hotel of your choice *
- Breakfast, Depart for the city of Bukittinggi
- Learn about Minang culture at PDIKM
- Lunch
- Observe the process of making Bika Bakar using traditional ovens
- Enter Bukittinggi: Stroll around Jam Gadang, trying various traditional snacks and intriguing drinks
- Rest
- Dinner

HIGHLIGHT

Minangkabau culture, where tradition isn't just discussed—it's lived. As we peel back the layers of this rich heritage, we'll savor a lunch that stars Nasi Gabakal, a dish that's as much a feast for the eyes as it is for the palate. But it's not just about the food; it's about the story, too. We'll uncover the secrets of traditional baking, where the aroma of freshly baked goods wafts through the air, carried by generations of culinary wisdom. This is where the past meets the present, and every bite tells a tale—of community, resilience, and the simple joys that come from sharing a meal made with love, the heart and soul of Minangkabau.



DAY TWO | Friday, 25 July 2025

- Breakfast like the locals, plus Talua tea, which is "a must-try"
- Explore the traditional market
- Lunch
- Free time
- Coffee break
- Dinner
- Enter the Kapau kitchen

HIGHLIGHT

The traditional market, where the air is thick with the scent of spices and the vibrant colors of fresh produce. Here, every stall tells a story, from fragrant herbs to locally raised livestock, all representing the bounty of this lush landscape. Then, we'll make our way to Nagari Kapau, the heart of culinary tradition, where you'll experience the magic of Nasi Kapau firsthand. We'll dive into the kitchen and learn the secrets behind this iconic dish, surrounded by the delicious clatter and chatter that fills the air. This is where history and flavor collide, and you'll leave with a deeper appreciation for the rich tapestry of flavors that defines Minangkabau cuisine.

DAY THREE | Saturday, 26 July 2025



- Breakfast
- Activities in Koto Gadang (walking tour, Bajamba meal)
- Journey to Padang
- Sate Mak Syukur
- Entering the city of Padang
- Dinner
- Free Time

HIGHLIGHT

A walking tour through Koto Gadang, a place steeped in history and the birthplace of national icons like Agus Salim and Sutan Sjahrir. As we stroll through these bustling streets, you'll feel the pulse of a community that has shaped Indonesia's identity. We'll roll up our sleeves and dive into the kitchen to learn the art of cooking Duck with Lado Mudo, a dish that embodies the essence of this region—bold, vibrant, and unapologetically flavorful. We'll wrap up our culinary adventure with a Bajamba meal, where the food is not just sustenance but a celebration, shared among friends and family, reflecting the warmth and heart of the Minangkabau spirit. Get ready to eat, learn, and connect with the soul of Koto Gadang.



DAY FOUR | Sunday, 27 July 2025

- Breakfast
- Explore the old city, the oldest market in Padang
- Buy souvenirs
- Lunch of local Padang food
- Tour program ends

HIGHLIGHT

The picturesque, old city of Padang, where the echoes of history mingle with the vibrant bustle of life. This is a place where East meets West, where foreign traders first set foot and forged connections with the resilient Minangkabau people. As you wander through its streets, you'll uncover stories of how the Dutch laid out residential clusters for immigrants, creating a tapestry of cultures. Here, the market hums with the energy of the Chinese community, seamlessly coexisting and enriching the local landscape. It's a living testament to the power of culinary and cultural exchange, where every stall and vendor tells a story waiting to be savored.



Reno Andam Suri



Janet DeNeefe



Christina Arum

MEET OUR TEAM

All programs will be guided by Reno Andam Suri, a Gourmand Cookbook Award-winning author recognized for her work, *Rendang Minang Legacy to the World*. As a renowned Minang culinary advisor and food storyteller, Reno brings a wealth of knowledge and passion to each experience.

In addition, tours will be supported by Janet DeNeefe, food writer and director of the Ubud Food Festival, ensuring a rich and insightful culinary journey that celebrates the flavors and traditions of Minangkabau cuisine.

Christina Arum will serve as your liaison officer, ensuring that all your needs are attended to throughout the program.

PADANG TOUR FEE

15.000.000 IDR nett per person for Twin Shared

**please let us know if you want single occupancy, additional cost will be applied*

Includes:

- Meals and drinks throughout the program
- Cooking class
- Twin share accommodation (Padang ZHM/Santika Hotel),
(Bukittinggi Santika Hotel)
- Transportation
- Guide

Excludes:

- Airfare to and from Padang
- Personal expenses
- Laundry, room service, snack bar
- Driver tips

NOTES

The itinerary is subject to adjustment based on unforeseen circumstances; however, any changes will be substituted with equally engaging programs to ensure an enjoyable experience.



PAYMENT TERM

Payment deposit non-refundable Rp. 5,000,000

Final payment due 14 days before departure.

Account details are as follows:

BCA Account

Janet Mary DeNeeffe

Bank : BCA Branch Ubud

Jl Raya Ubud No 10X Bali, Indonesia

Acc no:1350549117

Swift Code: CENAIJJA

OCBC Bank Account

Janet Mary De Neeffe

Acc no 693814340511

Jl Prof Dr Satrio blok C4 no 25

Kuningan, Jakarta, Indonesia

Bank Name : OCBC NISP

Swift code ocbc : NISPIDJA

When submitting payment, please make sure all details are correct.

Please advise when the deposit has been made with a reference code





Thank you!