



Thai cooking class

An experience you can take home

Thai cooking is a creative process that is simple and lots of fun. In this course you will learn the basic techniques and become familiar with the fresh herbs, spices, and other ingredients

We will explore different ways to blend and balance the varied flavors to create a stimulating array of unique tastes. Through demonstration and hands-on experience, we will prepare together an assortment of exquisite dishes, from hot and sour soup, curry and spicy salad.

- SET **A** **Yam Nuea Yang** Spicy Thai Beef Salad
Tom Yam Goong Spicy Prawn Soup with Lemongrass
Gaeng Kiew Wan Gai Green Curry with Chicken
- SET **B** **Tom Kha Gai** Coconut Soup with Chicken and Herbs
Som Tam Spicy Papaya Salad
Goong Thod Kratiam Stir-fried Prawns with Garlic and Pepper
- SET **C** **Gaeng Massaman Nuea** Beef Curry with Peanuts and Potatoes
Gai phad Med Mamuang Stir-fried Chicken with Cashew Nuts
Lab Moo Spicy Minced Pork Salad

Dates: Cooking classes can be arranged any date with 24 hours notice.

Time: 12.00 – 15.00
11.00 – 15.00 including local market tour

Attendance: Min 2 - Max 10 persons per class

Price: Baht 1,250 per person
 Baht 1,550 per person including local market tour

Name _____ **Room #** _____

Date _____ **# of Persons** _____