

# 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 peper*
- ☐ **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*

COOKING CLASSES CAN BE ARRANGED  
ANY DATE WITH 24 HOURS NOITED

3 COURSES MENU  
**THB 1,500**  
PER PERSON

3 COURSES MENU  
**THB 2,900**  
PER TWO PERSONS



Name \_\_\_\_\_ Room \_\_\_\_\_ Date \_\_\_\_\_ Of Persons \_\_\_\_\_

All prices are subject to 10% service charge & applicable government tax.

Min 2 - Max 10 persons per class