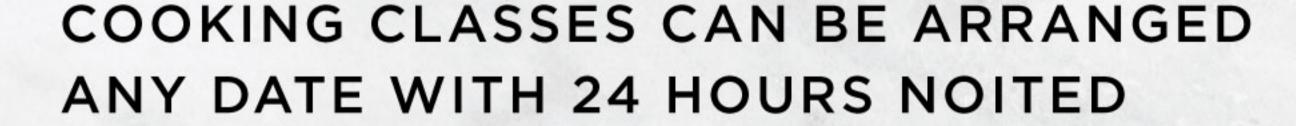


COCKING CLASS

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.

	Yam Nuea Yang spicy thai beef salad Tom Yam Goong spicy prawn soup with lemongrass Gaeng Kiew Wan Gai green curry with chicken
	Tom Kha Gai coconut soup with chicken and herbs Som Tam spicy papaya salad Goong Thod Kratiam stir-fried prawns with garlic and peper
H	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



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





+6677 448 994



