

MEMORABLE THAI COOKING CLASS

THB 1500++ per person
THB 2500 ++ per couple

1pm to 3pm maximum 2 persons per class | Choose 3 menus

Included in the package
Recipe, introduce Thai food information | Certificate

COOKING CLASS MENU

Salad and appetizer

- Thai spicy papaya salad, tomato, bean string, peanut, dried shrimp
- Spicy minced chicken salad with Thai herbs, roasted rice powder
- Spicy grilled beef salad, vegetables, lime & chili dressing
- Green mango salad, grilled chicken, cashew nut, shallot, coriander, tamarind, chili
- Deep fried Thai prawn cake served with sweet chili sauce & sweet plum sauce
- Marinated chicken satay with Thai herb and peanut sauce

Soup

- Hot and sour prawn soup with lemongrass, galangal, kaffir lime leaves and lime juice
- Chicken in coconut soup with galangal, lemongrass kaffir lime leaves and lime juice

Main dish

- Stir fried noodle Thai style with prawns, egg, peanuts and vegetables
- Wok fried Minced chicken in spicy holy basil sauce
- Sweet & sour with mixed vegetables and golden fried chicken
- Golden fried seafood with garlic and pepper
- Golden fried prawns, sweet tamarind sauce, fried shallot
- Popular green curry with eggplant, basil and chicken
- Red curry with roasted duck, pineapple, tomato, grapes, eggplant and basil leave
- Massaman curry with beef, potato and peanut
- Mild Thai red curry with chicken & kaffir lime leave

Dessert

- Thub Tim Grob with jackfruit
- Steam Banana cake
- Banana in coconut milk
- Bua Loi Pluak

The cancellation must be made 24 hrs. prior to the date of event otherwise 50% of the total amount will be charged.

^{*} Terms and conditions apply. Prices for food only in Thai Baht and subject to 10% service charge and 7% government taxes