



SPICE SPOONS



## SPICE SPOONS COOKING CLASS PROGRAM

### CULINARY ART OF CUISINE

Embark on a culinary journey of discovery, visiting our local town's dry and wet markets, sample some of southern Thailand best cuisine. Before returning to learn the secrets of Thai cuisine. Our expert chefs will guide you through the selection of the ingredients used, preparation methods and traditional cooking styles used to make some of the world's most famous dishes so you can dazzle friends back home.

#### Thai Culinary Journey

THB 2,400++ per person  
11.30 am – 1.30 pm

- Welcome non-alcoholic drink
  - Walk through our herb garden
  - Ingredient shopping
  - Spice Spoon cooking session
  - A glass of wine with lunch
- Apron/Chef Hat  
Shopping Bag  
Cutting Board  
Recipe cards  
Photo  
Certificate

#### Thai Culinary Journey with local market visit

THB 3,300++ per person  
9.00 am – 1.30 pm

- Welcome non-alcoholic drink
  - Transfer to fresh market by Hotel Car
  - Ingredient shopping
  - Walk through our herb garden
  - Spice Spoon cooking session
  - A glass of wine with lunch
- Apron/Chef Hat  
Shopping Bag  
Cutting Board  
Recipe cards  
Photo  
Certificate

#### Health & Spa Culinary Journey

THB 4,199++ per person  
11.30 am – 3.30 pm

- Welcome non-alcoholic drink
  - Ingredient shopping
  - Walk through our herb garden
  - Spice Spoon cooking session
  - A glass of wine with lunch
- Apron/Chef Hat  
Shopping Bag  
Cutting Board  
Recipe cards  
Photo  
Certificate
- Relax and enjoy a one hour "Thai Massage"

#### Health & Spa Culinary Journey with local market visit

THB 5,099++ per person  
9.00 am – 3.30 pm

- Welcome non-alcoholic drink
  - Transfer to fresh market by Hotel Car
  - Ingredient shopping
  - Walk through our herb garden
  - Spice Spoon cooking session
  - A glass of wine with lunch
- Apron/Chef Hat  
Shopping Bag  
Cutting Board  
Recipe cards  
Photo  
Certificate
- Relax and enjoy a one hour "Thai Massage"

*Prices are subject to 10% service charge and applicable government tax.*



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## SELECT 3 THAI DISHES PER COOKING CLASS

Minimum of 2 guests are required and maximum of 12 guests per class

### MENU

#### APPETISER

**Krathong Thong:** Light crispy, golden cups with various savoury fillings  
**Satay Gai:** Chicken satay  
**Tod Man Pla:** Thai fish cakes

#### SOUP

**Tom Yum Goong:** Spicy prawn soup  
**Tom Kha Gai:** Coconut chicken soup

#### MAIN

**Khao Soi Gai:** Chiang Mai Noodles  
**Som Tum Thai:** Green Papaya Salad  
**Yam Mamuang Pla Krob:** Crispy fish with spicy mango salad  
**Pla Goong:** Spicy prawn salad  
**Pla Kapong Nung Manow:** Steamed sea bass  
**Gai Pad Med Mamuang:** Chicken and cashew nut stir-fry  
**Phad Thai Goong Sod:** Thai fried noodles with prawns  
**Chu Chi Goong:** Prawn chu chi curry  
**Massaman Nuea:** Massaman beef curry  
**Gang Kiew Wan Gai:** green curry

#### DESSERT

**Khao Niew Mamuang:** Mango with sweet, sticky rice

#### Package Upgrade

##### Extra Recipes:

add one recipe at THB 200++ per person  
add two recipes at THB 300++ per person  
add three recipes at THB 350++ per person

#### Garnish and Table Enhancements:

Vegetable and fruit carving at THB 200++ per person

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