



SPICE SPOONS

BY ANANTARA

At Anantara, we immerse guests in the authentic flavours of each locale with our signature cooking class.

It begins with a tour of the local market to choose fresh produce. The chef will accompany you, outlining the history of Thai cuisine, and passing you delicious snacks to taste as you go.

Back at the resort, you will be greeted with a refreshing Thai iced tea and cold towel, before getting to work in the kitchen. Choose your favourite dishes, from classics like som tum and tom yum to northern Thai specialities such as khao soi.

The chef will then give you step-by-step instructions, with suggestions for alternative ingredients and cooking equipment to source at home.

You'll then enjoy your creations for lunch under the bodhi tree, returning home with new skills and recipes to try out on friends and family.

To book, please contact Reception at least one day in advance.



COOKING CLASS PROGRAMME

10:00 am - 11:00 am	Market tour with the chef (transfers provided) Shopping and tasting of local snacks at the market Transfer back to hotel.
11:00 am - 11:30 am	Welcome refreshment of Thai iced tea and cold towel.
11:30 am onwards	Cooking class followed by lunch

THB 3,800 ++ per person for full programme
THB 3,200 ++ per person* for cooking class only

Inclusive of a Spice Spoons certificate, shopping bag, apron and USB with recipes

TERMS AND CONDITIONS

- Prices are subject to 10% service charge and 7% tax.
- Each class is subject to a minimum of two and maximum of six participants.
 - Reservations are required at least 24 hours in advance.
- Cancellations must be made at least 12 hours in advance, otherwise a 50% charge applies.

RECIPES TO CHOOSE FROM

Please select one dish per category.
Depending what seasonal produce is available at the market,
the chef may offer additional dishes to choose from.

APPETISER

Kratong thong	Crispy, golden cups with savoury fillings
Tod mun pla	Fishcakes
Satay gai	Chicken skewers
Som tum	Papaya salad
Pla goong	Spicy prawn salad

SOUP

Tom yum goong	Spicy prawn soup
Tom kha gai	Coconut chicken soup
Yum jin gai	Spicy chicken soup*

MAIN

Khao soi gai	Coconut curry noodles*
Yum mamuang pla krob	Mango salad with crispy fish
Pla krapong neung manao	Steamed seabass with lemon
Gai pad med mamuang	Chicken cashew nut stir-fry
Pad thai	Stir-fried noodles with prawn
Chu chi goong	Red prawn curry
Massamun nuea	Peanut beef curry
Gaeng keaw wan gai	Green chicken curry

DESSERT

Khao niew mamuang	Mango and sticky rice
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ADDITIONAL DISH: THB 300++

*Northern speciality

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