

SPICE SPOONS

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 the Reception Desk one day in advance.



COOKING CLASS PROGRAMME

9.00 am Meet the chef in the lobby for tuk-tuk transfer

9.25 am Tour San Pha Koi Market

10.30 am Return to Bodhi Terrace for cooking class

12.00 noon Lunch and presentation of certificate, Spice Spoons

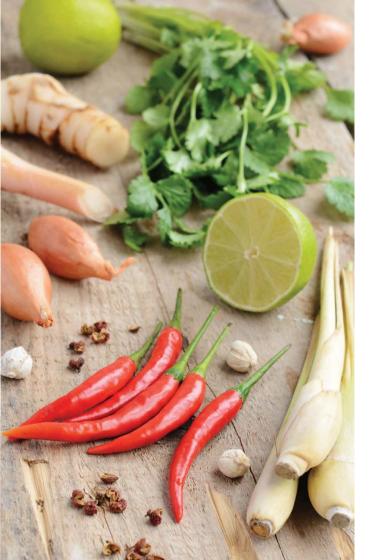
Bag with apron, and USB loaded with recipes

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



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.
- Please cancel at least 12 hours in advance, otherwise a 50% fee 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.

APPFTISER

Kratona Thona Crispy, golden cups with savoury fillings

Spicy prawn salad

Tod Mun Pla Fishcakes Satay Gai Chicken skewers Som Tum Papava salad Pla Goong

SOUP

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

MAIN

Khao Soi Gai Yum Mamuang Pla Krob Pla Krapong Neung Manao Gai Pad Med Mamuang Pad Thai

Massamun Nuea Gaeng Keaw Wan Gai

Chu Chi Goong

Coconut curry noodles* Mango salad with crispy fish Steamed seabass with lemon Chicken cashew nut stir-fry Stir-fried noodles with prawn Red prawn curry

Peanut beef curry Green chicken curry

DESSERT

Khao Niew Mamuang

Mango and sticky rice

ADDITIONAL DISH: THB 300++

*Northern speciality

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