



ANANTARA
CHIANG MAI RESORT

spicespoons

A THAI CULINARY JOURNEY



SPICE SPOONS

Much more than just a cooking class, Spice Spoons offers a rich and interactive immersion in Thailand's world famous gastronomy, renowned for its artistry and unique four flavour balance of salty, sweet, spicy and pungent.

Meet your master chef instructor during breakfast and participate in the traditional ritual of making merit at our spirit house, before travelling by three wheeler tuk-tuk for a fascinating local market tour. Return to the resort to learn about Thai and Northern Thai cuisine's cultural significance and health benefits, indigenous ingredients and cooking equipment, as well as convenient replacements to use at home. Choose from a menu of authentic regional recipes from across Thailand, including age old northern specialties. Cook your favourites in a step by step class in the colonial house garden, and savour your creations for lunch with a glass of wine.

Leave with wonderful memories and impressive new skills to entertain family and friends back home, as well as a Spice Spoons shopping bag containing a certificate, apron, chopping board and box of recipe cards.

To book, please contact the Reception Desk one day in advance.



COOKING CLASS PROGRAMME

- 10.00-11.00 am. Market tour with explanation of Northern Thai food ingredients
- Shopping and tasting of local snacks at the market
Transfer back to hotel
- 11.00-11.30am. Welcome refreshment of Thai iced tea and cold towel
- 11.30 am- onwards* Theory session and Chef demonstration, step by step cooking class (choice of four recipes)
- Savour your creations for lunch
Certificate presented by General Manager

THB 3,800 ++ per person for full programmes

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

Including a Spice Spoons shopping bag containing a certificate, apron, chopping board and box of recipe cards



TERMS AND CONDITIONS

- Prices are subject to 10% service charge and applicable government tax.
- A minimum of two guests and a maximum of six guests per class.
- Reservations must be made at least one day in advance
- Cancellations must be made at least 12 hours in advance, otherwise a 50% charge applies.



MENU OPTIONS

Please select one dish from each category below.
Depending what seasonal produce is available at the local market, chef will happily offer additional dishes to the menu selection.

APPETISERS

Krathong Thong
Tod Man Pla
Satay Gai
Som Tum Tai
Pla Goong

Crispy, golden cups with savoury fillings
Thai fishcakes
Chicken satay
Green papaya salad
Spicy prawn salad

SOUPS

Tom Yum Goong
Tom Kha Gai
Yam Jin Gai

Spicy prawn soup
Coconut chicken soup
Northern style chicken soup*

MAINS

Khao Soi Gai
Yam Mamuang Pla Krob
Pla Kapong Nung Manow
Gai Pad Med Mamuang
Phad Thai Goong Sod
Chu Chi Goong
Massaman Nuea
Kang Keaw Wan Gai

Chiang Mai noodles*
Crispy fish with spicy mango salad
Steamed sea bass with lemon
Chicken and cashew nut stir fry
Thai fried noodles with prawns
Prawn chu chi curry
Massaman beef curry
Chicken green curry

DESSERT

Khao Niew Mamuang
*Northern Thai Specialty

Mango with sweet sticky rice

PACKAGE ENHANCEMENTS

Add additional recipes for THB 300 per dish.

ANANTARA CHIANG MAI RESORT

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