

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

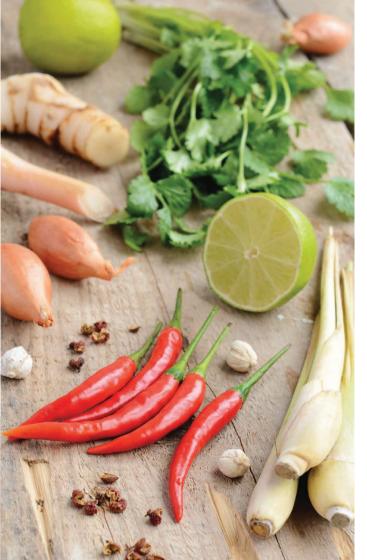
THB 3,800 ++ per person for full programes THB 3,200 ++ per person* for cooking class only

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

SOUPS

Tom Yum Goong Tom Kha Gai Yam Jin Gai

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

DESSERT

Khao Niew Mamuang *Northern Thai Specialty

PACKAGE ENHANCEMENTS

Add additional recipes for THB 300 per dish.

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

Spicy prawn soup Coconut chicken soup Northern style chicken soup*

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

Mango with sweet sticky rice

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