

spicespoons



A THAI CULINARY JOURNEY


ANANTARA
CHIANG MAI • RESORT



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.



KEANG KAIOW WAAN KAI



COOKING CLASS PROGRAMME

Available every day from 9.00 am – onwards

- 9.00 am Welcome by Chef at The Restaurant
- 9.15 am Transfer to local San Pha Koi market by tuk-tuk
- 9.25 am – 10.30 am Market tour with explanation of Northern Thai food ingredients
- Shopping and tasting of local snacks at the market
- Transfer back to hotel
- 10.40 am – onwards Welcome refreshment of Thai iced tea and cold towel
- Theory session and Chef demonstration, step by step cooking class (choice of four recipes)
- Savour your creations for lunch
Certificate presented by the General Manager



THB 4,500++ per person, including a Spice Spoons shopping bag containing a certificate, apron, chopping board and box of recipe cards

Classes are limited to a minimum of two and a maximum of six guests to ensure a personalised experience.



SATAY GAI

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	Light crispy, golden cups with various savoury fillings
Tod Man Pla	Thai fishcakes
Satay Gai	Chicken satay
Som Tum Tai	Green papaya salad
Pla Goong	Spicy prawn salad

Soups

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

Mains

Khao Soi Gai	Chiang Mai noodles*
Yam Mamuang Pla Krob	Crispy fish with spicy mango 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
Kang Keaw Wan Gai	Chicken green curry

Dessert

Khao Neeo Mamuang	Mango with sweet sticky rice
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*Northern Thai specialties

PACKAGE ENHANCEMENTS

Add additional recipes for THB 300 per dish.

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.

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