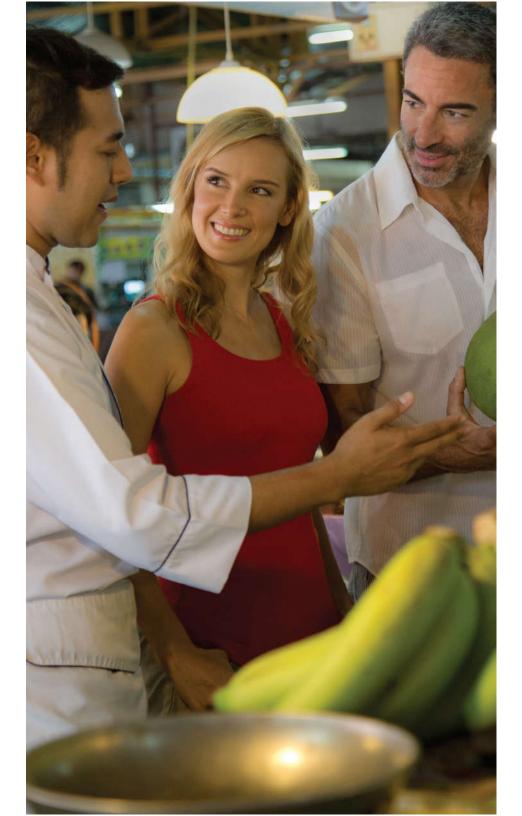




A THAI CULINARY JOURNEY





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

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.





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

Mains

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

Light crispy, golden cups with various savoury fillings Thai fishcakes Chicken satay Green papaya salad Spicy prawn salad

Spicy prawn soup Coconut chicken soup*

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

Dessert

Khao Neeo Mamuang

Mango with sweet sticky rice

*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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