

SPICE SPOONS COOKING CLASS



Immerse yourself in the delicate art of Thai cuisine as you unravel the secrets behind some distinctly Northern specialties. Your journey begins with a guided tour of one of the bustling local markets where you will learn to select the finest spices and freshest produce, collecting the perfect range of ingredients. Afterwards, you can choose to either have your cooking class at our specially designed Spice Spoons pavilion back at the resort or at Million Fields – a 50-acre organic farm growing salad greens, Thai herbs and many different types of fruit and vegetables. Once on location, our master chef will guide you as you prepare delectable curries, soups, appetizers and traditional desserts.

An additional THB 2,000 fee per person is applicable for the Million Fields experience.

WHERE TO MEET

- Lobby entrance, 10 minutes prior activity time
- Duration of activity: 60 minutes for local market visit and 120 minutes for cooking class
- Transportation duration is 30 min to/from resort and farm

WHAT THE HOTEL WILL PROVIDE

- A fully fledged demonstration kitchen, and attendee cooking stations with utensils
- A professional head chef
- A certificate of attendance and pictures taken during the activity will be sent by email
- All ingredients for selected menu and equipment

WHAT TO WEAR AND BRING

- Camera

SAFETY TIPS

- Please advise us on any food preference, allergies or dietary requirements
- Follow health and safety guidelines from our head Chef