



SPICE SPOONS



A THAI CULINARY JOURNEY.



ANANTARA
GOLDEN TRIANGLE
ELEPHANT CAMP & 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.

Enjoy a guided local market experience, as well as coffee with the locals, a visit to a local farm, and a delicious breakfast picnic at the farm. Return to the resort and tour our herb and vegetable garden. 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 specialities. Cook your favourites in a step by step class in our professional cooking school under Sala Mae Nam restaurant. Savour your creations for lunch and enjoy the option of adding a fruit and vegetable carving class to enhance your artistic presentation.

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, USB Flash Drive containing the recipes.

To book, please contact the Reception Desk one day in advance before 4.00 pm.





COOKING CLASS PROGRAMME

- 7.30 am Meet at the lobby and travel to Chiang Sean's bustling food market, where your Thai chef instructor will pick up the fresh produce, spices and herbs you'll be cooking with later on. Soak up the town's traditional atmosphere as you enjoy a morning coffee with the locals. Visit a local farm and enjoy a traditional breakfast there.
- 9.00 am Return to the resort and tour our herb and vegetable garden, hearing an informative introduction to Thai cuisine's key ingredients.
- 10.30 am Chef will talk you through the dishes you are about to cook and the techniques you'll use. Then it's your turn to put theory into practice in a step by step cooking class.
- 1.00 pm Savour your creations for lunch with our house wine.
- 2:00 pm Cooking class experience ends.

A minimum of 2 guests and maximum of 12 guests per class.

THB 6,000 THB nett per person, including a Spice Spoons shopping bag containing a certificate, apron, USB Flash Drive containing the recipes, as well as refreshments throughout the experience and bottle of house wine per guest.

FRUIT & VEGETABLE CARVING CLASS

Enhance your presentation skills by mastering the intricate art of carving a variety of fruits and vegetables into ornate shapes.

THB 2,150 nett per person

Terms and conditions

Prices are inclusive of 10% service charge and applicable government tax. A minimum of two guests and a maximum of 12 guests per class. Reservations must be made at least one day in advance before 4.00 pm. Cancellations must be made at least four hours in advance, otherwise a 25% 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

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

Yam Jin Gai

Northern style 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

Lab Moo Khua

Northern pork salad*

Aeb Pla

Northern style BBQ catfish in banana leaf*

Dessert

Khao Neeo Mamuang

Mango with sweet sticky rice

*Northern Thai specialty



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