



SPICE SPOONS
BY ANANTARA

A journey through the flavours Thailand

Discover the rich culinary heritage of Thailand through
an immersive cooking experience
at Anantara Golden Triangle Elephant Camp & Resort.
Guided by our talented chefs, uncover the delicate balance of flavours,
fragrant herbs and traditional techniques behind
some of the region's most beloved dishes.

Your culinary journey begins with an optional visit to a vibrant local market,
where you will learn how to select the freshest seasonal ingredients,
aromatic spices and local produce.
Continue with a stop at a local village house for a glimpse into the traditions
and lifestyle of the community before arriving at the cooking venue.

In a relaxed and interactive setting, master the preparation of authentic
Thai specialities, from flavourful curries and comforting soups
to handcrafted appetisers and traditional desserts.
Each dish is carefully curated to celebrate the essence of Thai cuisine
while creating memorable moments to savour long after your journey ends.

Cooking class programme

The cooking class is available twice daily:

- Morning session: 7:00 am
- Evening session: 5:00 pm

Please meet at the resort lobby 10 minutes prior to the activity.

Duration

- Approximately two hours for the cooking class only
- Approximately 3.5 hours for the cooking class including the local market and village visit

The extended experience includes transportation to and from the resort, a local market visit, a short stop at a local village house, and the cooking class.

Pricing

- **THB 3,800++ per person** for cooking class only
- **THB 4,800++ per person** for cooking class with local market and village visit

Inclusive of

- Fully equipped demonstration kitchen and individual cooking stations
- Guidance from a professional Thai cuisine chef
- All ingredients and cooking equipment for the selected menu
- Spice Spoons certificate of participation and recipes sent via email following the class

Terms and conditions

Prices are subject to 10% service charge and applicable government tax.

A minimum of two guests and a maximum of 12 guests per class apply.

Reservations are required at least one day in advance before 4:00 pm.

Cancellations must be made at least four hours prior to the activity, otherwise a 25% cancellation fee will apply.

Recipes to choose from

Please select one dish per category.

Depending what seasonal produce is available at the market,
the chef may offer additional dishes to choose from.

Appetiser

Kratong Thong	Crispy, golden cups with savoury fillings
Tod Mun Pla	Fishcakes
Satay Gai	Chicken skewers
Som Tum	Papaya salad
Pla Goong	Spicy prawn salad

Soup

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

Main

Khao Soi Gai	Coconut curry noodles*
Yum Mamuang Pla Krob	Mango salad with crispy fish
Pla Krapong Neung Manao	Steamed seabass with lemon
Gai Pad Med Mamuang	Chicken cashew nut stir-fry
Pad Thai	Stir-fried noodles with prawn
Chu Chi Goong	Red prawn curry
Massamun Nuea	Peanut beef curry
Gaeng Keaw Wan Gai	Green chicken curry
Lab Moo Khua	Northern pork salad (Northern Thai specialty)
Aep Pla	Norther style BBQ catfish in banana leaf (Northern Thai specialty)

Dessert

Khao Niew Mamuang	Mango and sticky rice
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ANANTARA GOLDEN TRIANGLE ELEPHANT CAMP & RESORT

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