

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. Once on location, a master chef will guide you as you prepare delectable curries, soups, appetizers, and traditional desserts.

WHERE TO MEET

- Please meet us at the lobby entrance 10 minutes before the activity time
- Duration of activity: You will visit a local market, stop for a quick tour of the local village head's house, and enjoy a cooking class. The total duration includes 30 minutes of transportation to and from the resort and the farm

WHAT TO WEAR AND BRING

- Camera
- Bring some cash for the local market experience

WHAT THE HOTEL WILL PROVIDE

- A fully equipped demonstration kitchen and cooking stations
- A professional Thai Cuisine chef
- A certificate of attendance for the activity, which will be sent to you via email as a souvenir of your experience
- All the ingredients and equipment for the selected menu

SAFETY TIPS

- Please let us know if you have any food preferences, allergies or dietary requirements
- Please follow the health and safety guidelines from our head chef
- This activity is suitable for children above the age of 12 years