



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 an intriguing local market experience and soak up the atmosphere as you sample a local Thai coffee. Make merit at a beautiful temple before returning to the resort. Learn about Thai cuisine's cultural significance and health benefits, ndigenous 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 Hua Hin specialties. Cook your favourites in a step by step class n the Spice Spoons pavilion beside the lagoon, and savour your creations for lunch with a Thai wine tasting journey. Enrich the experience by opting to add on presentation classes in the art of napkin folding, table setting, and fruit and vegetable carving.

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, and box of recipe cards.

To book, please contact the Reception Desk at least two days in advance.

Cooking Class Programme

Choose from the following options:

THAI CULINARY JOURNEY - 11.30 am - 2.00 pm

- Welcome drink (non-alcoholic)
- Spice Spoons theory and chef demonstration
- Step by step cooking class

THAI CULINARY JOURNEY WITH LOCAL MARKET VISIT - 9.00 am - 1.30 pm

- Chef welcome
- Transfer to local market by hotel car
- Guided market tour and ingredient shopping
- Transfer back to the resort by hotel car
- Welcome drink (non-alcoholic)
- Spice Spoons theory and chef demonstration
- Step by step cooking class

COUPLE'S SPICE SPOON - THB 4.800 NET PER COUPLE

Includes welcome drink and selection of starter, soup, main course, one glass of local wine during the meal, apron, E-recipe card and E-certificate in flash drive

FAMILY SPICE SPOON - THB 3,950 NET PER FAMILY

Includes welcome drink and selection of one main course, apron, E-recipe card and E-certificate in flash drive for 2 adults and 2 children up to 12 years old.

SINGLE SPICE SPOON - THB 2,600 NET PER PERSON

Includes welcome drink and selection of starter, soup, main course, one glass of local wine during the meal, apron, E-recipe card and E-certificate in flash drive.

For both experiences, Market tour is a supplement to be charged at THB 750 net.

Menu Additions

Add extra dishes to your cooking class for THB 300 net

Terms and Conditions

- Prices are thai baht and are included to 10% service charge and other applicable government tax.
- A maximum of eight guests per class.
- Reservations must be made at least two days in advance.
- Cancellations must be made at least one day in advance, otherwise a 100% 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 fish cakes Satay Gai Chicken satay*

Soups

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

Mains

Khao Soi Gai Chiang Mai noodles Som Tum Thai Green papaya salad

Yam Mamuang Pla Krob Crispy fish with spicy mango salad

Pla Goong Spicy prawn salad Pla Kapong Nung Manow Steamed sea bass

Gai Pad Med Mamuang Chicken and cashew nut stirfry Phad Thai Goong Sod Thai fried noodles with prawns*

Chu Chi Goong Prawn chu chi curry
Massaman Nuea Massaman beef curry
Geang Kiew Wan Gai Chicken green curry

Complimentary Ready to Eat Dessert

Khao Niew Mamuang Mango with sweet sticky rice*

*Hua Hin specialty



