



spicespoons

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A CULINARY JOURNEY



ANANTARA
HUA HIN • 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 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, 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 Hua Hin specialties. Cook your favourites in a step by step class in 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, chopping board and box of recipe cards.

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

Cooking Class Programme

9:00 am

- Chef welcome
- Welcome drink (non-alcoholic)

9:05 am

- Transfer to hydroponic garden and mushroom house

9:20 am

- Transfer to local market

9:45 am – 10:30 am

- Market tour with an explanation of Thai ingredients
- Shopping and tasting of local snacks
- Sample local Thai coffee

10:30 am – 11:00 am

- Transfer to Huay Sai Tai Temple for merit making with gold leaves

11:00 am

- Transfer back to the hotel

11:30 am – 2:00 pm

- Local herbal refreshment
- Theory session and chef demonstration
- Step by step cooking class

A minimum of 2 guests and a maximum of 8 guests per class.

First guest	THB 3,900 Net
Second joining guest	THB 2,500 Net
Without Market tour	THB 2,900 net per person

including a Spice Spoon shopping bag, apron, E-recipe cards and E-certificate in flash drive

Optional Add Ons

Presentation Classes

Enhance your culinary presentation skills by learning new decorative talents. The following three classes are priced at THB 200 net

- Napkin folding
- Table setting
- Fruit and vegetable carving

Menu Additions

Add extra dishes to your cooking class for THB 200 net

Terms and Conditions

- Prices are Thai baht and are included to 10% service charge and other applicable government tax.
- A minimum of two guests and 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.

TOM KHA GAI



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

Dessert

Khao Niew Mamuang

Mango with sweet sticky rice*

*Hua Hin specialty



KHAO NIEW MAMUANG



SOM TUM THAI