



SPICE SPOONS



A THAI 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)

9.15 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
- Wine tasting experience of three Thai wines
- Savour your creations for lunch with your chosen glass of wine

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

THB 4,500++ per person, including a Spice Spoons shopping bag containing a certificate, apron, chopping board and box of recipe cards.

OPTIONAL ADD ONS

Presentation Classes

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

- Napkin folding
- Table setting
- Fruit and vegetable carving

Menu Additions

Add extra dishes to your cooking class for THB 200 per recipe.

Terms and Conditions

Prices are subject to 10% service charge and 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 KAI



YAM MAMUONG PLAA KROB



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*
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*Hua Hin specialty



Anantara Hua Hin Resort
43/1 Phetkasem Beach Road, Hua Hin, Prachuabkirikhan 77110 Thailand
T +66 (0) 32 520 250 F +66 (0) 32 520 259
E huahin@anantara.com
anantara.com