



SPICE SPOONS

BY ANANTARA

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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, 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, certificate card and E-recipe in one flash drive

For additional experiences, Market tour is a supplement to be charged at THB 1,500 net per package purchase

FAMILY SPICE SPOON – THB 3,950 NET PER FAMILY

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

For additional experiences, Market tour is a supplement to be charged at THB 1,500 net per package purchase

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, certificate card and E-recipe in one flash drive

For additional experiences, Market tour is a supplement to be charged at THB 1,500 net per package purchase

Menu additions

Add extra dishes to your cooking class for THB 300 net per dish per person

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.
- Step by step cooking 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 filling
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
Pad Thai Goong Sod	Thai fried rice 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*
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*Hua Hin specialty



Mango with sweet sticky rice



Som tum thai