



SPICE SPOONS



A Thai
Culinary
Journey



Anantara

LAWANA • KOH SAMUI
RESORT & SPA



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 a choice of culinary programmes that include a local market tour, temple merit making experience, visits to organic produce and coconut farms, and places of untouched natural beauty. Return to the resort and learn about Thai and southern 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 southern specialties. Cook your favourites in a step by step class at Ocean Kiss restaurant, master the art of table setting and Thai leaf folding, and savour your creations in a chef hosted meal.

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 24 hours in advance.



Tod Man
Pla



Cooking Class Programmes

Cinnamon Package

- 10:45 am Meet at reception where you will be greeted by your Thai chef instructor and escorted to local Laem Din market. Here chef will introduce you to the seasonal produce, aromatic herbs and rich spices of Koh Samui. Stop to enjoy a local refreshment and enjoy the opportunity to purchase goods.
- 11:45 am On the way back from the market we'll pass by Wat Sawang Arum to make merit.
- 12:15 pm Return to the hotel to relax and freshen up before cooking class begins.
- 12:45 pm Sip a refreshing local welcome drink, served with a lemongrass scented cold towel. The cooking class will then commence at Ocean Kiss restaurant, with an informative theory session about Thai cuisine's origins, techniques and ingredients.
- 1:00 pm Time to put the theory into practice in a step by step cooking class (choice of four recipes).
- 1:30 pm Table setting and Thai leaf folding class with our Food & Beverage Associate.
- 2:00 pm Savour your creations for lunch in a chef hosted meal.
- THB 2,750++ per person / THB 5,000++ per couple**, including a Spice Spoons shopping bag containing a certificate, apron, chopping board and box of recipe cards.



Lemongrass Package

9:30 am Meet at reception where you will be greeted by your Thai chef instructor and escorted to local Laem Din market. Here chef will introduce you to the seasonal produce, aromatic herbs and rich spices of Koh Samui. Stop to enjoy a local refreshment and enjoy the opportunity to purchase goods.

10:30 am Tour an organic farm to meet our produce supplier and gain insights about the cultivation of organic vegetables.

11:00 am Visit places of untouched natural beauty, including a view point where we'll pause for refreshments with a panorama of Chaweng Beach.

11:30 am Visit a coconut farm to see how locals take out the husk.

12:15 pm Return to the hotel to relax and freshen up before cooking class begins.

12:45 pm Cooking class commences at Ocean Kiss restaurant with an informative theory session about Thai cuisine's origins, techniques and ingredients.

1:00 pm Time to put the theory into practice in a step by step cooking class (choice of four recipes).

1:30 pm Table setting and Thai leaf folding class with our Food & Beverage Associate, including a glass of sparkling wine.

2:00 pm Savour your creations for lunch in a chef hosted meal.

THB 4,500++ per person / THB 8,500++ per couple, including a Spice Spoons shopping bag containing a certificate, apron, chopping board, box of recipe cards and a glass of sparkling wine.

Minimum of 2 guests and maximum of 8 guests per class. Larger group classes are also available upon special request.

Extra Recipes:

- Add one recipe at **THB 200++ per person**
- Add two recipes at **THB 350++ per person**
- Add three recipes at **THB 450++ per person**



Pla Goong

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 fishcakes*
- Satay Gai** Chicken satay
- Som Tum Thai** Green papaya salad
- Pla Goong** Spicy prawn salad*

Soups

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

Mains

- Khao Soi Gai** Chiang Mai noodles
- Yam Mamuang Pla Krob** Crispy fish with spicy mango salad
- Pla Kapong Nung Manow** Steamed sea bass
- Gai Pad Med Mamuang** Chicken and cashew nut stir fry
- 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** Green curry

Dessert

- Khao Neeo Mamuang** Mango with sweet sticky rice

**Southern Thai / island specialties*

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 24 hours in advance. Cancellations must be made at least 12 hours in advance, otherwise a 50% charge applies.





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