



spicespoons

A THAI CULINARY JOURNEY



## 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 guided local market experience, as well as coffee with the locals, a visit to a historic temple to make merit, and a delicious breakfast picnic in the temple grounds. Return to the resort and tour our herb and vegetable garden. Learn about Thai and Northern 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 age old northern specialities. Cook your favourites in a step by step class in our professional cooking school under Sala Mae Nam restaurant. Savour your creations for lunch and enjoy the option of adding a fruit and vegetable carving class to enhance your artistic presentation.

Leave with wonderful memories and impressive new skills to entertain family and friends back home, as well as a Spice Spoons shopping bag containing an apron and flash drive with a set of digital recipe cards.

To book, please contact the Reception Desk one day in advance before 4.00 pm.



## COOKING CLASS PROGRAMME

### LEMONGRASS PACKAGE

- 9.30 am Meeting 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 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 vegetable.
- 11.00 am Visit place 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)
- 2:00 pm Savour your creations for lunch in a chef hosted meal.

### CINNAMON PACKAGE

- 10.45 am Meeting 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 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 Arom to make merit.
- 12.45 pm Sip a refreshing local welcome drink, served with a peppermint 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)
- 2:00 pm Savour your creations for lunch in a chef hosted meal.

**LEMONGRASS PACKAGE THB 4,500++ per person**  
**THB 8,500++ per couple**

**CINAMON PACKAGE THB 2,750++ per person**  
**THB 5,000++ per couple**

All packages include a Spice Spoon shopping bag, a certificate, apron and recipe cards.



## 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  
Tod Man Pla  
Satay Gai  
Som Tum Tai  
Pla Goong

Crispy, golden cups with savoury fillings  
Thai fishcakes  
Chicken satay  
Green papaya salad  
Spicy prawn salad

### SOUPS

Tom Yum Goong  
Tom Kha Gai

Spicy prawn soup  
Coconut chicken soup

### MAINS

Khao Soi Gai  
Yam Mamuang Pla Krob  
Pla Kapong Nung Manow  
Gai Pad Med Mamuang  
Phad Thai Goong Sod  
Chu Chi Goong  
Massaman Nuea  
Kang Keaw Wan Gai

Chiang Mai noodles  
Crispy fish with spicy mango salad  
Steamed sea bass with lemon  
Chicken and cashew nut stir fry  
Thai fried noodles with prawns  
Prawn chu chi curry  
Massaman beef curry  
Chicken green curry

### DESSERT

Khao Niew Mamuang

Mango with sweet sticky rice

#### 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

ANANTARA LAWANA KOH SAMUI RESORT  
92/1 Moo 2 Bophut, Koh Samui, Surat Thani 84320 Thailand  
T +66 (0) 7796 0333 F +66 (0) 7796 0111  
E [lawanasamui@anantara.com](mailto:lawanasamui@anantara.com)  
[anantara.com](http://anantara.com)