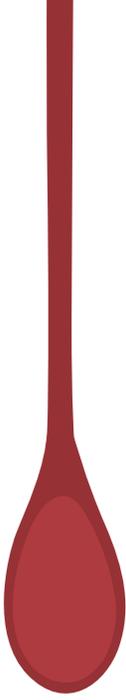




spicespoons

A SRI LANKAN CULINARY JOURNEY



SPICE SPOONS

Much more than just a cooking class, Spice Spoons offers a rich and interactive immersion into Sri Lanka's culinary secrets, renowned for its diversity, heady scents of indigenous spices and fresh produce.

Choose from a menu of authentic recipes treasured for generations, and cook your favourites in a step-by-step class in our professional cooking studio after a cup of refreshing local tea. Savour your tasty creations for lunch complemented with a local arrack cocktail. Enjoy the options of adding up to three recipes, including a guitarist or saxophonist for entertainment or even batik painting classes, fruit and vegetable carving and table decoration lessons.

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

To book, please contact Guest Services Centre one day in advance before 4.00 pm.



COOKING CLASS PROGRAMME

- 12.00 noon Chef will talk you through the four selected dishes you are about to cook and the techniques you'll use over a cup of refreshing Sri Lankan tea. Then it's your turn to put theory into practice in a step-by-step cooking class.
- 1.00 pm Savour your creations for lunch with traditional accompaniments and a local arrack cocktail.
- 2.00 pm Cooking class experience ends with a presentation of your certificate of completion by our Executive Chef.

USD 300 net per couple, including a Spice Spoons shopping bag containing an apron, a spice box and flash drive with a set of digital recipe cards, as well as refreshments throughout the experience.



TERMS AND CONDITIONS

Prices are net, inclusive of service charge and applicable government tax. A minimum of two guests and a maximum of twelve guests per class. Reservations must be made at least one day in advance before 4.00 pm. Cancellations must be made before 7.00 pm the day before, otherwise a 50% charge applies.



MENU OPTIONS

Please select four curry dishes from the recipes below. Your meal includes a sambol and a dessert dish. Depending on the seasonal produce available at the local market, our Chef will happily offer suggestions to your menu choices. Pickles, mango chutney, papadam, fried chilli and steamed white or red rice will be served with your selected dishes for lunch.

SAMBOL

Carrot Sambol
Katta Sambol
Pol Sambol
Seeni Sambol

*Carrot salad
Spicy chilli paste
Spicy coconut condiment
Sweet onion relish*

MEAT AND SEAFOOD CURRY

Balaya Malu Ambul Thiyai
Deville Chicken
Jaffna Crab Curry
Kukul Mas Mirisata
Negombo Pork Curry
Passekudah Isso Curry
Sri-Lankan Style Beef Bistek
Thora Malu Mirisata

*Dry sour tuna curry
Fried chicken in spicy sweet-sour sauce
Northern-style red curry with sea crabs
Fragrant chicken curry
Spicy black pork curry
Creamy prawn curry
Spiced beef steak in gravy
Kingfish sour fish curry*

VEGETABLE CURRY

Polos Ambula
Mukunuwenna Mallum
Bandakka Baduma
Bonchi Baduma
Gowa Mallum
Ala Baduma
Parippu Hodi
Rathu Ala
Wambatu Pahi

*Baby jackfruit curry
Stir-fried local aquatic greens with coconut
Deville okra
Deville green beans
Stir-fried cabbage with coconut
Deville potatoes
Tempered dhal curry
Beetroot curry
Pickled eggplant curry*

DESSERT

Pani Pol
Watalappan

*Coconut milk pancake
Jaggery and coconut custard pudding*

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