



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

**Starting time: 1.00 pm**

- Welcome drink (non-alcoholic)
- Cooking class (choice of three recipes)
- Savour your creations for lunch

**2,600++ per person**

**5,000++ per couple**

## THAI WINE UPGRADE

Enrich your cooking class experience with a bottle of reserve Thai wine, carefully selected and presented by our Wine Guru for you to enjoy while savouring your creations for lunch.

### WHITE WINE

GranMonte, Spring, Khao Yai, Thailand  
Chenin Blanc, 2020

320++ THB

### RED WINES

GranMonte, Spring, Khao Yai, Thailand  
Syrah Cabernet, 2020

370++ THB

## FRUIT & VEGETABLE CARVING CLASS

Master the intricate art of carving a variety of fruits and vegetables into ornate shapes in a beautiful shoreline setting.

**1'200++ per Person**

\*Classes are available for a maximum of 8 persons.



### TERMS AND CONDITIONS

Prices are inclusive of 10% service charge and applicable government tax. A minimum of two guests and a maximum of 12 guests per class. Reservations must be made at least one day in advance before 4.00 pm. Cancellations must be made at least four hrs in advance, otherwise a 25% charge applies.



## MENU OPTIONS

Please select three dishes from the recipes below.

### APPETISERS

Som Tum Thai

Tod Man Pla

Satay Gai

Green papaya salad

Thai fish cakes

Marinated chicken skewer with  
peanut sauce

### SOUPS

Tom Yum Gai

Tom Kha Gai

Spicy chicken soup

Coconut chicken soup

### MAINS

Phad Thai Gai

Massaman Nuea

Yam Mamuang Pla Krop

Pla Kapong Nung Manow

Thai fried noodles with chicken

Massaman beef curry

Crispy fish with green mango salad

Steamed sea bass with lemon

### DESSERT

Khao Niew Mamuang

Mango with sticky rice and coconut milk

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