



ANANTARA

RASANANDA KOH PHANGAN
VILLAS



SPICE SPOONS

BY ANANTARA



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 the opportunity to 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 age-old southern specialties. Cook your favourites in a step-by-step class with our expert Thai chef in our Spice Spoons show kitchen at The Bistro @ The Beach restaurant, and then savour your creations for lunch in tropical surroundings.

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 recipes.

To book, please contact the Discovery Host at least 24 hours in advance.



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

WINE UPGRADE

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

WHITE WINE

Sileni, Sauvignon Blanc, Marlborough, New Zealand, 2023

THB 395++

RED WINES

Beringer Vineyards 'Founders Estate' Cabernet Sauvignon, California, USA, 2022

THB 450++

FRUIT & VEGETABLE CARVING CLASS

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

THB 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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5/5 Moo 5 Thong Nai Pan Noi Beach, Baan Tai, Koh Phangan, Surat Thani 84280, Thailand | +66 77 956 660 | rasananda@anantara.com

ANANTARA.COM