



ANANTARA

RASANANDA  
KOH PHANGAN VILLAS



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.

Relax with a welcome drink before delving into Thai culinary culture with an informative theory session, in which you'll 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 guided by a master Thai chef, in a Spice Spoons kitchen set up outside our resort's main show kitchen. Savour your creations in beachfront bliss, and enjoy the option of adding a bottle of Thai wine, selected and presented by our Wine Guru. Adding a beautiful creative touch, we also offer daily afternoon classes in the intricate art of fruit and vegetable carving at our Beach Sala.

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 one day in advance.



## COOKING CLASS PROGRAMME

1.00 pm – 3.00 pm

- Welcome drink (non-alcoholic)
- Theory session and chef demonstration
- Cooking class (choice of three recipes)
- Savour your creations for lunch

**THB 2,800 nett per person**

**THB 5,000 nett 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.

**THB 1,600 nett per person**

## FRUIT & VEGETABLE CARVING CLASS

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

Everyday at the Beach Sala from 2.00 pm – 3.00 pm

**THB 1,200 nett per person**

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



### TERMS AND CONDITIONS

Prices are subject to 10% service charge and applicable government tax. Reservations must be made at least one day in advance. Cancellations must be made at least four hours in advance, otherwise a 50% charge applies.







## MENU OPTIONS

Please select three dishes from the recipes below.

### APPETISERS

Krathong Thong

Light crispy, golden cups with various savoury fillings

Tod Man Pla

Thai inspired fish cakes

Satay Gai

Chicken satay

### MAINS

Phad Thai Goong Sod

Thai fried noodles with prawns\*

Gai Pad Med Mamuang

Chicken and cashew nut stirfry

Khao Soi Gai

Chiang Mai noodles

Pla Kapong Nung Manow

Steamed sea bass with lemon\*

### SOUPS

Tom Yum Goong

Spicy prawn soup\*

Tom Kha Gai

Coconut chicken soup

### CURRIES

Massaman Nuea

Massaman beef curry

Chu Chi Goong

Prawn chu chi curry

Geang Kiew Wan Gai

Chicken green curry

### DESSERT

Khao Niew Mamuang

Mango with sweet sticky rice

\* Local Koh Phangan seafood specialties

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