



A THAI CULINARY JOURNEY.

Travel by longtail boat or tuk-tuk for a vibrant market tour. Then learn to create authentic Thai recipes in a master chef class at our cooking school or cruising the Chao Phraya River aboard a restored antique rice barge.

Bookings must be made at least 48 hours in advance. For reservations and more information, please call 0 2476 0022 Ext. 1416 or email riversidedining@anantara.com

LIFE IS A JOURNEY. Visit anantara.com

SPICE SPOONS COOKING CLASS PROGRAMME

THE MARKET

Prices: THB 3,500++ per person or THB 4,950++ per person

MANOHRA CRUISES

Prices: THB 3,500++ per person or THB 4,950++ per person

An additional charter fee of THB 20,000++ applies for booking the Manohra Cruises.

This fee is waived for bookings of 10 persons or more.

Child price: THB 500++ per accompanying child (below 14 years old)

A minimum of 2 guests and a maximum of 24 guests per class are required. Advance reservations of at least 48 hours is highly recommended. Cancellation after 7.00 pm on the day before the class will be subject to a 50% cancellation charge.

THB 3,500++ per person 8.00 am – 1.30 pm	THB 4,950++ per person 7.30 am – 1.30 pm
<ul style="list-style-type: none"> • Thai herbal drink at The Market Restaurant • Transfer to fresh market by Tuk-Tuk with Chef • Tour and ingredient shopping at fresh market • Local non-alcoholic drink • Transfer back to hotel by Tuk-Tuk • Cooking (4 recipes per person) • Table setting and napkin folding demonstration • Enjoy your culinary creations paired with a glass of fine wine from Thailand's leading winery • Receive the following gifts with our compliments : <ul style="list-style-type: none"> - Spice Spoons apron - Shopping bag - Cutting board - Digital recipe card & USB flash drive 	<ul style="list-style-type: none"> • Thai herbal drink at The Market Restaurant • Transfer to fresh market by shuttle boat or Tuk-Tuk • Tour and ingredient shopping at fresh market • Local non-alcoholic drink • Transfer back to hotel by shuttle boat or Tuk-Tuk • Cooking (4 recipes per person) with a glass of Prosecco • Table setting and napkin folding demonstration • Enjoy your culinary creations paired with a bottle of Thai wine from Thailand's leading winery • Receive the following gifts with our compliments : <ul style="list-style-type: none"> - Spice Spoons apron - Shopping bag - Cutting board - Digital recipe card & USB flash drive

PACKAGE UPGRADE

- Add one recipe at THB 200++ per person
- Add two recipes at THB 300++ per person
- Add three recipes at THB 350++ per person
- Transportation by longtail boat at THB 1,500++ per couple
- Vegetable and fruit carving at THB 200++ per person
- Thai-style vegetable garnish at THB 200++ per person

MENU (Please select one from each category per group)

APPETISER

- Krathong Thong: Light crispy, golden cups with various savoury fillings
- Tod Man Pla: Thai fish cakes
- Satay Gai: Chicken satay
- Som Tum Thai: Green papaya salad
- Pla Goong: Spicy prawn salad

MAIN

- Khao Soi Gai: Chiang Mai noodles
- Yam Mamuang Pla Krob: Crispy fish with spicy mango salad
- Pla Kapong Nung Manow: Steamed seabass
- Gang Kiew Wan Gai: Chicken green curry
- Gai Pad Med Mamuang: Chicken and cashew nut stir-fry
- Phad Thai Goong Sod: Thai fried noodles with prawns
- Chu Chi Goong: Prawn chu chi curry
- Massaman Nuea: Massaman beef curry

SOUP

- Tom Kha Gai: Coconut chicken soup

DESSERT

- Khao Niew Mamuang: Mango with sweet sticky rice

Prices are subject to 10% service charge and applicable government tax.

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