



# Thai culinary classes in Bangkok

Immerse yourself in the delicate art of Thai cuisine as you unravel the secrets behind some of the world-renowned Thai specialties. Your journey begins with a guided tour of one of the bustling local markets where you will learn to select the finest spices and freshest produce, collecting the perfect range of ingredients. Afterwards, you will learn how to make your favorite Thai dishes by the guidance of our master chef at our specialty restaurant, Spice Market.

SPICE SPOONS

BY ANANTARA



# The Cooking Classes

The cooking class will be led by Chef Warinthorn Sumrithphon our Spice Market Chef de Cuisine.

## THB 3,500++ PER PERSON

(Cooking class only)

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Morning class 8:00 am – 12:00 pm

Afternoon class 3:00 pm – 6:00 pm

- Welcome Thai herbal drink and clod tower
- Cooking (3 recipes per class)
- Table setting and napkin folding demonstration
- Enjoy your culinary creations at the restaurant
- Receive the following gifts with our compliments:  
Spice Spoons apron | Shopping bag | Cutting board | Digital recipe card & USB flash drive

## THB 4,500++ PER PERSON

(Including local market visit)

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Morning class 8:00 am – 12:00 pm

- Thai herbal drink at The Market Restaurant
- Transfer to local market by Tuk-Tuk with Chef
- Tour and ingredient shopping at local market
- Local non-alcoholic drink
- Transfer back to hotel by Tuk-Tuk
- Cooking (3 recipes per class)
- Table setting and napkin folding demonstration
- Enjoy your culinary creations at the restaurant
- Receive the following gifts with our compliments:  
Spice Spoons apron | Shopping bag | Cutting board | Digital recipe card & USB flash drive

# Menu options

Please select one dish from each category below. Depending on what seasonal produce is available at the local market, chef will happily offer additional dishes to the menu selection.

## APPETIZERS

**Tod Man Pla**  
Thai fishcakes

**Som Tum**  
Thai Green papaya salad

**Pla Goong Spicy**  
Prawn salad

**Yam Som O**  
Pomelo salad with  
grilled prawns

## SOUPS

**Tom Yum Goong**  
Spicy prawn soup\*

**Tom Kha Gai**  
Coconut chicken soup

## MAINS

**Yam Mamuang Pla Krob**  
Crispy fish with spicy mango salad

**Gai Pad Med Mamuang**  
Chicken and cashew nut stir fry

**Phad Thai Goong Sod**  
Thai fried soft shell crab  
with pepper corn sauce

**Chu Chi Goong**  
Prawn chu chi curry

**Massaman Nuea**  
Massaman beef curry

**Geang Kiew Wan Gai**  
Chicken green curry\*



### Term and conditions:

- A minimum of 4 guests is required to make a reservation
- Half price for kids (5-11 years old) Children under five dine for free
- 3 days in advance is required to make a reservation
- This program will not applicable any promotion or any privilege discount
- Prepayment in advance to confirm the reservation
- The class subject to availability