

Local and Thai Culinary journeys



SPICE SPOONS

BY ANANTARA

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Spice Spoons is an interactive immersion in the world's favourite cuisines. Both Malay and Thai food draw on a vast melting pot of cultures for fragrance and spice.

To reserve your place, please contact Guest Service Agent a day in advance before 4.00 pm.

Cooking class Details



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Cooking class

Details

- 11.00 am The chef will talk you through the dishes you are about to cook and the techniques you'll use. Then it's your turn to put theory into practice with step-by-step instructions
- 12.00 pm Savour your creations for lunch
- 2.00 pm Cooking class ends

- MYR298+ per person or MYR596+ per couple (cooking class only)
- Includes a Spice Spoons shopping bag containing an apron and flash drive with digital recipe cards, as well as refreshments throughout the experience
- Classes are for a maximum of six persons
- Please inform us of any dietary restrictions or allergies
- Please note that reservations must be cancelled at least 12 hours in advance otherwise, 50% charges will apply

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Local specialties

Please select one dish from either
the Malay or Thai menu from each category below.

STARTER

Kerabu Mangga Muda

Young mango salad

Otak-Otak

Grilled fish cake wrapped
in banana leaf

Satay Ayam

Sweet turmeric-marinated
chicken skewers with
peanut sauce

Roti Jala

Net crepe with
chicken curry

SOUP

Sup Soto Ayam

Turmeric chicken broth
with glass noodle
and peanuts

MAINS

Ikan Bakar

Barbecue-marinated
mackerel fish wrapped
in banana leaf

Nasi Goreng

Spicy fried rice with
dried shrimp, anchovy
and morning glory

Char Kway Teow

Wok-fried flat rice
noodles with cockles
and chives

Asam Laksa

Hot and sour fish paste
noodle soup

Kari Laksa

Curry noodle soup with
prawn and vegetable

MAINS

Ikan Masak 3 Rasa

Crispy mackerel fish with
a sweet, spicy and
sour sauce

Kari Ayam Kapitan

Slow-cooked Peranakan
chicken curry with potato

DESSERT

Kuih Ketayap

Flat pandan pancake
rolled with grated coconut

Bubur Pulut Hitam

Black glutinous rice
porridge

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Flavours of Thai

STARTER

Krathong Tong
Crispy golden cups
with filling

Tod Mun Pla
Thai fish cakes

Satay Gai
Chicken satay

SOUP

Tom Yum Goong
Spicy prawn soup

Tom Kha Gai
Coconut chicken soup

MAINS

Pad Thai Goong
Fried noodles
with prawn

Gai Pad Med Mamuang
Stir-fried chicken and
cashew nut

Khao Soi Gai
Chiang Mai noodles
with chicken

Pla Kapong Neung Manao
Steamed seabass
with lemon

CURRY

Massamun Neua
Beef curry

Chuchee Goong
Prawn curry

Gaeng Kiew Wan Gai
Green curry with chicken

DESSERT

Khao Niew Mamuang
Mango and sticky rice

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ANANTARA DESARU COAST RESORT & VILLAS

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