

# 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

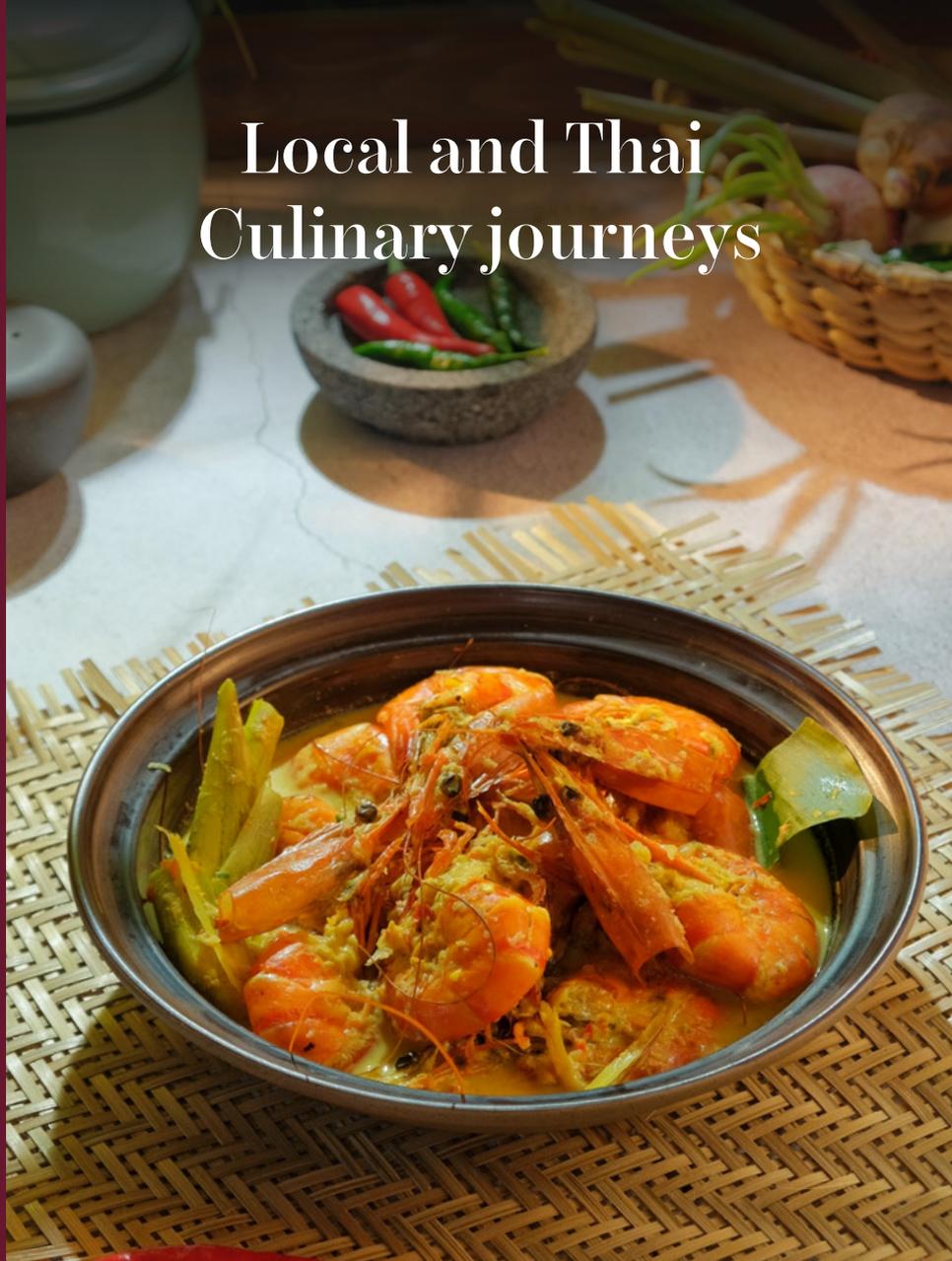
- 11.00 am The chef will talk you through the dishes you are about to cook and the techniques you'll use. Then it's your turn to put theory into practice with step-by-step instructions
- 12.00 pm Savour your creations for lunch
- 2.00 pm Cooking class ends

- 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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