



SPICE SPOONS



A Thai
**Culinary
Journey**



Anantara

LAWANA • KOH SAMUI
RESORT & SPA



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.

Enjoy a choice of culinary programmes that include a local market tour, temple merit making experience, visits to organic produce and coconut farms, and places of untouched natural beauty. Return to the resort and 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 southern specialties. Cook your favourites in a step by step class at Ocean Kiss restaurant, master the art of table setting and Thai leaf folding, and savour your creations in a chef hosted meal.

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 24 hours in advance.



(Non)vegetarian
Culinary
The chef is a professional
and has been working in the
industry for over 10 years.
He is a passionate cook and
loves to create new dishes.
He is also a great teacher and
enjoys sharing his knowledge
with others. He is currently
working at the hotel and is
looking for a new challenge.
If you are interested in
this position, please send
your resume to the HR
department.

had had
fried Noodles
Ingredients:
1/2 lb ground beef
1/2 lb ground pork
1/2 lb ground chicken
1/2 lb ground turkey
1/2 lb ground lamb
1/2 lb ground venison
1/2 lb ground bison
1/2 lb ground elk
1/2 lb ground moose
1/2 lb ground caribou
1/2 lb ground reindeer
1/2 lb ground muskox
1/2 lb ground yak
1/2 lb ground zebu
1/2 lb ground gaur
1/2 lb ground banteng
1/2 lb ground water buffalo
1/2 lb ground cow
1/2 lb ground pig
1/2 lb ground horse
1/2 lb ground mule
1/2 lb ground donkey
1/2 lb ground camel
1/2 lb ground ostrich
1/2 lb ground emu
1/2 lb ground cassowary
1/2 lb ground kiwi
1/2 lb ground platypus
1/2 lb ground echidna
1/2 lb ground wombat
1/2 lb ground koala
1/2 lb ground possum
1/2 lb ground quokka
1/2 lb ground wallaby
1/2 lb ground kangaroo
1/2 lb ground wallaroo
1/2 lb ground macquarie
1/2 lb ground quoll
1/2 lb ground numbat
1/2 lb ground bandicoot
1/2 lb ground possum
1/2 lb ground quokka
1/2 lb ground wallaby
1/2 lb ground kangaroo
1/2 lb ground wallaroo
1/2 lb ground macquarie
1/2 lb ground quoll
1/2 lb ground numbat
1/2 lb ground bandicoot

SUNSHINE K.

Shrimp
Tomato
Onion
Garlic
Herbs

Tod Man
Pla



Cooking Class Programmes

Cinnamon Package

- 10:45 am Meet at reception where you will be greeted by your Thai chef instructor and escorted to local Laem Din market. Here chef will introduce you to the seasonal produce, aromatic herbs and rich spices of Koh Samui. Stop to enjoy a local refreshment and enjoy the opportunity to purchase goods.
- 11:45 am On the way back from the market we'll pass by Wat Sawang Arum to make merit.
- 12:15 pm Return to the hotel to relax and freshen up before cooking class begins.
- 12:45 pm Sip a refreshing local welcome drink, served with a lemongrass scented cold towel. The cooking class will then commence at Ocean Kiss restaurant, with an informative theory session about Thai cuisine's origins, techniques and ingredients.
- 1:00 pm Time to put the theory into practice in a step by step cooking class (choice of four recipes).
- 1:30 pm Table setting and Thai leaf folding class with our Food & Beverage Associate.
- 2:00 pm Savour your creations for lunch in a chef hosted meal.
- THB 2,750++ per person / THB 5,000++ per couple**, including a Spice Spoons shopping bag containing a certificate, apron, chopping board and box of recipe cards.



Lemongrass Package

9:30 am Meet at reception where you will be greeted by your Thai chef instructor and escorted to local Laem Din market. Here chef will introduce you to the seasonal produce, aromatic herbs and rich spices of Koh Samui. Stop to enjoy a local refreshment and enjoy the opportunity to purchase goods.

10:30 am Tour an organic farm to meet our produce supplier and gain insights about the cultivation of organic vegetables.

11:00 am Visit places of untouched natural beauty, including a view point where we'll pause for refreshments with a panorama of Chaweng Beach.

11:30 am Visit a coconut farm to see how locals take out the husk.

12:15 pm Return to the hotel to relax and freshen up before cooking class begins.

12:45 pm Cooking class commences at Ocean Kiss restaurant with an informative theory session about Thai cuisine's origins, techniques and ingredients.

1:00 pm Time to put the theory into practice in a step by step cooking class (choice of four recipes).

1:30 pm Table setting and Thai leaf folding class with our Food & Beverage Associate, including a glass of sparkling wine.

2:00 pm Savour your creations for lunch in a chef hosted meal.

THB 4,500++ per person / THB 8,500++ per couple, including a Spice Spoons shopping bag containing a certificate, apron, chopping board, box of recipe cards and a glass of sparkling wine.

Minimum of 2 guests and maximum of 8 guests per class. Larger group classes are also available upon special request.

Extra Recipes:

- Add one recipe at **THB 200++ per person**
- Add two recipes at **THB 350++ per person**
- Add three recipes at **THB 450++ per person**



Pla Goong

Menu Options

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

Appetisers

Krathong Thong

Light crispy, golden cups with various savoury fillings

Tod Man Pla

Thai fishcakes*

Satay Gai

Chicken satay

Som Tum Thai

Green papaya salad

Pla Goong

Spicy prawn salad*

Soups

Tom Yum Goong

Spicy prawn soup*

Tom Kha Gai

Coconut chicken soup

Mains

Khao Soi Gai

Chiang Mai noodles

Yam Mamuang Pla Krob

Crispy fish with spicy mango salad

Pla Kapong Nung Manow

Steamed sea bass

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

Geang Kiew Wan Gai

Green curry

Dessert

Khao Neeo Mamuang

Mango with sweet sticky rice

**Southern Thai / island specialties*

Terms and Conditions

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

A minimum of two guests and a maximum of eight guests per class.

Reservations must be made at least 24 hours in advance.

Cancellations must be made at least 12 hours in advance, otherwise a 50% charge applies.





Anantara Lawana Resort & Spa, Koh Samui

92/1 Moo 2, Chaweng Beach, Bo Phut, Koh Samui, Surat Thani 84320, Thailand

Tel: +66 77 960 333 Fax: +66 77 960 111

Email: lawanasamui@anantara.com

anantara.com