



SPICE SPOONS



A THAI CULINARY JOURNEY



**ANANTARA**  
MAI KHAO · PHUKET  
VILLAS



## 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.

For the more adventurous the journey begins early in the morning with a chef guided tour of the market to select fresh ingredients and sample a popular local snack. In the afternoon cooking class, held in the open kitchen of our Thai restaurant La Sala, you'll learn about 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 age old southern specialties. Experience how our unique, modern approach preserves traditional Thai flavours, as you cook your favourite dishes in a step by step class and savour each delicious recipe. Enjoy the option of crafting a personalised menu to suit your tastes and timescale, and enhance your culinary presentation with a fruit and vegetable carving class.

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 one day in advance before 6.00 pm.



## COOKING CLASS PROGRAMME

### Market Experience

8.30 am – 10.30 am

- Meet chef at the lobby and transfer to local market
- Chef guided market tour and traditional Thai snack
- Return to the hotel for breakfast and to relax

### Cooking Class

12 noon - 6.00 pm

- Meet at La Sala restaurant for welcome drinks
- Theory session and step by step cooking class with master Thai chef
- Enjoy each freshly prepared dish as you cook them (four recipes in total)

THB 3,000 nett per person for cooking class only

THB 4,000 nett per person for cooking class and market experience

Prices include a Spice Spoons shopping bag containing a certificate, apron, chopping board and box of recipe cards

Cooking classes are limited to a minimum of one and a maximum of four guests to ensure a personalised experience.

## Package Upgrade Options

### Enhanced Menu

Additional dishes are priced at THB 500 nett per recipe. In addition to the menu above, guests are also welcome to personalise a special menu by collaborating with our chef.

### Fruit & Vegetable Carving Class (1 hour)

Enhance your culinary presentation skills by mastering the intricate art of carving a variety of fruits and vegetables into decorative shapes.

## PHAD THAI KHUNG SOD





## MENU OPTIONS

Please select one dish from each category (four in total).

### Appetisers

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

### 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 stirfry

Phad Thai Goong Sod

Thai fried noodles with prawns

Chu Chi Goong

Prawn chu chi curry\*

Massaman Nuea

Massaman beef curry

Gang Kiew Wan Gai

Chicken green curry

### Dessert

Khao Niew Mamuang

Mango with sweet sticky rice

\* Southern Thai specialties

### Terms and Conditions

Prices are inclusive of 10% service charge and applicable government tax.

A minimum of one and a maximum of four guests per class.

Reservations must be made at least one day in advance before 6.00 pm.



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