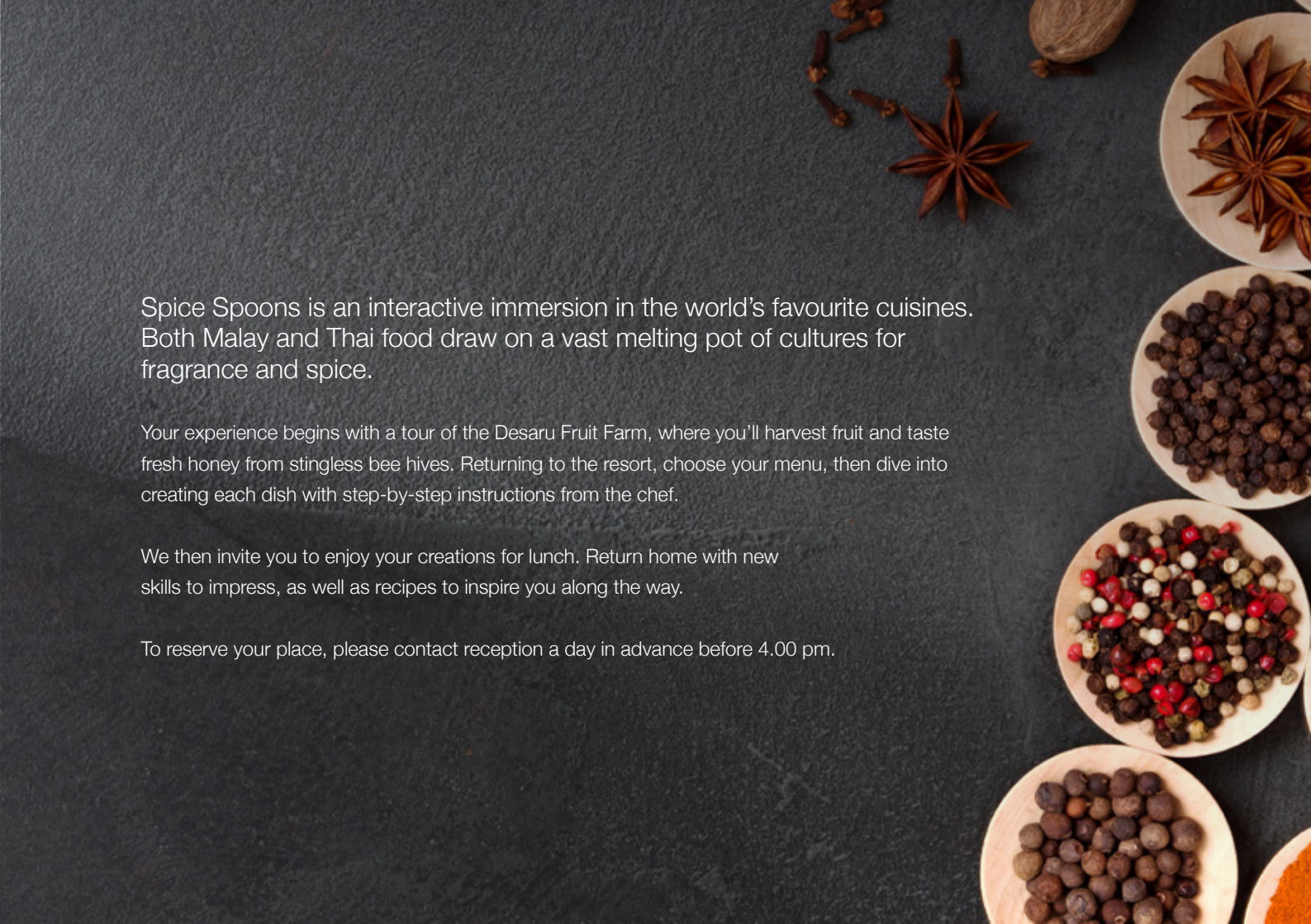




spicespoons

MALAY AND THAI CULINARY JOURNEYS



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.

Your experience begins with a tour of the Desaru Fruit Farm, where you'll harvest fruit and taste fresh honey from stingless bee hives. Returning to the resort, choose your menu, then dive into creating each dish with step-by-step instructions from the chef.

We then invite you to enjoy your creations for lunch. Return home with new skills to impress, as well as recipes to inspire you along the way.

To reserve your place, please contact reception a day in advance before 4.00 pm.

## COOKING CLASS DETAILS

9.30 am Meet at the lobby and travel to Desaru Fruit Farm, where you'll meet your guide. Here you will harvest and taste produce you'll be cooking with later on.

11.00 am Return to the resort for your cooking class. 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.

1.00 pm Savour your creations for lunch with a bottle of wine selected by the Wine Guru.

2.00 pm Cooking class ends.

- MYR 380+ per person or MYR 760+ per couple (including Desaru Fruit Farm)
- MYR 280+ per person or MYR 560+ per couple (cooking class only)
- MYR180+ per bottle of house wine to accompany your meal
- 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 eight persons
- Please inform us of any dietary restrictions or allergies
- Please note that reservations must be cancelled at least 12 hours in advance, otherwise a 25% menu charge will apply



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

## MALAY MENU

### 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 peanut

### 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 chive

**Asam Laksa**  
Hot and sour fish paste  
noodle soup

**Kari Laksa**  
Curry noodle soup with  
prawn and vegetable

### MAINS CONT.

**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



## THAI MENU

### 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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