

COOKING CLASS

12:00 - 16:00 hrs.



Join us in a journey throughout the culinary arts of Thailand with our chef instructors and select one dish from each section below and design your own 3 course menu.

Price: THB 2,900 per person
(Includes a glass of wine or soft drink and cooking certificate.)

THB 5,000 per couple
(Includes 2 glasses of wine or soft drink and cooking certificate. For 2 guests or more, please select the same menu for each station.)

ROMANTIC ADDITIONS

NV Moët & Chandon Brut Impérial (200ml. / 2 glasses)	1,250
Chanceux “Blanc De Blanc” Brut, France (200ml. / 2 glasses)	1,450

Remark

- Please reserve a day in advance.
- Cancellation less than 24 hours, 100% charge.
- Any food restriction, please inform our staff upon booking.
- All prices are subject to 17.7% service charge & taxes

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To order please dial '0' or '3', this ordering form to be collected one day in advance.

Room no: Order Date:

Guest Name: Number of Guest:.....

Serving Time: Date..... Time (during 12:00 - 16:00 hrs.)

Please ✓ in to indicate your selection.

(For 2 guests or more, please select the same menu from each course.)

STARTERS & SOUPS (Select 1 menu)

- Som Tum Thai**
Green Papaya Salad with Garlic, Tomato, Chili & Lime
- Goong Sarong**
Deep-fried Marinated Prawn Wrapped served on Crispy Egg Noodle
- Yam Talay**
Spicy Seafood Salad
- Tom Yum Pla/Goong/Gai**
Spicy Lemongrass Soup, Fish, Prawn or Chicken, Lime Leaf & Juice, & Chili
- Tom Ka Gai**
Chicken, Lemongrass & Coconut Soup

MAIN (Select 1 menu)

- Gaeng Kiew Wan Gai**
Chicken in Green Coconut Milk Curry with Thai Eggplant
- Gaeng Massaman**
Massaman Coconut Milk Curry with Beef, Potatoes, Peanut
- Gaeng Phed Ped Yang**
Roast Duck Breast in Coconut Milk Red Curry, Pineapple and Red Grapes

THAI DESSERT (Select 1 menu)

- Gluay Buad Chee**
Banana in Coconut Cream with Sugar and Salt
- Khao Neow Ma**
Muang Mango Sticky Rice with Coconut Cream