

LATITUDE

 **WYNDHAM GRAND**
Phuket Kalim Bay

THAI

Cooking Class



COOKING SCHOOL OF
THE THAI CULINARY

THB 1,500.-
per person

THB 2,700.-
per couple



POR PIAH
GOONG SOD TORD



GARDEN TO
GOURMET

BOOK NOW, DIAL "100"

www.wyndhamgrandphuket.com



01 THONBURI MENU

focus on similar key Ingredients as in Ayutthaya era.

POR PIAH GOONG SOD TORD

Deep-fried spring rolls with Prawn filling

TOM KHA GAI

Fragrant Coconut and Galangal Soup with Chicken

PHAD THAI GOONG

Wok-fried Thai noodles with Prawns

GLUAY BAUD CHEE

Banana in Sweet Coconut Cream



02 SUKHOTHAI MENU

focus on traditional Thai cooking methods steaming, boiling, grilling and salad making

YUM NEUA YANG

Thai style Grilled Beef Salad with toasted rice dressing

PLA NUEG BAITONG

Steamed Fish fillet wrapped in Banana leaf with Thai paste

HOR MOK TALAY

Steamed Thai seafood soufflé

THAB TIM KROB

Siam 'Red Ruby' Water chestnuts in Coconut Milk

03 RATTANAKOSIN MENU

focus on the strong Chinese Influence

GOONG SARONG

Deep-fried marinated Prawns wrapped with crispy noodles

GAENG PHED PED YANG

Thai red curry with Duck, Pineapple and Red Grapes

GAI PHAD MED MAMUANG

Stir-fried Chicken ,Cashew Nuts and Capsicum

GLUAY TORD

Thai style Deep-fried Banana fritters



04 SOUTHERN THAI MENU

focus on Southern Thai Cuisine

PHAD KRAPOA GAI MEE KROB

Stir-fried Chicken with Holy Basil served with Crispy Egg Noodles

TOM YUM TALAY

Spicy Seafood soup with Lemon grass, Kaffir lime leaf and Lime juice

GOONG PHAD NAM MAKHAM PIEK

Stir-fried Tiger prawns with Tamarind Sauce

KHAO NEOW MA MUANG

Mango Sticky Rice with Coconut Cream

