



THAI

Cooking Class

Cooking school of the Thai Culinary

1,500 per person | **2,700** per couple

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Thonburi Menu

Menu we will 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 Ga-langal Soup with Chicken

PHAD THAI GOONG
Wok fry Thai noodles with Prawns

GLUAY BAUD CHEE
Banana in Sweet Coconut Cream

Rattanakosin Menu

Menu will 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 Fry Chicken ,Cashew Nuts and Capsicum

GLUAY TORD
Thai Style Deep fried Banana Fritters

Sukhothai Menu

Menu will 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

Southern Thai Menu

Menu will focus on Southern Thai Cuisine

PHAD KRAPOA GAI MEE KROB
Stir fry 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

