

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.)

ADDITIONAL TREATS

Bouquet of Flowers	2,200 - 4,300
Billecart Salmon Rose Champagne	5,900
Oscietra Caviar <i>(1.5g of caviar per tin)</i>	1,800

Remark

- Please reserve in advance.
- Select your menu choices in this folder.
- Cancellation less than 24 hours, 100% charge.
- Any food restriction, please inform our staff upon booking.
- All prices are in Thai Baht & subject to 17.7% service charge & taxes.

Cooking Class | THB 2,900 per person / THB 5,000 for 2 persons

To order please dial '3' or deliver this menu to our Angels.

Room no: Serving Date:

Number of Guests:..... Time: (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 (please select one dish per person)

- Som Tum**
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 (please select one dish per person)

- Pad Krapow** Stir-Fried Chili, Garlic, Hot Basil, White Soya Sauce, Black Soya Sauce
With a choice of: Pork Chicken Prawn Beef Mushroom
- Pad Thai** Stir-Fried Thai Rice Noodles with Tamarind Sauce, Chives, Bean Sprouts and Peanuts
With a choice of: Pork Chicken Prawn
- Goong Ma-kham**
Crispy fried tiger prawns with tamarind sauce
- Gaeng Kiew Wan Gai**
Chicken in Green Coconut Milk Curry with Thai Eggplant
- Gaeng Massaman Nua**
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 (please select one dish per person)

- Ginger Sesame dumping**
Sticky flour, sesame, palm sugar, ginger
- Paresa's Crystal**
Pomegranate, Dragon Fruit, Mango Sorbet
- Gluay Buad Chee**
Banana in Coconut Cream with Sugar and Salt
- Khao Neow Ma Muang**
Muang Mango Sticky Rice with Coconut Cream

Additional Treats (surcharge)

- Bouquet of Flowers** 2,200 - 4,300
- Billecart Salmon Rose Champagne** 5,900
- Oscietra Caviar** (15g of caviar per tin) 1,800