

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 3,500 per person
(Includes a glass of wine or soft drink and cooking certificate.)

THB 6,000 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.)

Enhance your magical experience with an additional treat to make your meal extra special.

ADDITIONAL TREATS

<u>Bouquet of Flowers</u>	2,500 - 5,000
Laurent Perrier La Cuvée Brut	5,490
Oscietra Caviar (15g of caviar per tin)	2,200

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 our prices are in Thai Baht and include taxes and service charge.

Cooking Class | THB 3,500 per person / THB 6,000 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.

STARTERS & SOUPS (please select one dish)

- Som Tum
Green papaya salad with garlic, tomato, chilli & lime
- Kung Sarong
Deep-fried marinated prawn wrapped & served in crispy egg noodles
- Yam Talay
Spicy & sour seafood salad
- Tom Yum (Spicy lemongrass soup, lime leaf & juice, chilli)
With a choice of: Fish Prawn Chicken
- Tom Ka Gai
Chicken, lemongrass & coconut soup

MAIN (please select one dish)

- Pad Krapow (Stir-fried chilli, garlic, hot basil, white soya sauce, black soya sauce)
With a choice of: Pork Chicken Prawn Beef Mushroom
- Pad Thai (Classic wok tossed rice noodles, chilli, tamarind sauce, egg, chives, crushed peanuts)
With a choice of: Pork Chicken Prawn
- Kung 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)

- 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)

- | | |
|--|---------------|
| <input type="checkbox"/> Bouquet of Flowers | 2,500 - 5,000 |
| <input type="checkbox"/> Laurent Perrier La Cuvée Brut | 5,490 |
| <input type="checkbox"/> Oscietra Caviar (15g of caviar per tin) | 2,200 |