

COOKING CLASS

Have fun and learn the traditional Thai Cooking taught by our very own chef. This is an ideal “easy and relax” learning environment where you can discover your cooking skills in a real hands-on cooking class that is set-up in a tranquil and serene surrounding.

CLASS A

Yam Seafood

A combination of rich local seafood, shrimps, squid, fish, mussels, complimented with sliced onions, tomatoes, spring onions, coriander and bound with a lime, chilli and fish sauce dressing.

Tom Kha Gai

Fresh coconut milk and a touch of broth, combined with lemongrass, young galangale, coriander root, fresh tomato flesh and wild mushrooms and chicken.

Gaeng Keaw Waan Nuea

A green curry with tenderloin beef, cooked with a green curry paste, seasoned and flavoured with kaffir lime leaves, palm sugar, eggplants cut into quarters and coconut milk with red chillies, and sweet basil leaves.

Gluay Buad Chee

Monkey Bananas cooked in Coconut Syrup scented with Pandan Leaf

CLASS B

Laab Gai

A combination of chicken braised with sliced shallot, coriander leaves, and seasoning with lime juice, fish sauce, red chili powder and fresh mint leaves and rice grits.

Tom Yam Goong

A rich combination of a broth, flavoured with lemongrass, coriander roots, young galangal, seasoning with lime juice, fish sauce, Wild mushrooms and fresh shrimps.

Gaeng Phed Moo

Pork tenderloin braised in a red curry with coconut milk lychee, queen tomatoes, eggplant, red large chillies, sweet basil leaf and karffir lime leaf seasoning with fish sauce.

Gluay Buad Chee

Monkey Bananas cooked in Coconut Syrup scented with Pandan Leaf



Price : 1,700++ THB for one person
3,000++ THB for two person
4,500++ THB for three person
6,000++ THB for four person

Includes: All ingredients and cooking utensils are provided.
Excludes: A) Personal expenses such as drinks, tips, insurance etc.
B) Other service not mentioned on this program.

Please kindly inform us at least 1 day in advance if you wish to learn Thai Cooking Class.