



SPICE SPOONS

A Thai Culinary Journey





Spice Spoons

Much more than just a cooking class, Spice Spoons offers a rich and interactive immersion in Thailand's world famous gastronomy, renowned for its artistry and unique four flavour balance of salty, sweet, spicy and pungent.

Meet your master chef instructor during breakfast and participate in the traditional ritual of making merit at our spirit house, before travelling by three wheeler tuk-tuk for a fascinating local market tour. Return to the resort to learn about Thai and Northern Thai cuisine's cultural significance and health benefits, indigenous ingredients and cooking equipment, as well as convenient replacements to use at home. Choose from a menu of authentic regional recipes from across Thailand, including age old northern specialties. Cook your favourites in a step by step class in the colonial house garden, and savour your creations for lunch with a glass of wine.

Leave with wonderful memories and impressive new skills to entertain family and friends back home, as well as a Spice Spoons shopping bag containing a certificate, apron, chopping board and box of recipe cards.

To book, please contact the Reception Desk one day in advance.





Cooking Class Programme

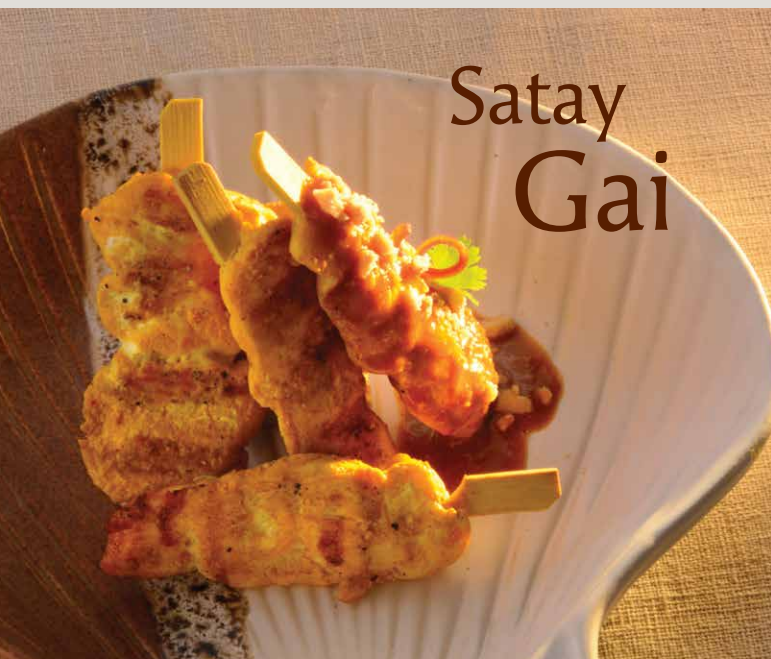
Available every day from 9:00 am – onwards

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| 9:00 am | Welcome by Chef at The Restaurant |
| 9:15 am | Transfer to local San Pha Koi market by tuk-tuk |
| 9:25 am – 10:30 am | Market tour with explanation of Northern Thai food ingredients
Shopping and tasting of local snacks at the market
Transfer back to hotel |
| 10:40 am – onwards | Welcome refreshment of Thai iced tea and cold towel
Theory session and Chef demonstration, step by step cooking class (choice of four recipes)
Savour your creations for lunch
Certificate presented by the General Manager |

THB 4,500++ per person, including a Spice Spoons shopping bag containing a certificate, apron, chopping board and box of recipe cards

Classes are limited to a minimum of two and a maximum of six guests to ensure a personalised experience.





Menu Options

Please select one dish from each category below. Depending what seasonal produce is available at the local market, chef will happily offer additional dishes to the menu selection.

Appetisers

Krathong Thong

Light crispy, golden cups with various savoury fillings

Tod Man Pla

Thai fishcakes

Satay Gai

Chicken satay

Som Tum Tai

Green papaya salad

Pla Goong

Spicy prawn salad

Soups

Tom Yum Goong

Spicy prawn soup

Tom Kha Gai

Coconut chicken soup*

Mains

Khao Soi Gai

Chiang Mai noodles*

Yam Mamuang Pla Krob

Crispy fish with spicy mango salad

Pla Kapong Nung Manow

Steamed sea bass

Gai Pad Med Mamuang

Chicken and cashew nut stir fry

Phad Thai Goong Sod

Thai fried noodles with prawns

Chu Chi Goong

Prawn chu chi curry

Massaman Nuea

Massaman beef curry

Massaman Nuea

Chicken green curry

Dessert

Khao Niew Mamuang

Mango with sweet sticky rice

**Northern Thai specialties*

Package Enhancements

Add additional recipes for THB 300 per dish.

Terms and Conditions

Prices are subject to 10% service charge and applicable government tax.

A minimum of two guests and a maximum of six guests per class.

Reservations must be made at least one day in advance

Cancellations must be made at least 12 hours in advance, otherwise a 50% charge applies.



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