



## A Thai Culinary Journey





## Spice Spoons Cooking Class

Step behind the scenes of Thailand's world famous gastronomy with this richly interactive experience that is designed to immerse you in the colourful local culture and traditional heritage of Thai cuisine.

Enjoy a captivating cooking class as you learn to master the unique flavour balance of Thai cuisine and prepare a selection of authentic dishes under the expert tuition of our Thai Master Chef. Savour your creations for lunch and leave with wonderful memories and impressive new skills to entertain your family and friends back home.



## **Itinerary** 11:00am - 1:30pm

You will be greeted by our hostess upon your arrival at our signature restaurant, Mekong, where you will be handed a refreshing cool towel and complimentary Thai herbal welcome drink.

The Spice Spoons Cooking Class begins by meeting our Thai Master Chef, who will explain all the different flavours of authentic Thai cooking at a market-style set-up within the restaurant. Learn about the secrets of selecting the best spices as well as other ingredients in the dishes you will be preparing in the cooking class.

Our Thai Master Chef will talk you through the dishes you are about to cook and the techniques you will use. Then it's your turn to put theory into practice in a step-by-step cooking class, preparing three mouth-watering Thai dishes using the ingredients that were introduced to you earlier in the class.

Relax after your efforts over lunch and taste the exquisite dishes you have prepared, accompanied by a complimentary house beverage.

AED 650 per person, inclusive of soft drinks or one house beverage with lunch, as well as a souvenir Spice Spoons gift set, which includes a cooking apron, chopping board and an exclusive Spice Spoons recipe book and, if you impress the Master Chef with your dishes, a certificate of achievement!

The Spice Spoons cooking classes run from Saturday to Thursday. Classes are limited to a minimum of 2 guests, and up to a maximum of 6 guests.

To book, please contact Guest Services 24 hours in advance.







