

SPICE SPOONS

## A THAI CULINARY JOURNEY



## GEANG KIEW WAN GAI

## SPICE SPOONS

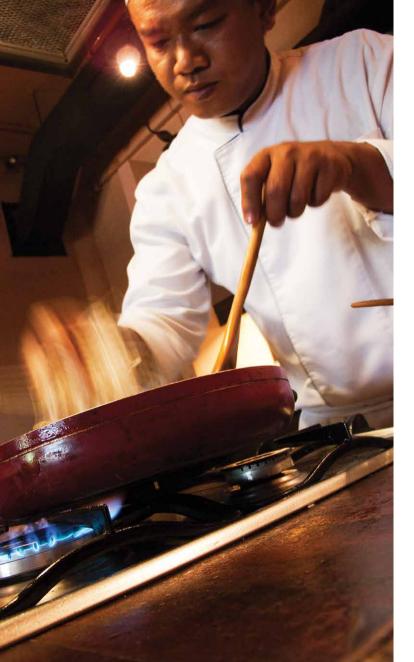
Much more than just a cooking class, Spice Spoons offers a rich and interactive immersion in Thailand's world famous gastronomy, renowned for its artistry and unique four flavour balance of salty, sweet, spicy and pungent.

Take a morning trip to Trang old town to enjoy a traditional dim sum breakfast and a guided local market tour to pick up fresh ingredients you will use in the cooking class later on. Return to the resort to learn about 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 southern specialties. Learn to cook your favourite dishes in a step by step class at Leelawadee restaurant's outdoor sala, and then 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 at least 24 hours in advance.

# KAI PHAD MED MAMUANG



### COOKING CLASS PROGRAMME

Available every day from 8:00 am - 2:30 pm

8:00 am	Depart from resort for local fresh market tour
9:30 am	Return to resort and relax
1:00 pm –	Theory session, chef demonstration and
2.30 pm	3 course cooking class
	(choice of appetisers, main dishes and desserts)
	Savour your creations for lunch with
	a complimentary glass of red or white wine

#### THB 3,900 nett per person

Price includes a Spice Spoons cooking set:

- Cutting board
- Apron
- Spice Spoons bag
- Spice Spoons certificate
- Chef hat
- Recipe book



## SOM TUM THAI



### MENU OPTIONS

Please select one dish from each category (3 in total)

Appetisers Som Tum Thai Papava salad Poh Pia Pak Deep fried vegetable spring rolls with sweet plum sauce Yam Talay Local seafood salad, tossed with Thai herbs and spices\* Main Courses Geang Kiew Wan Gai Chicken green curry with Thai eggplant, green chili and coconut milk Massaman Gai Slow cooked chicken with potato in rich Massaman curry and coconut milk\* Geang Som Pla Pak Ruam Southern style hot and sour vegetable ragout with fillet of

sea bass\* Gai Phad Med Ma-Muang Stir fried chicken with cashew nuts, onion, mushroom and dried chili

#### Desserts

Kluay Buat Chee Kluay Thod

Banana in coconut syrup Banana fritter with chocolate sauce\*

\*Southern Thai specialties

### PACKAGE ENHANCEMENTS

Add additional recipes at THB 300 per dish.

#### Terms and Conditions

Prices are inclusive of 10% service charge and applicable government tax. A minimum of two quests and a maximum of six quests 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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