



Thai Cooking Class

*Learn the traditional way of cooking Thai food with Executive Chef.
Take these mouthwatering recipes home with you to keep,
share and enjoy again and again.*

Natural prices are include service charge & applicable government taxes

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Course Price

The advanced class by our Executive Chef

<i>Market trip</i>	<i>1,000 baht net per/person (extra charge)</i>
<i>The Height</i>	<i>2,500 baht net per/person</i>
<i>In villa</i>	<i>3,500 baht net per/person</i>

The beginner class by our Thai Master Chef

<i>Market trip</i>	<i>1,000 baht net per/person (extra charge)</i>
<i>The Height</i>	<i>2,000 baht net per/person</i>
<i>In villa</i>	<i>3,000 baht net per/person</i>

Additional information

For visit the market meet at the front desk 12:00 hrs

Cooking class start 13:00 hrs.

The package includes one drink per person, apron, cap and recipe

Thai cooking class menu

Menu A

***Yam Nuea Yang**
spicy grilled beef salad*

***Gaeng Keaw Waan Gai**
green curry with chicken*

***Khao Neaw Ma-Moung (served from the kitchen)**
mango with sticky rice*

Menu B

***Yam Talay**
spicy seafood salad*

***Phad Thai Goong**
stir fried noodles Thai style*

***Klouy Boud Chee (served from the kitchen)**
banana in coconut milk*

Menu C

***Tom Yam Goong**
spicy and sour prawn soup*

***Gaeng Phed Ped Yang**
red curry with roasted duck*

***Bua Loy Sam Sri (served from the kitchen)**
sticky rice dumpling in coconut milk*