

# IN VILLA THAI COOKING CLASS

*Garden to Table Culinary Experience*

Select one dish from each box below

## Thai Appetizer

☐ **Thai spring roll**

Crispy rolls, vegetarian or chicken, with sweet chili sauce.

☐ **Fish Cake**

Minced fish with red curry paste and sweet chili sauce.

☐ **Prawn Satay**

Marinated grilled Prawns with coconut, peanut sauce.

## Thai Salad

☐ **Som Tum**

Papaya salad with lime juice, palm sugar and Peanut.

☐ **Yam Talay**

Spicy seafood salad.

☐ **Yam Nua Yang**

Spicy grilled beef salad.

☐ **Larb Gai**

Spicy Northern Thai Chicken Salad.

## Thai Soup

☐ **Tom Yam Kung**

Thai spicy soup with prawns, lime juice, galangal and fresh chili.

☐ **Tom Kha Gai**

Chicken soup in coconut milk and galangal.

☐ **Geang Jued**

Minced Chicken Balls and Tofu clear soup with vegetables.

## Thai Main Course

☐ **Phad Thai**

Fried noodles with seafood or chicken and tamarind sauce.

☐ **Keang Kiew Waan Gai**

Chicken with green chili paste and coconut milk.

☐ **Pla Neung Manao**

Sea bass fillet wrapped in banana leaf and steamed. Topped with Chili and Lime Sauce.

☐ **Gai Phad Med Mamuang**

Stir-fried chicken or prawns with cashew nuts and fresh onion in a tomato tasty sauce.

3 hours duration THB 3,800++ / 2 People

Extra Person Instruction THB 1400++

Extra Person Eating – no instruction THB 1000++

Extra Child Eating – no instruction THB 750++ (Under 12 years)

Price is subject to 10% service charge and 7% tax