



CUISINE · CULTURE · FAMILY

Thai Cooking Class

Add spice to your trip and unleash the Thai chef within you.

Malisa's Private Thai Cooking Class with Market Tour is here to unlock the secrets of one of the world's most enchanting cuisines, and our resident Chefs will guide you step by step through the mesmerizing art of Thai cooking.

By the end of the class, you may enjoy the meals you prepared either in Nanta Restaurant or at your own villa.

Price	2,300++ THB/person
Time	13:00 – 16:00 hrs.
Location	The Nanta Restaurant or In Villa (except Deluxe rooms)
Attire	Resort Casual

For booking and reservation, please contact our Villa Hosts at the reception.
1 day in advance booking is required.

(Price is subject to 10% service charge and 7% VAT)

Thai Cooking Class

Activity

- Departure from hotel to Local Market at 13:00 hrs.
- Cooking class will begin at 13:20 hrs. – Discover traditional way and techniques while having hands-on cooking experience with our resident Chefs.
- Enjoy the meals you've cooked and share with family and friends

Packages **Choose ONE PACKAGE per class & ONE dish each for STARTER, MAINCOURSE and DESSERT**

Package A

Starter

POH PIAH THOD (*Deep Fried Spring Rolls with Vegetable*) or
GOONG SARONG (*Deep Fried Shrimp in Noodles*)

Main Course

TOM YUM (*Spicy Sour Soup | Chicken or Shrimp or Mushroom*) or
TOM KHA (*Thai Coconut Soup | Chicken or Shrimp or Mushroom*)

Dessert

KHAO NEAW MA MUANG (*Mango Sticky Rice*)

Package B

Starter

SOM TAM (*Papaya Salad*) or
TAM KAO POD (*Spicy Thai Corn Salad*)

Main Course

THAI MASSAMAN CHICKEN CURRY or
THAI PANANG CHICKEN CURRY

Dessert

GANG BUAD FAK TONG (*Pumpkin in Coconut Milk*)

**** Halal / Vegetarian / Vegan menu is available upon request ****

