

# *The Art of Cooking at Sawasdee Village* *with* *“Thai Cooking Class”*





## **Highlight of our class!!**

To design your cooking menu at your own choice by selecting **3 choices** from our menus with **unlimited soft drink**

- **Appetizer**

1. Deep Fried Fish Cake (Tord Mun Pla)
2. Deep-fried Chicken Wrapped in Pandan Leaf (Gai Hor Bai Teoy)








- **Salad**

1. Green Papaya Salad (Som Tum) 
2. Spicy Minced Pork or Chicken Salad (Larb) 
3. Glass Noodle Salad with Prawns and Minced Pork (Yum Woon Sen) 
4. Mixed Andaman Seafood Salad (Yum Andaman) 




- **Soup**

1. Classic Spicy Prawn or Seafood with Lemongrass Soup (Tom Yum Goong) 
2. Thai coconut soup with Chicken (Tom Kha Gai)

- **Main Course ( Stir-fried / Curry)**

1. Sweet & Sour Pork or Chicken (Pud Piew Wahn)
2. Sweet Chilies with Pork or Chicken (Pud Prik Wahn) 
3. Hot Basil with Pork or Chicken (Pud Kra Pow) 
4. Pork or Chicken in Red Curry (Pud Ped) 
5. Chicken with Cashew Nuts (Pud Med Ma Muang) 
6. Pork or Chicken in Sweet Chilies Paste (Pud Namm Prik Paow)
7. Yellow Curry with Pork or Chicken (Geng Karee) 
8. Chicken Green Curry (Geng Kiew Wahn) 
9. Sliced Pork in ‘Panaeng’ Curry (Panaeng) 
10. Stir-Fried Noodles with Soya Sauce and Pork or Chicken (Pad See Ew)
11. Stir-Fried Noodles with Prawns (Pad Thai)

### **Vegetarian Menu**

1. Green Curry with Vegetables (Geng Kiew Wahn) 
2. Stir fried Mixed Vegetables in Oyster Sauce (Pud Pak Ruam)
3. Stir fried Vegetables with Sweet and Sour Sauce (Pud Piew Whan)
4. Classic Spicy Vegetarian Lemongrass Soup (Tom Yum Pak) 
5. Spicy Mushroom & Lemongrass Soup (Tom Yum Hed) 

### **Special Notes !!**

- First guest reserved will have priority to select menus at their own choice.
- More guest can join the class with the selection menus from the first guest.

### **Program**

11:30 a.m. Meet in the Hospitality Lounge and go to the local market

12:00 p.m. Start to cooking under instruction of our chef at Sawasdee Thai Cuisine

Once done, Joint lunch

**Baht 1,200 per person**

**Deposit 50%**

**Cancellation Policy** Reservation cancelled with less than 3 hours notice will incur fully charge of deposit.

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