



Sawasdee Thai Cuisine

Thai Cooking Class Programme

Experience Thai culture through cooking!

Programme

11:30 a.m. Meet at Sawasdee Thai Cuisine, visit the local market to select ingredients.

12:00 p.m. Cook under the guidance of Sawasdee Thai Cuisine chef.

Once done, enjoy your creations with unlimited soft drinks.

Programme is approximately 2 hours.

2,000 Baht per person

Included in the price:

- Photos of participants
- Welcome drink and cold towel
- Transportation to-from local market
- Ingredients and equipment for class
- Lunch with unlimited soft drinks
- Recipe booklet
- Certificate of participation

Reservation and cancellation policy:

For guests staying at Sawasdee Village

- 50% deposit, reservations cancelled with less than 3 hours notice will incur full charge of deposit.

For guests not staying at Sawasdee Village

- 100% deposit, cancellations will incur full charge of deposit.

Special notes:

- First reservation has priority in selecting 3 cooking dishes (menu below).
- Additional reservations may join the class with the dishes selected by the first reservation.
- Minimum attendance for private classes is 2 (two) persons.
- Maximum attendance for private classes is 4 (four) persons.

We look forward to cook delicious Thai food with you, should you have further questions, please do not hesitate to contact us!



Thai Cooking Class Menu

Design your cooking experience menu by selecting **3 dishes** from the list below.
For photos, please visit www.phuketsawasdee.com/thai-cooking-class.

Appetiser

1. Deep-fried Fish Cake - *Tord Mun Pla*
2. Deep-fried Chicken Wrapped in Pandanus Leaf - *Gai Hor Bai Toey*

Salad

1. Spicy Papaya Salad "Thai Style" - *Som Tum* 🔥🔥
2. Marinated Minced Pork or Chicken - *Larb* 🔥🔥
3. Marinated Spicy Glass Noodle with Minced Pork and Prawns - *Yum Woon-sen* 🔥🔥
4. Mixed Andaman Seafood Salad - *Yum Andaman* 🔥🔥

Soup

1. Classic Thai Soup with Prawns or Seafood and Lemongrass - *Tom Yum Goong* 🔥🔥
2. Chicken Soup in Coconut Milk - *Tom Kha Gai*

Main Course

1. Sweet & Sour Pork or Chicken, stir-fried - *Pud Piew Wahn*
2. Sweet Chilies with Pork or Chicken, stir-fried - *Pud Prik Wahn* 🔥
3. Holy Basil with Pork or Chicken, stir-fried - *Pud Kra-pow* 🔥🔥🔥
4. Pork or Chicken in Red Curry - *Pud Ped* 🔥🔥🔥
5. Chicken with Cashew Nuts, stir-fried - *Pud Med Ma-muang*
6. Pork or Chicken in Sweet Chilies Paste, stir-fried - *Pud Naam Prik Paow* 🔥
7. Dried Yellow Curry with Pork or Chicken - *Gaeng Karee* 🔥🔥
8. Chicken Green Curry - *Gaeng Kiew Wahn* 🔥🔥🔥
9. Sliced Pork in "Phanaeng" Curry - *Panaeng* 🔥🔥
10. Fried Noodles with Soya Sauce with Pork or Chicken - *Pad See-ew*
11. Thai-style Fried Noodles with Prawn - *Pad Thai*

Vegetarian dishes

1. Green Curry with vegetables - *Gaeng Kiew Wahn* 🔥🔥
2. Stir-fried Mixed Vegetables in Oyster Sauce - *Pud Pak Ruam*
3. Stir-fried Vegetables with Sweet and Sour Sauce - *Pud Piew Wahn*
4. Classic Spicy Vegetarian "Tom Yum" Soup - *Tom Yum Pak* 🔥🔥
5. Spicy Mushroom Soup - *Tom Yum Hed* 🔥🔥