



## Sawasdee Thai Cuisine

### Thai Cooking Class

Experience Thai culture through cooking!

#### Programme:

**Earliest start time 11:30 a.m. / Latest start time 03:00 p.m.**

- Meet at Sawasdee Thai Cuisine, visit the local market to select ingredients.
- 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:

- Digital photos of participants
- Recipe booklet (24 recipes)
- Lunch with unlimited soft drinks
- Transportation to-from local market
- Welcome drink and cold towel
- Ingredients and equipment for class
- Certificate of participation
- Lots of fun!

#### Reservation and cancellation policy:

*For guests staying at Sawasdee Village*

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

*For guests not staying at Sawasdee Village*

- 100% deposit, cancellations with less than 3 hours notice 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](http://www.phuketsawasdee.com/thai-cooking-class).

### Salad

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

### Soup

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

### Main Course

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

### Vegetarian dishes

1. Classic Thai Soup with Mushroom and Herbs - *Tom Yum Hed* 🔥🔥
2. Green Curry with Vegetables - *Gaeng Kiew Wahn* 🔥🔥
3. Dried Yellow Curry with Vegetables - *Gaeng Karee Phak* 🔥🔥
4. Stir-fried Mixed Vegetables in Oyster Sauce - *Phad Phak Ruam*
5. Stir-fried Glass Noodle with Vegetables - *Phad woon-sen*
6. Stir-fried Rice with Vegetables - *Kao Phad Phak*
7. Stir-fried Noodles with Soya Sauce with Vegetables - *Phad Si-iew Phak*
8. Vegetarian Spring Roll - *Por Pia Pak*