



Sawasdee Thai Cuisine

Thai Cooking Class

Experience Thai culture through cooking!

Programme:

Morning class 11:15 a.m. / Afternoon class 03:00 p.m.

- Meet at Sawasdee Thai Cuisine, visit the local market*.
- 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
- 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 other guests

- 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.
- Maximum attendance: 8 people.
- *Visit to the local market is only possible for the chefs of the morning class.
- Chefs of the afternoon class may select one dessert from the dessert card.

We look forward to cooking delicious Thai food with you!

38 Katekwan Rd., T. Karon, A. Muang, Phuket, 83100, Thailand

www.phuketsawasdee.com / info@phuketsawasdee.com

Tel. +66 76 330870-1 / Fax +66 76 330 905



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.

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*