



PRIVATE COOKING CLASS

Available daily

48 hours advanced notice

Class of 2 – 4 people

Priced at 6,500++ per person.

Please select three of your favorite dishes

Appetizers

Goong Sarong – deep-fried prawns wrapped crispy egg noodle

Satay Moo – pork skewers served with peanut sauce and vegetable relish

Salads

Som Tum – spicy green papaya salad

Yum Nua Yang – spicy grilled beef salad

Yum Som O Poo Nim – pomelo salad with deep-fried soft-shell crab

Laab Moo – spicy minced pork salad

Soups

Tom Yum Goong – prawn in Tom Yum soup

Tom Kha Gai – coconut galangal soup with chicken





Mains

Gaeng Phed Ped Yang – roasted duck in red curry

Gaeng Hung Lay Moo – northern Thai style pork curry with pickled garlic

Gaeng Kiew Whan Goong – prawns in green curry & coconut milk

Panang Gai – chicken in red creamy curry

Gaeng Liang – prawns in wild ginger, white pepper & lemon basil soup

Phad Gaprao Goong – wok-fried prawns with hot basil leaves

Gai Phad Med Mamoang – wok-fried chicken with cashew nuts

Khao Soi Gai – Northern Thai style egg noodle curry with chicken

Phad Thai Goong Mae Nam – wok-fried rice noodle with river prawn

Desserts

Sang Khaya Maprao Onn – young coconut custard

Tub Tim Grob – water chestnuts coated in thin flour in sweet coconut milk

Price is subject to 10% service charge and 7% government tax.

