

SPICE SPOONS

At Anantara, we immerse guests in the authentic flavours of each locale with our signature cooking class.

It begins with a tour of the local market to choose fresh produce. The chef will accompany you, outlining the history of Thai cuisine, and passing you delicious snacks to taste as you go.

Back at the resort, you will be greeted with a refreshing Thai iced tea and cold towel, before getting to work in the kitchen. Choose your favourite dishes, from classics like Som Tum and Tom Yum to northern Thai specialities such as Khao Soi. The chef will then give you step-by-step instructions, with suggestions for alternative ingredients and cooking equipment to source at home.

You'll then enjoy your creations for lunch under the bodhi tree, returning home with new skills and recipes to try out on friends and family.

To book, please contact the Reception Desk one day in advance.



COOKING CLASS PROGRAMME

10.00-11.00 am. Market tour with explanation of Northern Thai

food ingredients

Shopping and tasting of local snacks at the

market Transfer back to hotel

11.00-11.30am. Welcome refreshment of Thai iced tea and

cold towel

11.30 am- onwards* Theory session and Chef demonstration, step

by step cooking class (choice of four recipes)

Savour your creations for lunch

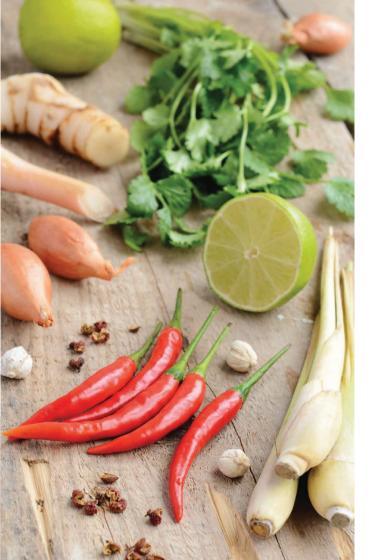
THB 3,800 ++ per person for full programes
THB 3,200 ++ per person* for cooking class only

Including a Spice Spoons shopping bag containing a certificate, apron and USB loaded with recipes.



TERMS AND CONDITIONS

- Prices are subject to 10% service charge and 7% tax.
- \bullet Each class is subject to a minimum of two and maximum of six participants.
- Reservations are required at least 24 hours in advance.
- Cancellations must be made at least 12 hours in advance, otherwise a 50% charge applies.



RECIPES TO CHOOSE FROM

Please select one dish per category. Depending what seasonal produce is available at the market, the chef may offer additional dishes to choose from.

APPETISER

Kratong Thong Crispy, golden cups with savoury fillings

Tod Mun Pla Fishcakes
Satay Gai Chicken skewers
Som Tum Papava salad

Pla Goong Spicy prawn salad

SOUP

Tom Yum GoongSpicy prawn soupTom Kha GaiCoconut chicken soupYum Jin GaiSpicy chicken soup*

MAIN

Khao Soi Gai Yum Mamuang Pla Krob Pla Krapong Neung Manao Gai Pad Med Mamuang Pad Thai

Massamun Nuea Gaeng Keaw Wan Gai

Chu Chi Goong

Coconut curry noodles*
Mango salad with crispy fish
Steamed seabass with lemon
Chicken cashew nut stir-fry
Stir-fried noodles with prawn
Red prawn curry

Peanut beef curry
Green chicken curry

DESSERT

Khao Niew Mamuang

Mango and sticky rice

ADDITIONAL DISH: THB 300++

*Northern speciality

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