



SPICE SPOONS

A Thai
Culinary
Journey



Anantara

RASANANDA • KOH PHANGAN
VILLA RESORT & SPA



Spice Spoons

Much more than just a cooking class, Spice Spoons offers a rich and interactive immersion in Thailand's world famous gastronomy, renowned for its artistry and unique four flavour balance of salty, sweet, spicy and pungent.

Relax with a welcome drink before delving into Thai culinary culture with an informative theory session, in which you'll learn about Thai and Southern Thai cuisine's cultural significance and health benefits, indigenous ingredients and cooking equipment, as well as convenient replacements to use at home. Choose from a menu of authentic regional recipes from across Thailand, including age old southern specialties. Cook your favourites in a step by step class guided by a master Thai chef, in a Spice Spoons kitchen set up outside our resort's main show kitchen. Savour your creations in beachfront bliss, and enjoy the option of adding a bottle of Thai wine, selected and presented by our Wine Guru. Adding a beautiful creative touch, we also offer daily afternoon classes in the intricate art of fruit and vegetable carving at our Beach Sala.

Leave with wonderful memories and impressive new skills to entertain family and friends back home, as well as a Spice Spoons shopping bag containing a certificate, apron, chopping board and box of recipe cards.

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



Cooking Class Programme

1:00 pm – 3:00 pm

- Welcome drink (non-alcoholic)
- Theory session and chef demonstration
- Cooking class (choice of three recipes)
- Savour your creations for lunch

THB 2,800++ per person

THB 5,000++ per couple

Thai Wine Upgrade

Enrich your cooking class experience with a bottle of reserve Thai wine, carefully selected and presented by our Wine Guru for you to enjoy while savouring your creations for lunch.

THB 1,600++

Fruit and Vegetable Carving Class

Master the intricate art of carving a variety of fruits and vegetables into ornate shapes in a beautiful shoreline setting.

Every day at the Beach Sala from 2:00 pm – 3:00 pm

THB 1,200++ per person

Classes are available for a maximum of 8 persons.

Terms and Conditions

Prices are subject to 10% service charge and applicable government tax.

Reservations must be made at least one day in advance.

Cancellations must be made at least four hours in advance, otherwise a 50% charge applies.



Massaman Nuea



Menu Options

Please select three dishes from the recipes below:

Appetisers

Krathong Thong	Light crispy, golden cups with various savoury fillings
Tod Man Pla Satay Gai	Thai inspired fish cakes Chicken satay

Mains

Phad Thai Goong Sod	Thai fried noodles with prawns*
Gai Pad Med Mamuang	Chicken and cashew nut stirfry
Khao Soi Gai	Chiang Mai noodles
Pla Kapong Nung Manow	Steamed sea bass*

Soups

Tom Yum Goong	Spicy prawn soup*
Tom Kha Gai	Coconut chicken soup

Curries

Massaman Nuea	Massaman beef curry
Chu Chi Goong	Prawn chu chi curry
Geang Kiew Wan Gai	Chicken green curry

Dessert

Khao Niew Mamuang	Mango with sweet sticky rice
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**Local Koh Phangan seafood specialties*





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