



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

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

### Mains

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

### Soups

<b>Tom Yum Goong</b>	Spicy prawn soup*
<b>Tom Kha Gai</b>	Coconut chicken soup

### Curries

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

### Dessert

<b>Khao Niew Mamuang</b>	Mango with sweet sticky rice
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*\*Local Koh Phangan seafood specialties*





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