



SPICE SPOONS



A Thai
**Culinary
Journey**


Anantara
BANGKOK • RIVERSIDE
RESORT & SPA



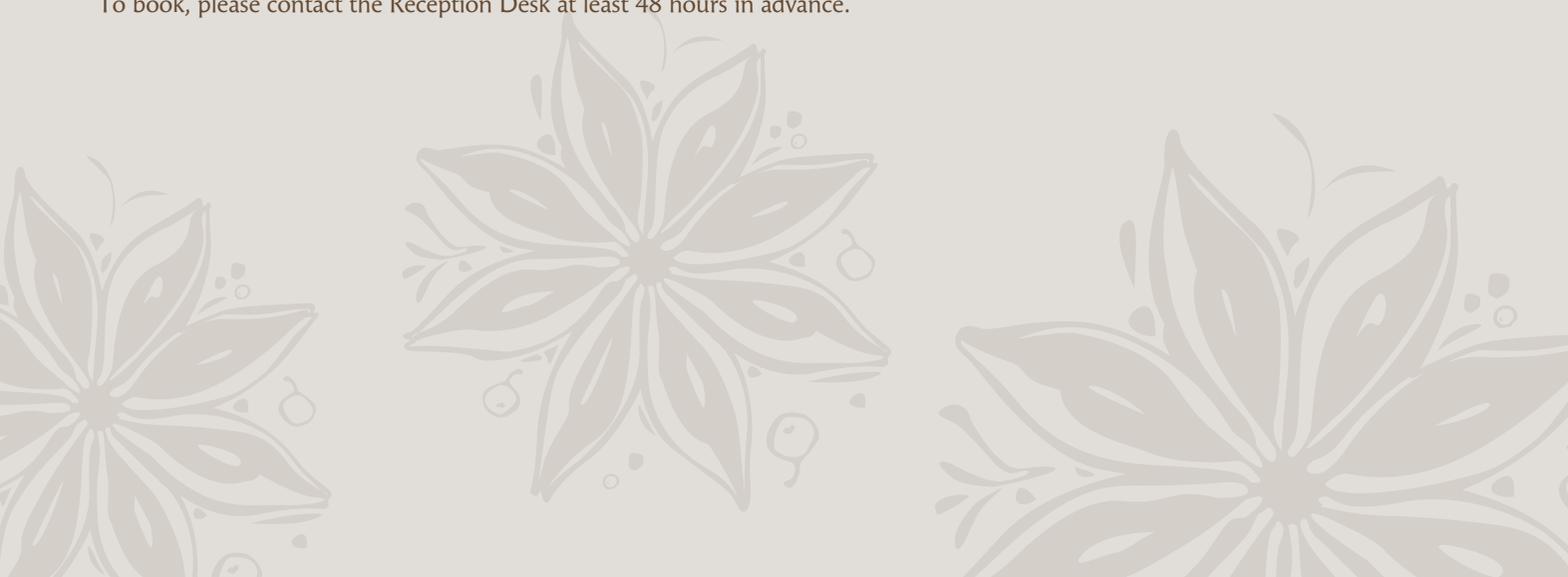
Spice Spoons

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.

Relish an intriguing local market experience and unforgettable transport by traditional longtail boat or Thailand's famous three wheeler tuk-tuk. Learn about 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 and cook your favourites in a step by step class, either in our purpose designed cooking school with a garden and river view, or aboard a beautifully restored antique rice barge as you cruise the majestic Chao Phraya River. Savour your creations for lunch and enjoy the option of adding garnishing and table set up classes.

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 48 hours in advance.





Cooking Class Venues

Spice Spoons Cooking School at The Market

Located above The Market's Asian inspired dining room, our purpose built Spice Spoons Cooking School is fully equipped and features floor to ceiling windows, treating culinary students to stunning views of our resort's lush tropical gardens and the legendary River of Kings.

A minimum of 2 guests is required per class.

Manohra Cruises

Embark upon a once in a lifetime voyage of combined cultural and flavourful discovery. Cruise the Chao Phraya River aboard a magnificent antique rice barge that blends colonial old world charm with luxurious modern comforts. Revel in a gastronomic journey across Thailand as you pass some of Bangkok's most famous cultural sites, including the impressive Grand Palace and iconic Temple of Dawn.

A minimum of 2 guests is required per class.

Please note that an additional THB 20,000++ charter fee is applicable for a Manohra Cruise cooking class (not applicable for bookings of 10 guests or more).



Cooking Class Programmes

Programme 1

8:00 am – 1:30 pm

THB 2,999++ per person

- Welcome non-alcoholic drink
- Transfer to local market by tuk-tuk
- Local market tour and refreshment
- Transfer back to hotel by tuk-tuk
- Cooking class (choose 4 recipes)
- A glass of wine with lunch



Mussaman
Nuea

Programme 2

7:45 am – 1:30 pm

THB 4,999++ per person

- Breakfast at The Market
- Transfer to local market by traditional longtail boat or taxi
- Local market tour and refreshment
- Transfer back to hotel by taxi
- Cooking class (choose 4 recipes) with a glass of Prosecco
- A bottle of Thai wine with lunch

Thod Man Plaa



Programme 3

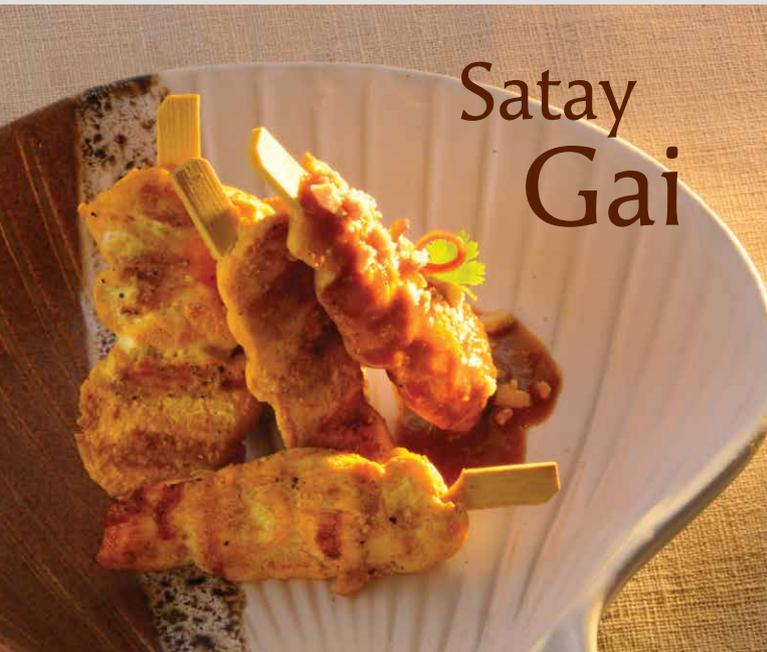
7:45 am – 2:00 pm

THB 6,999++ per person

- Breakfast at The Market with a glass of champagne
- Transfer to local market by private longtail boat
- Local market tour and refreshment
- Learn how to make curry paste
- Transfer back to hotel by private longtail boat
- Cooking class (choose 4 recipes) with a glass of champagne
- A bottle of reserve Thai wine with lunch

*All Spice Spoons participants receive a Spice Spoons Shopping bag containing a certificate, apron, chopping board and box of recipe cards

Satay Gai



Programme Enhancements

Extra Recipes:

Add one recipe at THB 200++ per person

Add two recipes at THB 300++ per person

Add three recipes at THB 350++ per person

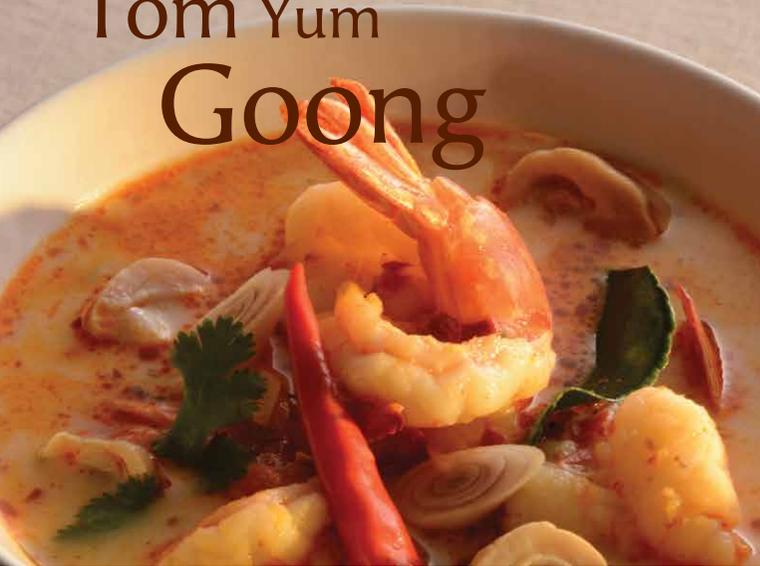
Garnish and Table Enhancement Classes:

Vegetable and fruit carving at THB 200++ per person

Thai style vegetable garnish at THB 200++

Table set up and napkin folding at THB 100++ per person

Tom Yum Goong



Menu Options

Please select one dish from each category below. Depending on what seasonal produce is available at the local market, chef will happily offer additional dishes to the menu selection.

Appetisers

Krathong Thong

Light crispy, golden cups with various savoury fillings*

Tod Man Pla

Thai fishcakes

Satay Gai

Chicken satay

Som Tum Tai

Green papaya salad

Pla Goong

Spicy prawn salad

Soups

Tom Yum Goong

Spicy prawn soup*

Tom Kha Gai

Coconut chicken soup

Mains

Khao Soi Gai

Chiang Mai noodles

Yam Mamuang Pla Krob

Crispy fish with spicy mango salad

Pla Kapong Nung Manow

Steamed sea bass

Gai Pad Med Mamuang

Chicken and cashew nut stir fry

Phad Thai Goong Sod

Thai fried noodles with prawns

Chu Chi Goong

Prawn chu chi curry

Massaman Nuea

Massaman beef curry

Kang Keaw Wan Gai

Chicken green curry*

Dessert

Khao Neeo Mamuang

Mango with sweet sticky rice

*Bangkok specialties

Terms and Conditions

Prices are subject to 10% service charge and applicable government tax.
An additional THB 20,000++ charter fee is applicable for a Manohra Cruises cooking class (not applicable for bookings of 10 guests or more).
A minimum of 2 guests is required per class.

Reservation must be made at least 48 hours in advance.

Cancellation after 7:00 pm the night before the class will result in a 50% charge.



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