



SPICE SPOONS



A THAI CULINARY JOURNEY



GEANG KIEW WAN GAI

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.

Take a morning trip to Trang old town to enjoy a traditional dim sum breakfast and a guided local market tour to pick up fresh ingredients you will use in the cooking class later on. Return to the resort to 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 from across Thailand, including age old southern specialties. Learn to cook your favourite dishes in a step by step class at Leelawadee restaurant's outdoor sala, and then savour your creations for lunch with a glass of wine.

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 24 hours in advance.

KAI PHAD MED MAMUANG





COOKING CLASS PROGRAMME

Available every day from 8:00 am – 2:30 pm

8:00 am Depart from resort for local fresh market tour
9:30 am Return to resort and relax
1:00 pm – Theory session, chef demonstration and
2.30 pm 3 course cooking class
(choice of appetisers, main dishes and desserts)
Savour your creations for lunch with
a complimentary glass of red or white wine

THB 3,900 nett per person

Price includes a Spice Spoons cooking set:

- Cutting board
- Apron
- Spice Spoons bag
- Spice Spoons certificate
- Chef hat
- Recipe book



MENU OPTIONS

Please select one dish from each category (3 in total)

Appetisers

Som Tum Thai	Papaya salad
Poh Pia Pak	Deep fried vegetable spring rolls with sweet plum sauce
Yam Talay	Local seafood salad, tossed with Thai herbs and spices*

Main Courses

Geang Kiew Wan Gai	Chicken green curry with Thai eggplant, green chili and coconut milk
Massaman Gai	Slow cooked chicken with potato in rich Massaman curry and coconut milk*
Geang Som Pla Pak Ruam	Southern style hot and sour vegetable ragout with fillet of sea bass*
Gai Phad Med Ma-Muang	Stir fried chicken with cashew nuts, onion, mushroom and dried chili

Desserts

Kluay Buat Chee	Banana in coconut syrup
Kluay Thod	Banana fritter with chocolate sauce*

*Southern Thai specialties

PACKAGE ENHANCEMENTS

Add additional recipes at THB 300 per dish.

Terms and Conditions

Prices are inclusive of 10% service charge and applicable government tax. A minimum of two guests and a maximum of six guests per class. Reservations must be made at least one day in advance. Cancellations must be made at least 12 hours in advance, otherwise a 50% charge applies.



SOM TUM THAI



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