



# A Thai Culinary Journey



## BOOKING FORM

Step behind the scenes of Thailand's world famous gastronomy with this richly interactive experience that is designed to immerse you in the art, colourful local culture and traditional heritage of Thai cuisine.

Name .....

Room number .....

Resort (if not staying with Anantara) .....

Contact mobile number ..... Email .....

Class date .....

Number of persons .....

**Menu** (Please select one from each category)

### Appetiser

- ☐ Krathong Thong: Light Crispy, Golden Cups With Various Savoury Fillings
- ☐ Tod Man Pla: Thai Fish Cakes
- ☐ Satay Gai: Chicken Satay

### Main

- ☐ Khao Soi Gai: Chiang Mai Noodles
- ☐ Som Tum Thai: Green Papaya Salad
- ☐ Yam Mamuang Pla Krob: Crispy Fish With Spicy Mango Salad
- ☐ Pla Goong: Spicy Prawn 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
- ☐ Geang Kiew Wan Gai: Green Curry

### Soup

- ☐ Tom Yum Goong: Spicy Prawn Soup
- ☐ Tom Kha Gai: Coconut Chicken Soup

### Dessert

- ☐ Khao Niew Mamuang: Mango With Sweet, Sticky Rice

Signature .....

Date .....

Booked by .....