



SPICE SPOONS



A THAI CULINARY JOURNEY.

  
**ANANTARA**  
BOPHUT · KOH SAMUI  
RESORT

## 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.

Enjoy the opportunity to explore a local market with an expert Thai chef and return to the resort for a tour of our herb garden. 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 in our Spice Spoons show kitchen outside High Tide restaurant, and then savour your creations for lunch in tropical surroundings. Master decorative culinary talents with the option of adding a fruit and vegetable carving class at High Tide Sala in the Lily Pond Garden or discover exotic wellbeing with a programme that includes a relaxing Thai massage.

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 Concierge Desk at least 24 hours in advance.



TOM YUM GOONG





## COOKING CLASS PROGRAMMES

### THAI CULINARY JOURNEY

THB 2,600++ per person

11.30 am – 2.00 pm

- Welcome drink (non-alcoholic)
- Herb garden tour
- Spice Spoons theory and cooking session
- Savour your creations for lunch with a glass of wine

### THAI CULINARY JOURNEY WITH LOCAL MARKET VISIT

THB 3,500++ per person

9.00 am – 1.30 pm

- Welcome drink (non-alcoholic)
- Transfer to local market by hotel car
- Guided market tour and ingredient shopping
- Transfer back to the resort by hotel car
- Herb garden tour
- Spice Spoons theory and cooking session
- Savour your creations for lunch with a glass of wine

Minimum of 2 and a maximum of 12 guests per class.

## PROGRAMME ENHANCEMENTS

### EXTRA CARVING CLASS:

Master the intricate technique of carving fruits and vegetables into decorative shapes. Classes are held at High Tide Sala in the lily pond garden.

THB 200++ per person

### THAI CULINARY & SPA JOURNEY

THB 4,399++ per person

11.30 am – 4.00 pm

- Welcome drink (non-alcoholic)
- Herb garden tour
- Spice Spoons theory and cooking session
- Savour your creations for lunch with a glass of wine
- One hour Thai massage

### THAI CULINARY & SPA JOURNEY WITH LOCAL MARKET VISIT

THB 5,399++ per person

9.00 am – 4.00 pm

- Welcome drink (non-alcoholic)
- Transfer to local market by hotel car
- Guided market tour and ingredient shopping
- Transfer back to the resort by hotel car
- Herb garden tour
- Spice Spoons theory and cooking session
- Savour your creations for lunch with a glass of wine
- One hour Thai massage

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

### 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



## MENU OPTIONS

Please select one dish from each category below. Depending 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*

### Soups

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

### Mains

Khao Soi Gai	Chiang Mai noodles
Som Tum Tai	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*
Kang Keaw Wan Gai	Chicken green curry*

### Dessert

Khao Neeo Mamuang	Mango with sweet sticky rice
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\*Bangkok specialties

### Terms and Conditions

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

A minimum of two guests and a maximum of four guests per class.

Reservations must be made at least 24 hours in advance.

Cancellations must be made at least 12 hours in advance, otherwise a 100% charge applies





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