



SPICE SPOONS



A THAI CULINARY JOURNEY


ANANTARA
SATHORN · BANGKOK
HOTEL

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.

Your Spice Spoons journey begins with a chef guided local market tour, including an opportunity to sample Bangkok's best street food delights. Return to our hotel's poolside sala 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 Bangkok specialties, and cook your favourites in a step by step class. Savour your creations for lunch at 100° East restaurant. Enhance your artistic presentation by adding on a fruit and vegetable carving class.

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 reserve your Spice Spoons experience, please contact the Front Desk or email fb_co@anantara.com.





KRA TONG THONG



YAM MAMUONG PLAA KROB



SATAY GAI



KHAO NIEW MAMUANG



COOKING CLASS PROGRAMME

Available every day from 6.30 am - 1.30 pm

- 6.30 am Meet chef in the hotel lobby and transfer to the local morning market by tuk-tuk
- 7.00 am Arrival at Sam Yan Market to sample local street food and shop for ingredients
- 7.45 am Transfer from the market to the hotel by tuk-tuk
- 8.30 am Arrive back at the hotel and enjoy a fresh coconut at Zin Bar
- 9.00 am Theory session and cooking class at the poolside sala
- 12.30 pm Savour your creations for lunch at 100° East
- 1.30 pm Culinary experience ends

THB 2,500++ per person

Minimum of 2 guests and maximum of 4 guests per class.

EXTRA RECIPES

Add recipe at THB 500++ per menu per person



TOM KHA KAI

MENU OPTIONS

Please select three dishes from 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.