

Sawasdee Thai Cuisine Thai Cooking Class

Experience Thai culture through cooking!

Programme:

Morning class 11:15 a.m. / Afternoon class 03:00 p.m.

- Meet at Sawasdee Thai Cuisine, visit the local market*.
- Cook under the guidance of Sawasdee Thai Cuisine chef.
- Once done, enjoy your creations with unlimited soft drinks.
- Programme is approximately 2 hours.

2,000 Baht per person

Included in the price:

- · Digital photos of participants
- Recipe booklet (24 recipes)
- Lunch with unlimited soft drinks
- Transportation to-from local market for morning classes / Dessert for afternoon classes
- Welcome drink and cold towel
- Ingredients and equipment for class
- Certificate of participation
- New skills and lots of fun!

Reservation and cancellation policy:

- Please note that the reservation is <u>not</u> confirmed until payment is made.
- If eligible for a refund, reservations paid with a credit card will incur a 5% bank transfer processing fee.

For guests staying at Sawasdee Village

• 50% deposit, cancellations with less than 3 hours notice will incur full charge of deposit.

For other guests

• 100% deposit, cancellations with less than 3 hours notice will incur full charge of deposit.

Special notes:

- First reservation has priority in selecting 3 cooking dishes (menu below).
- Additional reservations may join the class with the dishes selected by the first reservation.
- Maximum attendance: 10 people.
- *Visit to the local market is only possible for the chefs of the morning class.
- Chefs of the afternoon class may select one dessert from the dessert card.

We look forward to cooking delicious Thai food with you!

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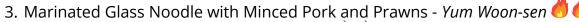


Thai Cooking Class Menu

Design your cooking experience menu by selecting **3 dishes** from the list below. For photos, please visit www.phuketsawasdee.com/thai-cooking-class.

Salad

- 1. Green Papaya Salad "Thai Style" Som Tum
- 2. Marinated Minced Pork or Chicken Larb



4. Marinated Seafood Salad - Yum Andaman 🚵 🗸

Soup

- 1. Classic Thai Soup with Prawns or Seafood and Herbs Tom Yum Soup 🤚 🤚
- 2. Coconut Milk Soup with Chicken or Seafood Tom Kha Soup

Main Course

- 1. Sweet & Sour Pork or Chicken, stir-fried Phad Priew Wahn
- 2. Holy Basil with Pork or Chicken, stir-fried Phad Kra-pow 🦂 🦂
- 3. Red Curry with Pork or Chicken Phad Ped 👌 👌
- 4. Chicken with Cashew Nuts, stir-fried Phad Med Ma-muang
- 5. Sweet Chilli Paste with Pork or Chicken, stir-fried Phad Naam Prik Paow 🦪
- 6. Dried Yellow Curry with Pork or Chicken Gaeng Karee
- 7. Green Curry with Pork or Chicken Gaeng Kiew Wahn
- 8. Sliced Pork or Chicken in "Panaeng" Curry Panaeng 🦂 🌽
- 9. Stir-fried Noodles with Soya Sauce with Pork or Chicken Phad Si-iew
- 10. Thai-style Fried Noodles with Prawn *Phad Thai*

Vegetarian dishes

- 1. Classic Thai Soup with Mushroom and Herbs Tom Yum Hed 🤚 🦑
- 2. Green Curry with Vegetables Gaeng Kiew Wahn 🣥
- 3. Dried Yellow Curry with Vegetables Gaeng Karee Phak 🤚 🤚
- 4. Stir-fried Mixed Vegetables in Oyster Sauce Phad Phak Ruam
- 5. Stir-fried Glass Noodle with Vegetables *Phad woon-sen*
- 6. Stir-fried Rice with Vegetables Kao Phad Phak
- 7. Stir-fried Noodles with Soya Sauce with Vegetables Phad Si-iew Phak