



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 not 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* 🔥🔥
3. Marinated Glass Noodle with Minced Pork and Prawns - *Yum Woon-sen* 🔥🔥
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 Prieu 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*