



Thai Cooking Class

Experience the art of Thai cooking by taking one step closer and becoming a home cook of traditional Thai food with our Executive Thai Chef. He will guide you through traditional Thai dishes including many secret recipes and tips. A 4-course menu including salad, soup, main dish and dessert. Paradise Thai cooking classes are available from Monday to Sunday, Midday-3:00PM. Additionally, after the completion of the cooking course, you will be able to taste your own cooked meal.



Course details:

- A three hour class features the preparation and cooking of a salad, soup, main dish and a dessert.
- The specially prepared recipes, Chef's hat and apron will be given as part of the class.
- A Paradise Koh Yao cooking class certificate.
- Minimum of 2 guests per class (Maximum of 6).

Price: THB 1,500++ (1,765.50 net) per person per class.

++ price is subject to 17.7% of service charge, applicable taxes

Available on a daily basis, duration 3hrs per class

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Kindly select your 4 favorite dishes from the following choices:

(Please note the selection of each course dish is for all people in the class. One dish only is to be agreed on per course)

Salad (Select 1 item)	<input type="checkbox"/> Yam Nua Yang – Thai Grilled Beef Salad <input type="checkbox"/> Somtam Goong Sod – Thai Green Papaya Salad with Shrimps <input type="checkbox"/> Yam Talay – Thai Seafood Salad <input type="checkbox"/> Laab Hed (V) – Mixed Mushroom Salad <input type="checkbox"/> Yam Tau-Hu (V) – Tofu Salad
Soup (Select 1 item)	<input type="checkbox"/> Tom Yum Goong – Thai Classic Hot & Sour Soup with Prawns <input type="checkbox"/> Tom Kha Gai – Thai Coconut Soup with Chicken and Galangal <input type="checkbox"/> Tom Ta-Krai Gai – Thai Chicken Soup with Lemongrass Flavors <input type="checkbox"/> Tom Yum Hed (V) – Thai Hot & Sour Soup with Mushroom <input type="checkbox"/> Gaeng Jued Pak Ruam Tau-Hu Woonsen (V) – Clear Soup with Soft Tofu, Glass Noodles and Vegetables
Main Dish (Select 1 item)	<input type="checkbox"/> Gaeng Kiew Waan Gai – Thai Green Curry with Chicken and Thai Aubergine <input type="checkbox"/> Phad See Eiw Nua – Thai Wok Fried Flat Rice Noodles and Chicken with Soy Sauce <input type="checkbox"/> Gaeng Paneang Goong – Thai Braised Prawns with Coconut Cream & Red Curry Sauce <input type="checkbox"/> Tau-Hu Phad Med Mamuang (V) – Wok Fried Tofu with Cashew Nuts <input type="checkbox"/> Phad Prew Waan Pak Tau-Hu (V) – Wok Fried Tofu and Vegetables with Sweet & Sour Sauce
Dessert (Select 1 item)	<input type="checkbox"/> Khao Niaow Ma Muang – Thai Mango Sticky Rice Served with Coconut Milk <input type="checkbox"/> Bau Loy – Taro Pudding in Coconut Milk with Young Coconut <input type="checkbox"/> Kluay Buad Chee – Poached Banana in Coconut Cream Syrup <input type="checkbox"/> Tub Tim Krop Maprao Onn – Crispy Water Chestnut Coated with Tapioca Flour in Coconut Syrup and Crushed Ice <input type="checkbox"/> Krong Krang – Tapioca Gnocchi in Coconut Milk

Notes:

- Advance booking is essential: 24 hours prior notice required. Please contact our resort Reception for booking.
- For cancellation of less than 2 hours, a fee is applicable at 50% of full price.

For reservation, please contact the resort Reception or dial #0.

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