



Thai cooking classes

Entrée

1. Curry Puffs

Golden pastry filled with minced chicken or pork, potatoes and onions

2. Spring Rolls

Pastry filled with vegetable, herbs, minced pork and glass noodles

3. Tod Mun Pla (Thai Fish Cake)

Traditional Thai fish cakes with herbs served with sweet chillies sauce

4. Satay (Choice of chicken or pork)

Marinated chicken or pork fillet grilled & served with peanut sauce.

5. Money Bags

Chicken or pork, mix with minced prawn, water chestnut and herbs bunched in pastry served with sweet chillies sauce

6. Tod Mun Goong (Prawn cake)

Minced Prawn with touch of herbs served with plum sauce

7. Peek Gai Yad Sai (Stuffed Chicken wings)

Minced pork with herbs and glass noodles served with tomato sauce

8. Kanom Pang Na Moo (Thai style prawn or pork on toast)

Deep-fried spread minced prawn or pork mix with herbs on bread

9. Corn Cake

Deep-fried sweet corn mix with minced pork and herbs served with sweet chillies sauce

10. Goong Hom Pha (Prawn in Blanket)

Deep-fried marinated prawns wrapped with pastry served with sweet chillies sauce

11. Chicken in pandan leaves

Deep-fried marinated chicken wrapped with pandan leave served with sweet black sauce

Soups

12. Tom Yam Gai

Spicy chicken soup with mushrooms, chillies, lime juice and herbs

13. Tom Kha Gai

Chicken with coconut milk, galangal, touch of chillies, mushrooms and herbs

14. Tom Yam Goong (choice of creamy or clear soup)

Spicy Prawns with lemon grass, chillies, mushrooms and lime juice



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Curries

15. Gaeng Massaman

Mild beef or chicken curry with peanuts, potatoes and onions

16. Gaeng Bpa

Spicy Jungle curry with pumpkin, bamboo shoot, basil & chicken, beef or pork without coconut milk

17. Gaeng Ka Ree

Yellow curry chickens or beef with potatoes serve with cucumber relish

18. Gaeng Keow Wan

Green curry chicken, pork or beef with bamboo shoots or Thai eggplant

19. Gaeng Daeng

Red curry chicken or pork or beef with bamboo shoots or Thai eggplant

20. Panang curry

Creamy curry chicken, pork or beef with kaffir lime leaves

21. Roasted duck curry

Red curry roasted duck with pineapple and cherry tomatoes

22. Ho Mok Pla (Steamed fish curry)

Steamed red curry fish in banana leaf cups

Stir-fries

23. Pad Khing

Chicken, beef or pork with fresh ginger, mushrooms, onion and shallot

24. Pad Bai Kraprow

Chicken, beef or pork with garlic, onion, chillies, basil

25. Pad Med Mamoung

Chicken or beef with cashew nuts & vegetables

26. Pad Prik King

Stir fried red curry with chicken, beef or pork with snake beans

27. Sweet and sour

Stir-fried sweet and sour choice of fish, prawns, calamari, chicken or pork with pineapple tomatoes and shallot

28. Stuffed Thai omelet

Pan fried omelet stuffed with stir-fried minced chicken or minced pork, peas, tomatoes, onion and carrot

29. Pad Fak Thong

Stir fried pumpkin chicken or pork with egg, chilli and Thai basil



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Salads

30. Larb (Warm salad)

Minced chicken or pork with herbs, ground roasted glutinous rice, chilies flakes and limejuice dressing

31. Thai beef salad (Yam Nua Yang)

Grilled beef with onions, tomato cucumber, celery, coriander with limejuice dressing

32. Green papaya salad (Som Tam)

Green papaya with tomatoes, bean, dried shrimp and roasted peanut with limejuice dressing

33. Waterfall beef salad (Nua Nam Tok)

Grilled beef with herbs, chilies flakes, ground roasted glutinous rice and limejuice dressing

34. Mixed salad (Yam Rour Mit)

Glass noodle with minced chicken or pork, prawns, calamari, onion, celery, tomatoes, roasted peanut with limejuice dressing

Noodles

35. Pad Thai

Stir fried chicken or prawn noodles with eggs, bean sprouts and ground peanuts.

36. Pad See Eiw

Stir-fried flat rice noodles chicken, beef or pork with Chinese broccoli and egg

37. Pad Woon Sen

Stir fried glass noodle chicken or pork, vegetable and egg

38. Pad Kee Mao

Stir-fried flat rice noodles chicken, beef or pork with chilies and Thai basil

Please note

- * One lesson takes about 2.5 - 3 hours
- * Three dishes can be chosen from the list as above
- * You eat what you have cooked all the rest can take home

Vegetarian classes are available

The other dishes can be demonstrated by request