Thai Experience Cooking Class

Price: THB 4,250++ include wines

THB 3,250++ exclude wines

Available time: 14.00-16.00hrs.

MENU

Thod Man Poo

Deep fried donut crab meat, mince chicken, bread crumb served with homemade chili Jam

Pla Krapong Tom Som

Fresh snapper clear soup with shallot, lemongrass, turmeric fresh and spring onion

Massaman Pae

Southern slow cook organic goat dish with potato, onion, coconut milk and flavored brew tamarind stock







WINES

WHITE: Monsoon Valley, Chenin Blanc Signature, Huahin Thailand 2017

RED: GranMonte, Syrah Heritage, Asoke Valley, Thailand 2017

ROSE: Domaine des Forges, Rosé d'Anjou, Loire Valley, France 2017

CLASS INCLUDES

- Welcome drink with Nam Hom Coconut from Kamala market
- Sharing cooking stations
- Recipe book which you can use to cook at home
- All necessary ingredients for cooking class
- Testing herbs from our own garden
- Recipes: Provided in English for all dishes, curry pastes, sauces & dips
- Certificate for client
- Berry Rice (give a way)
- Online photo album will be available on Facebook page.

Pinto Cooking Class

Price: THB 3,950++ include wines

THB 2,950++ exclude wines

Available time: 14.00-16.00hrs.

MENU

Beetroot Salad

Cream of beet, roasted beet, fresh mix lettuce, lemon dressing and goat's cheese

Sushi & Sashimi

Daily selection of sushi and sashimi base to market product

Handmade Pasta

Handmade ravioli with ricotta cheese and spinach







WINES

WHITE: Broglia Gavi "il Doge" DOCG, Piedmont, Italy 2017

RED: Shiraz Stonefish Margaret River, Australia 2016

ROSE: iLauri Chiola, Cerasuolo D'Abruzzo DOC Rose, Abruzzo, Italy 2017

CLASS INCLUDES

- Welcome drink with Rosberry
- Sharing cooking stations
- Recipe book which you can use to cook at home
- All necessary ingredients for cooking class
- Testing herbs from our own garden
- Recipes in A4: Provided in English for all dishes, curry pastes, sauces & dips
- Certificate for client
- Pasta flower (give a way)
- Online photo album will be available on Facebook page.