



Ramada's

Cultural and Culinary Experience

Thai Cooking Class



Our talented Chef invites you to learn and brush-up on your Thai cooking skills.

This hands-on cooking demonstration is limited to 6 persons per class, ensuring that you cook your menu as good as it gets.

All participants receive a cooking certificate, apron, menus recipe and CD's images to take home.



Menu Selection

HOT APITIZER

- Por Pia Gai Thod
Deep fried chicken spring roll
- Goong Sarong
Deep fried shrimps spring roll
- Tao Hu Thod
Deep fried tofu stuffed bean sprout
- Thod Mun Pla - Fish cake
- Thod Mun Goong - Shrimp cake

SALAD

- Som Tom - Green papaya salad
- Yum Nua - Thai beef salad
- Som Tom Phon Lamai - Mixed fruit salad
- Lab Gai - Spicy minced chicken salad
- Yum Ma Muang Goong Hang
Green mango salad with crispy shrimps

SOUP

- Tom Yum Goong
Sour and spicy shrimps soup with lemongrass
- Tom Kha Gai
Chicken in coconut soup
- Tom Som Pla
Sour soup with fish fillet

Selection of meat:

- Pork - Beef - Fish
- Shrimp - Vegetable

Culinary Experience



**You will be able
to choose one dish
from each course.
Starting time is
11:30 am.**



Cultural Experience

Special offer!



- + *Offering food to the monks, visit the local temple*
- + *Going to local market and taking ingredients*
- + *3 courses and 1 curry dish*

Selection of curry:

- Green curry - Red curry
- Yellow curry - Massaman curry
- Phanang curry

**Starting time is 06:00 am.
meet your Chef at the lobby
and depart to the local market**