



## 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)*

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