

Thai Cooking Class

Discover enjoyable cuisine at Charm Thai

Cooking classes at Charm Thai teach the Art of preparing fine Thai cuisine. The course is completely hands-on, in our open kitchen, with the tutelage of our professional chefs.

Charm Thai cooking class run daily from Monday to Saturday in the afternoon at 15.00 to 17.00 hours and features one set menu with three Thai dishes including a Thai dessert.

Target

- Cooking class for family activity in the evening
- Cooking class for guest who has a limited travel time
- Cooking class for elderly couple and young couple
- Cooking class for anyone from beginners
- Cooking class for person who would like to improve their kitchen skills and to encourage a better health

Prices

- Baht 1,900++ per person
- Baht 3,500++ per couple
- Baht 1,500++ per person more than 3 people

Type of food

- Choose 4 dishes from salads, soups, main dishes and desserts
- Vegetarian dishes can be applied to the menu

Special give-away

- Recipe booklet of the class
- Small resin elephant
- Charm Thai fabric hand bag

Guest benefits

- All use of equipments and ingredients for the class
- Enjoy dining on own meal at Charm Thai restaurant
- Learn cooking skills, Thai herbs and spices, Thai food culture and Thai language
- Thai food is the most healthy and well-balanced diets



At Holiday Inn Bangkok
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Thai Cooking Class Menu

Choose a four course menu (one from each section)

SALADS

- **Yam Tuna** *(Spicy tuna salad with Thai herbs)*
- **Yam Nua Yang** *(Spicy grilled beef salad)*
- **Som Tam** *(Spicy green papaya salad)*
- **Yam Talay** *(Spicy seafood salad)*



SOUPS

- **Gaeng Jued Tofu** *(Clear soup with minced pork and bean curd)*
- **Tom Yam Goong** *(Spicy prawn soup with mushrooms)*
- **Tom Kha Gai** *(Coconut milk soup with chicken and galangal)*
- **Tom Yam Plakapong** *(Spicy seabass soup with herbs)*

MAIN DISHES

- **Gaeng Phed Ped Yang** *(Red curry with roasted duck)*
- **Gaeng Kiew Waan Gai** *(Green curry with chicken)*
- **Panang Nua** *(Dried coconut milk curry with beef)*
- **Phad Thai Goong** *(Fried noodles Thai style with shrimps)*
- **Guay Tiew Kua Gai** *(Fried noodles with chicken)*
- **Spaghetti Phad Kee Mao Talay** *(Fried spaghetti with seafood, chilli and hot basil)*
- **Khao Phad Goong** *(Fried rice with shrimps)*
- **Phad Kaprao Moo, Gai, Goong** *(Stir-fried hot basil with pork, chicken or shrimps)*



DESSERTS

- **Gluay Buad Chee** *(Simmered banana in sweet coconut milk)*
- **Tub Tim Krob** *(Chilled water chestnuts in syrup and crushed ice)*
- **Khao Kaya Koo** *(Pandan pudding with young coconut)*

