



SILAVADEE

COOKING CLASS

The Exotic Thai Cuisine



Thai Cooking Class

Menu A

Consisting of the signature dishes of Thailand such as Yam Nuea Yang, a favorite spicy north eastern dish and famous Green Curry with Chicken which is known around the world, prepared according to the unique but authentic Silavadee recipe. And Mango with sticky rice, a dessert that nobody can resist.



Yam Nuea Yang

spicy grilled beef salad

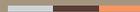
Gaeng Keaw Waan Gai

green curry with chicken

Khao Neaw Ma-Moung

(served from the kitchen)

mango with sticky rice



Menu B

A series of flavourful dishes such as spiced Seafood Salad from Samui and Prawn Phad Thai which is one of the all time favorites of all Thai people. Banana and Coconut are two of the most popular and wide spread goods of Thailand and are combined in a heavenly dessert that every household prepares according to recipes inherited from previous generations.



Yam Talay

spicy seafood salad

Phad Thai Goong

stir fried noodles Thai style

Klout Boud Chee

(served from the kitchen)

banana in coconut milk



Menu C

A set of aromatic and renowned dishes such as Tom Yum Kung, a dish full of flavors, spices and aromas combined with sweet, fresh prawns from the sea. Duck red Curry with a fusion of multiple ingredients is a taste bud teaser that you should not miss before leaving Thailand. Bua Loy Sam Sri is a dessert that used to be served only at the Kings Palace but is now served for you and will surely please you as well.



Tom Yam Goong

spicy and sour prawn soup

Gaeng Phed Ped Yang

red curry with roasted duck

Bua Loy Sam Sri

(served from the kitchen)

sticky rice dumpling in coconut milk



Thai Cooking Class

Learn how to prepare and cook traditional Thai recipes together with one of our talented Chefs. Take home those skills and prepare mouthwatering dishes for friends and family again and again.

Please select the venue for the cooking class as per below choice or add a trip to the local market to enhance your culinary experience.

At The Height	2,000 THB net / person
In your Villa	3,000 THB net / person
Market Trip	1,000 THB net / person

ADDITIONAL INFORMATION

For market visits

Departure from the front desk at 12:00 hrs.

Cooking class will start approximately at 13:00 hrs.

The cooking class includes one soft drink per person, apron, hat and recipe booklet

Introduction before each menu

<https://www.khaolakexplorer.com/thailand-guide/thai-cuisine/>
<http://www.tasteofthailandfoodtours.org/the-history-of-thai-food/>
<https://phuketthaicookingacademy.com/the-history-of-thai-food/>



www.silavadeeresort.com

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