



B L U E F I R E

Cooking School

EXPLORE THE TASTES OF THAILAND

Famous for its use of fresh herbs, Thai cuisine is loved the world over. A sensory delight, let our Chef's guide you on your own private culinary adventure. Learn to cook three dishes of your choice; explore the ingredients, using the 4 key flavors of spicy, salty, sweet and sour with your own Chef. Available daily at 12:00 or 15:00, this food journey takes you through the meal preparation, its cooking and then concludes with you enjoying your own top chef skills as a meal.

2 sessions

Lunch session start at 12:00

Dinner session start at 15:00

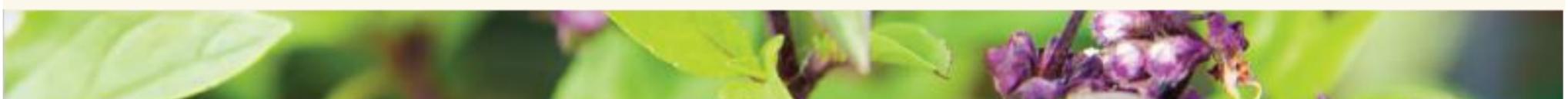
THB 1,590++ per person

THB 2,990++ per couple

3 favorite dishes per class

Prices are subject to 10% service charge and 7% VAT.

CONTACT THE FRONT DESK DIAL "0" TO RESERVE | MAXIMUM OF 2 GUESTS PER CLASS





Menu

CHOOSE ONE FROM EACH COURSE

STARTER

- Som tum (*Green papaya salad*)
- Gai satay (*Chicken satay and sauce*)
- Tord man goong (*Deep fried prawn cake*)
- Larb gai (*Minced chicken salad with lime and herbs*)
- Yum nuea yang (*Spicy grilled beef salad*)
- Yum ma-muang (*Spicy green mango salad with grilled chicken*)

SOUP

- Tom yum goong (*Spicy and sour prawns soup with lime and herbs*)
- Tom kha gai (*Coconut soup with chicken and herbs*)

MAIN

- Massaman nuea (*Massaman curry with beef and potato*)
 - Panang gai (*Sweet red curry with chicken*)
 - Keaw waan gai (*Green curry with chicken and vegetables*)
 - Gaeng phed ped yang (*Red curry with grilled duck breast and fruits*)
 - Phad Thai goong (*Stir fired noodle with prawn and tamarind sauce*)
 - Phad kra-prao gai (*Stir fried minced chicken with chili and hot basil leaves*)
 - Phad priew waan gai (*Stir fried chicken with sweet and sour sauce*)
 - Thord kra-tiem prik Thai goong (*Stir fried prawn/seafood with garlic and black pepper*)
 - Goong ma-kham (*deep fried prawns with tamarind sauce*)
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