



Learn the Art of Thai Cooking

Our expert Thai chefs will escort you to our Kitchen Garden to pick herbs and vegetables with an introduction to core Thai ingredients. You'll learn your choice of 3 authentic Thai dishes for you to enjoy after the lesson. Finally, you'll be presented with a souvenir certificate and a Thai cook book created by our Executive Chef Tao.

Menu A: Coconut milk soup with chicken (tom kha gai), stir fried rice noodles with prawns and tamarind sauce (pad thai goong), and banana in coconut milk (kluai buat chi)

Menu B: Prawn and lemongrass hot and sour soup (tom yum goong), stir fried chicken with cashew nuts (gai pad med mamuang), and banana in coconut milk (kluai buat chi)

A 2-hour Thai cooking class can be held any day of the week at 12:30 pm.

THB 1,200++ per person

Please book classes a day in advance at the Front Desk.

Minimum requirement per booking is 2 persons. Price is subject to 10% service charge and 7% vat.