



RatiLanna
RIVERSIDE SPA RESORT
CHIANG MAI



THAI COOKING CLASS

A secret of Thai cooking is the best
souvenir from your trip to Thailand



Learn How To Cook
And Experience Authentic Thai Cuisine
at RatiLanna Riverside Spa Resort Chiang Mai.

Our Chef offers you the chance to put your hand
to practice Thai cuisine.

The class ends with sampling your own cooking.

**THB 2,500++ per person
for cooking at Mira Terrace**
includes materials, recipe in English,
apron, refreshments and a certificate.

Please make a reservation one day prior to the class.

Class requires a minimum of 2 persons.

(Private class and vegetarian food available on request)

This promotion can not be used in conjunction
with other privileges.

Please select your favorite dish from each course

APPETIZERS

- Yum Talay
Spicy mixed seafood salad with onion and Thai celery.
- Tod Man Goong
Deep fried shrimp cake served with sweet plum sauce.
- Yum Nua Yang
Spicy grilled marinated beef with Thai spicy sauce.
- Por Pia Phak
Deep fried vegetables spring roll served with sweet chili sauce.

SOUP

- Kaeng Liang Goong
Thai spicy mixed vegetable soup with prawns and Thai herbs.
- Tom Yum Goong
Spicy lemongrass flavored soup with shrimp and straw mushrooms.
- Tom Kha Kai
Coconut milk soup with chicken, lime juice, mushroom and galangal.

MAIN COURSE

- Kai Phed Med Ma-muang
Stir fried chicken with cashew nut, onion and dried chili.
- Phad Ka Prao Moo
Wok fried spicy minced pork with oyster sauce and hot basil leaves.
- Kaeng Phed Ped Yang
Roasted duck breast in red curry with lychee, pineapple and sweet basil leaves.
- Kaeng Kheaw Hwan Kai
Spicy green curry coconut milk chicken with crispy eggplant and sweet basil leaves.
- Kaeng Phed Nua
Hot red curry coconut milk sliced beef with crispy eggplant and kaffir lime leaves.

DESSERTS

- Kluay Buad Chee
Boiled banana in warm sweet coconut milk.
- Tang Thai Num Ka-Ti
Sweet melon in sweet coconut milk and melon puree.
- Kaeng Buad Fak-Thong
Boiled pumpkin in warm smoked sweet coconut milk.

For more information please contact extension number 71
RatiLanna Riverside Spa Resort 053 999 333

REGISTRATION FORM

Attendee Information

Date of booking

Date of cooking

Time 11.00 am - 2.00 pm

Number of person

Name

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Phone.....

Address

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.....

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Room Number.....

Email:

Total Amount will be billed to credit card listed below :

Cardholder Name

.....

Mastercard

Visa

Discover

American Express

Diners Club

Other.....

Card Number

Expiration Date.....

Terms and Conditions:

Payments will be processed at time of registration. If you can not attend a class for which you've registered, you must call at least 12 hours prior to the class in order to receive 100% refund. However, you may apply the credit toward a future class. No shows or same day cancellations will be billed in full.

Card holder Signature

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RatiLanna staff.....