

Sandalwood Cookery classes

2,200 THB

Thai food with a modern twist

At Sandalwood restaurant we also offer the opportunity to learn how to create authentic Thai dishes so that you can enjoy the flavours of your trip when you return home.

- * 10.00 am. Start with a trip to the local market by our chef
- * 11.00 am. Back to Hotel, relax at your villa
- * 13.00 pm. start to learn cookery classes dish by dish
- * 15.30 pm. Finish cookery



Cookery Class have your choice of

Set 1, Set 2, and Set 3

Set 1

Por Pia Pak (Vegetable Spring Rolls)

Tom Yam (Spicy Soup)

Nau Pad Nam Man Houy (Fried Beef with Oyster Sauce)

Gluay Buat Chee (Banana in Coconut Milk)

Set 2

Por Pia Goong (Spring Roll Shrimp)

Tom Kha Gai Or Goong (Chicken or Shrimp with Coconut Milk Soup)

Pad Thai Goong (Fried Noodle with Shrimp)

Gluay Cheuam (Banana in Syrup)

Set 3

Som Tum Goong Sod (Papaya Salad with Fresh Shrimp)

Gaeng Kiew Waan Kai (Green Curry with Chicken)

Pad Prew Waan Pla (Sweet & Sour with White Snapper)

Banana or Pineapple Fitter