



The Oriental Thai Cooking School

Cuisine of the Central Plains of Thailand

April to June 2016

Discover the exciting flavours of Central Thai cuisine at the Oriental Thai Cooking School with a special menu from April until June 2016. The cuisine in Thailand's central region is among the most complex and diverse in the country, reflecting the influences of the past and including a range of sophisticated Royal Palace cuisine.



Advanced reservations are highly recommended. For more information or to make a booking, please call + 66 (2) 659 9000 or email mobkk-restaurants@mohq.com



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Monday

Deep-fried Hard-Boiled Egg with Tamarind Sauce
Spicy Stir-fried Sea Bass
Soup of Mixed Mushrooms and Pork Balls
Sticky Rice Dumplings with Caramelized Coconut Filling

Khai Louk Khoei
Phad Chaa Plaa Graphong
Gaeng Jued Hed Ruam Gub Moo Sub
Khanom Tom Khao

Wednesday

Crab Cakes in the Shell
Spicy Stir-fried Pork with Holy Basil
Spicy & Sour Soup with Acacia Omelette & Prawns
Pumpkin Custard

Poo Jaa
Phad Graphrao Moo
Gaeng Som Cha-om Goong
Sangkhayaa Fak Thong

Thursday

Pastry Shells with Chicken
Steamed Squid with Spicy Lime Sauce
Red Curry of Pork and Pumpkin
Grilled Bananas with Coconut Syrup

Gratbong Thawng Gai
Plaa Muk Nung Manao
Gaeng Phed Moo Gub Fak Thong
Ghuay Tub

Friday

Dumplings with Herbed Fish
Spicy Stir-fried Pork with String Beans
Herbed Soup of Mixed Vegetables & Prawns
Glacé Bananas with Coconut Cream

Pun Sib Pla Nung
Moo Phad Prig Khing Gub Tua Fak Yao
Gaeng Liang
Ghuay Cheuam Cub Cathi

Saturday

Mushroom Fritters with Curry Sauce
Omelette Soup with Pork Balls
Long Green Egg Plant Salad
Sticky Rice Dumplings in Coconut

Chuchee Hed Gramb
Khai Naam Gub Moo Sub
Yam Makhua Yao
Bua Loy Gathi

Sunday

Chicken Deep-Fried in Pandan Leaves
Rice Vermicelli with Coconut Cream
Spiced Gourami Soup
Steamed Pumpkin Pudding

Gai Haw Bai Toei
Mee Gathi
Tom Kloang Plaa Salid
Khanom Fak Thawng