



Hands-on cooking and local market trip

(Menu fixed as advertised)

Monday to Sunday

(except Saturday)

from 09:00 to 14:00

Start your day by exploring the vast world of ingredients used in Thai cuisine. We will help you to find and select the freshest products and bring some back to our kitchen to transform them into tempting culinary creations.

Baht 2,800 net per person



Private Classes with Chef Narain

Every afternoon

(except Saturday)

from 14:00 to 17:00

Delight yourself with a feast of flavours to allure your senses. Enjoy a class for two people or organize a group up to 20 people and under the guidance of Chef Narain and his team, create an exquisite, customized menu for you and your party.

Baht 4,200 net per person (minimum 2 pax)



THE ORIENTAL THAI COOKING SCHOOL

Vast Tapestry of Thai Cuisine

July to September 2019

Mandarin Oriental, Bangkok
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Monday

Pastry Shells with Chicken Filling
(กระตวงทอง)



Southern Style Rice Salad with Herbs
(ข้าวยาบักชีใต้)



Spicy Soup of Gourami
(ต้มโคล้งปลาสร้อย)



Sweet Potato, Taro and Pumpkin in Coconut Sauce
(แกงบวบซสามโบสถ์)

Thursday

Corn Patties
(ข้าวโพดทอด)



Spicy Minced Pork Salad
(ลาบหมู)



Spicy and Sour Soup of Acacia Omelette and Prawns
(แกงส้มชะอมกุ้ง)



Thai Taro Marzipan
(เผือกกวน)

Tuesday

Golden Pouches with Vegetarian Filling
(ถุงทอง)



Steamed Squids with Spicy Lime Sauce
(ปลาหมึกนึ่งมะนาว)



Soup of Chicken and Wax Gourd
(ไก่ตุ๋นฟัก)



Pandan Coconut Jelly
(วุ้นกะทิใบเตย)

Wednesday

Spicy Steamed Egg with Prawns
(กุ้งนึ่งไข่)



Spicy Stir-fried Sea Bass
(ปลากระพงผัดฉ่า)



Coconut Milk Soup of Jelly Noodles and Pork Balls
(แกงร้อน)



Dumplings with Caramelized Coconut Filling
(ขนมต้ม)

Friday

Leaf-wrapped Chub Mackerel with Herbs
(เมี่ยงปลาทู)



Spicy Stir-fried Prawns with Bird's Eye Chillies and Ginger
(กุ้งผัดพริกกับขิง)



Red Curry of Pork and Water Spinach
(แกงหนุเตา)



Steamed Banana Pudding
(ขนมกล้วย)

Sunday

Curried Shrimp Paste Dip
(กะปิั่ว)



Northern Style Braised Chicken
(อุนไก่)



Herbed Soup of Spare Ribs
(ต้มซี่โครงหมูปรุง)



Mock Ark Shells in Coconut Sauce
(ครองแครงกะทิ)