



Hands-On Cooking Class

(Fixed menu as advertised)

Monday to Saturday from 9am to 1pm

THB 3,500 net per person

Start your day with a boat ride to The Oriental Thai Cooking School, situated in a century-old traditional Thai house, where you will have a culinary inspiration provided by skillful Thai chefs who happily share with you their expertise of Thai food culture. Chefs will provide you an insightful information of health benefits of Thai herbs used for Thai cuisine. Under the guidance of our knowledgeable chefs, you will unleash your passion and cooking skill and transform fresh ingredients into four mouthwatering yet authentic dishes. The gastronomic discovery ends as you taste your creations at Sala Rim Naam after the class.



Private Classes with Chef Narain

(Tailor-made menu)

Monday to Saturday from 2pm to 5pm

THB 5,300 net per person

(minimum of 2 people)

If you wish to have a private class for two, or exclusively with a group of friends, family or business associates, Chef Narain will be happy to help you. Enjoy a class for two, all the way up to 20 people and Chef Narain and his team will help you create an exquisite, customised menu for you and your party.



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THE ORIENTAL THAI COOKING SCHOOL

Learn to Create Stunning Thai Dishes

June to August 2021

Since first opening in 1986, The Oriental Thai Cooking School has taught thousands of people from all over the world the art of preparing fine Thai cuisine.

MONDAY



1



3



2



4

1. Chicken Filled Pastry Shells
กระทงทอง
2. Stuffed Banana Pepper with Curried Sauce
จู๊ฬีพริกหยวกสอดไส้

3. Spicy Gourami Soup
ต้มโคล้งปลาลอด
4. Sticky Rice Dumplings with
Scented Mung Bean Paste Filling
ก๊วนแปะเสวย

TUESDAY



1



3



2



4

1. Egg Croquettes with Cucumber Relish
ไช้ช้อนรูป
2. Fried Rice with Salted Mackerel
ข้าวผัดปลาเค็ม

3. Roast Duck Soup with Sweet Basil
เป็ดย่างต้มใบโหระพา
4. Pandan Dumplings
in Scented Coconut Sauce
ลอดช่อง

WEDNESDAY



1



3



2



4

1. Dumplings with Crab Meat Filling
ช่อม่วง
2. Leaf-wrapped Mushroom Morsels
เนียมเห็ด

3. Egg Noodles with Curried Chicken Sauce
ข้าวชอกโก
4. Caramelized Poprice Buns
ข้าวตอกชิง

THURSDAY



1



3



2



4

1. Fried and Stuffed Wingettes
ปีกไก่ขัดไส้
2. Thai Stir-fried Noodles
ผัดไทย

3. Herbed Soup of Spare ribs
ต้มซี่โครงหมูปรุง
4. Steamed Pumpkin Custard
สังขยาฟักทอง

FRIDAY



1



3



2



4

1. Pork Balls Wrapped in Egg Noodles
หมูโลรง
2. Spicy Stir-fried Sea Bass
ผัดจ๋าปลากะพง

3. Red Curry of Chicken and Wax Gourd
แกงจืดไก่กับฟัก
4. Turmeric Sticky Rice
with Coconut and Prawn Topping
ข้าวเหนียวหน้ากุ้ง

SATURDAY



1



3



2



4

1. Minced Prawn Wrapped in Egg Nets
ลำเตียง
2. Lemon Grass Fritter Salad
ยำตะไคร้กรอบ

3. Massaman Curry of Beef
แกงมัสมั่นเนื้อ
4. Pandan Pudding
with Coconut Cream Topping
เปียกปูนกะทิสด