

THAI COOKING CLASS – 11.30am to 1.30pm/ 2.00pm

One Session per day only – from 1 person up to 4 persons Maximum

Learn a few famous recipes that you can take back home. You will cook for yourself under the guidance of one of our Thai Chefs. What you cook is what you will eat; so you better concentrate on what you are doing! In addition, you will also receive a recipe guide booklet & a souvenir Pimalai cooking apron to use while cooking and that you can take home.

11.30am - Meet your Thai Chef trainer at the Activity Centre & head to the Resort's organic garden: for an introduction and a better understanding of the herbs, spices, vegetables that you will be using during the practical part of the Thai cooking lesson. (lemon grass, ginger, galangal, kaffir lime , Thai sweet basil, turmeric, coriander, chilli..etc..)

12.00noon - Move towards the Seven Seas restaurant overlooking Kantiang bay and where is conducted the cooking part.

From then on and with the assistance of the Thai Chef, you will need to peel, cut, chop, trim, slice, boil, stir, season and prepare the recipes you had previously selected. (we recommend you to select one of the 2 famous Thai soup – “*Tom Kha Gai*” or “*Tom Yam Goong*”). Should one of these selected recipes be a Thai soup, this soup will be prepared first for you to enjoy. The remaining recipes will be then prepared after you have completed to eat your soup.

These remaining recipes, upon preparation finished, will be then served accompanied with steamed rice.

With Your Thai meal you may select a choice of a soft drink or a juice. Pimalai bottled water is also available. Coffee / tea is offered at the end of your meal.

Good Luck! Please don't burn down the place.... & if you do really well, the Thai Chef will reward you with an official framed “**Arroy Dee**” cooking certificate! This should set you up to open a Thai restaurant in your hometown!