

Thai Cooking Class



Good times Thai cooking class caters to people with keen interests in food and culture. Learn to cook famous Thai Dishes in a relaxed and friendly environment. Small classes (only 2-8 people) are conducted in a traditional open kitchen and led by experienced Thai cooks, making for a highly personalized experience

Our courses are conducted in the morning to take advantage of cooler outdoor for shopping, prep and cooking. Food markets are a great way to introduce students to Thai culture and lifestyle. Your guide will explain about Thai tastes and customs, local meat, fish and produce, finding unique ingredients a traditional market provide insight both into how Thai people approach cooking and how many spend their day. These lessons are as important as those in the kitchen.

Students are taught to cook complete dishes with traditional utensils and techniques. All prep work and cooking are hands on experiences, performed entirely by our students

Choices

- 1) Panang Curry
- 2) Fried Rice
- 3) Pad Thai
- 4) Spring Rolls
- 5) Chicken satay
- 6) Masaman Curry
- 7) Pad See Ew
- 8) Green Curry
- 9) Stir fried Chicken with cash nut
- 10) Tom Yum Kung

Morning Class: 09:30 -13:30 PM

- Course 4 Dishes : 950 Baht/person (minimum 2 people)
- Course 5 Dishes : 1,250 Baht/person (minimum 2 people)

Morning Class: 14:30 -17:00 PM (No visiting Market)

- Course 3 Dishes : 600 Baht/person (minimum 2 people)

