



MANDARIN ORIENTAL
BANGKOK

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THAI COOKING SCHOOL

Participants in our hands-on Thai cooking school will craft three traditional Thai dishes. This interactive class is not just a learning activity but a sensory adventure, culminating in a delightful lunch prepared by you – a proud showcase of your new skills.

Group class for up to 50 participants: **THB 4,900++ per person**

A private class: **THB 8,000++ per person**

Bookings should be secured at least 72 hours in advance.

Should your plans change, cancellations made at least three days before the booked class date will be honoured without a fee. However, cancellations with less than three days notice will incur a cancellation charge.

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Friday to Tuesday



THAI COOKING SCHOOL MENU

Friday

Thai stir-fried noodles with prawns
Pan-fried sea bass with sweet and sour chilli sauce
Steamed pumpkin custard

Saturday

Dumplings with crab meat filling
Chicken massaman curry
Pandan pudding with coconut cream topping

Sunday

Chicken satay with condiments
Thai choo chee red curry with prawns and kaffir lime leaves
Sticky rice dumplings with caramelized coconut filling

Monday

Spicy steamed sea bass
Chicken in coconut milk soup with galangal
Water chestnut dumplings in coconut syrup

Tuesday

Pomelo salad
Green curry with roasted pork and wild betel leaves
Steamed pumpkin custard

(All participants are required to have the same menus)