



ໄທລາີ

COOKING CLASS



THAI COOKING CLASS OVERVIEW

Kata Rocks is very excited to send you on a culinary journey through the produce, technique and simple cooking practices of Thai Cuisine as we introduce some stunning dishes in the privacy of your own Villa.

Our talented chef will guide you through the processes with hands on cooking for 2 hours finished by you sitting down to enjoy everything that you have prepared.

You will graduate with the skills to create Thai feasts of the highest standards. At the same time you will gain some insights into the fascinating culture and traditions of Thailand.

If you enjoy Thai dishes, the Kata Rocks Thai Cooking School is the best place to learn more about the tastes, methods and ingredients that make up this increasingly popular cuisine.

Class participants are encouraged to undertake the task of grinding pastes, chopping up meat and vegetables, stir-frying, deep-frying and stewing food, and finally proudly tasting the most delicious dishes they have ever cooked.

WHEN ARE THE COURSES OFFERED?

The cooking classes need to be booked 24 hours in advance.

Available 7 days a week based on a first booking basis.

Minimum 2 guests per class

DURATION

2.5 Hours approximately in the privacy of your own Villa Kitchen

COOKING SCHOOL TIMES

Morning 11:00am – 13:30pm

Afternoon 16:00pm – 18:30pm

INCLUSIONS

- Blue pea non-alcoholic drink
- Certificate
- KR branded apron
- Recipes

EXCLUSIONS

- Any alcoholic beverages
- Additional menu items



THB 2,800++
PER PERSON

The joy of Thai cooking starts here.
For Bookings contact your Rock Star service center on

Extension 1

THAI COOKING CLASS MENU

Please choose from the following Thai dishes.
Only 1 menu can be offered for the cooking
school program per class.

- 1 STARTER
- 1 SOUP
- 1 MAIN COURSE
- 1 DESSERT

STARTER

- YUM NUEA YANG
Spicy grilled Thai beef salad, fresh green garden herbs and lime dressing
- LAAB MOO
Spicy minced pork salad and roasted rice Thai herbs
- YUM SOM O
Spicy pomelo salad, coconut, cashew nuts, crispy shallots and tamarind sauce

SOUP

- TOM YUM GOONG
Traditional spicy prawn soup, lemongrass and galangal
- TOM KHA GAI
Galangal coconut broth, chicken, coriander and kaffir lime leaf
- GAENG JEUD TAO HOO MAPRAO ON
Clear soup of soft tofu, young coconut, shitake mushrooms and Thai basil

MAIN COURSE

- GAENG KHIEW WAN GAI
Gentle braised green chicken curry, crispy eggplants and sweet basil leaves
- PHAD KHA-PRAO NUEA
Wok fried Australian beef, hot basil and chili
GAENG DANG PHAK RUAM
- Red curry bean curd, crispy eggplants and sweet basil leaves

DESSERT

- KHAO NIEW MA-MUANG
Mango sticky rice, coconut sauce and coconut ice cream
- GLUAY THOD
Banana fritter and Thai ice tea ice cream
- THUB THIM KROB
Crispy red water chestnut in flavored syrup and coconut ice cream

