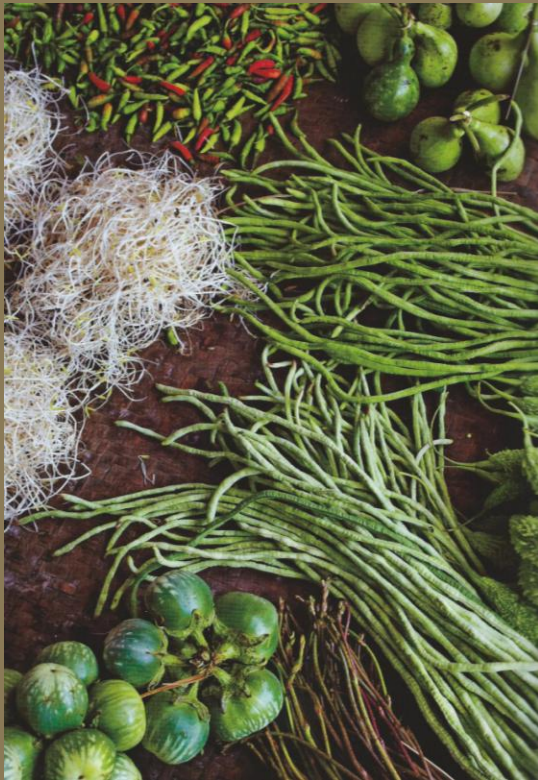


The Spice Merchant's Daughter® Culinary Journey

Thai Street Noodles

Cooking Class & Dinner



Understand the building blocks of Thai ingredients and how the cycle of daily life translates to the plate in traditional Thai Street Food.

Pad Thai Goong Sod

Rice Noodles (K'tieu) Wok Fried with Jumbo Shrimp, Eggs and Bean Sprouts in Tangy Tamarind Sauce topped with peanuts and chili flakes... authentically Thai taste!

When I was a child, my mother would pack small portions of pad Thai wrapped in a bundle of banana leaves for my school potluck parties. I would get up at five in the morning to help my mother clean the banana leaves and before stationing myself beside her in our rustic kitchen, as she skillfully create the most delicious Pad Thai noodles I ever tasted. Each strand bursts with such sweet tangy flavors of tamarind, chilies, lime and palm sugar coming together perfectly. I felt lucky when I saw a shrimp! When I worked in top restaurants in Thailand, I was known for my signature Pad Thai. Each dish reminded me of the good life and labor of labor of love, from my mother's kitchen!

Thai Ginger-Coconut Chicken served alongside Cilantro Chili Sauce (Gai Ped Khing)

Morning Market Vegetable Soup - Bok Choy, Shitake, Tomatoes, and Asian greens topped with roasted Garlic, a nutritious way to begin your morning with robust flavor along with rice vermicelli

HAPPY NEW YEAR "SELAMAT TAHUN BARU".

Christina Arokiasamy - Exceptional Flavors & Specialized Cuisine

www.thespicemerchantsdaughter.com