

THAI NOODLES FOR DINNER



WOK COOKING FOR BUSY WEEK NIGHT MEALS

COOKING DATES PLEASE CHOOSE

MAY 12TH, 2018 - 5 AM TO 9 PM

MAY 19TH, 2018 - 5 AM TO 9 PM

MAY 26TH, 2018 - 5 AM TO 9 PM

Class size is limited to six people, reserve early to save your spot.

Cooking Class cost: 95 dollars with complete dinner and wine.

To reserve please email Christina@thespicemerchantsdaughter.com

This cooking class teaches you how to create Thai flavors. We will travel the regions of Thailand, each with their own culinary traditions and distinct taste. My journey eating from simple villages to professionally cooking at elegant restaurants in Bangkok allows me to share my passion for true Thai cuisine with many foodies. Did you know, that the influence of China, Laos, Burma, Cambodia and neighboring countries are represented in Thai dishes? In this cooking class, you will learn to concord the ingredients to form a proper Thai salad and balance sweet sour salty and spicy flavors. You will see how easy it is to create Thai meals even on a busy week night. The dishes are low in fat, aromatic and herbaceous and great for wellbeing ... the reason why these dishes are loved by so many. Email to reserve your spot!

Cooking Class Menu

SOM TAM THAI

Green Papaya Salad with Caramelized Shallots in Sweet Sour Salty Spicy Issan dressing

VEGETARIAN PAD THAI NOODLES

Bangkok Style Thai Rice Noodle stir fried with Eggs, Bean Sprouts, Crispy Tofu & Tamarind Peanut Sauce

PHUKET STYLE CASHEW CHICKEN

Stir-fried free range chicken with Roasted Chili Paste, Basil Leaves, Cashew and Chestnuts served with Jasmine Rice

Lemongrass Yellow Curry with Cauliflower, Red Bell Pepper and Bamboo Shoots

Dessert ... Wine and Tea

A heavenly Chef Signature Vanilla Coconut Ice-cream with nectar of the gods

Christina Arokiasamy - Travelling Places Through Your Dinner Plate

<https://themalaysiankitchen.com/> 206 859 9566