



## Silk Thai cooking class

Menu	Starter	Main	Dessert
<b>Menu 1</b>	Som Tam (Papaya Salad)	Kiew Wan Gai (Green Curry Chicken)	Kluay Bud Chee (Banana in Coconut Milk)
<b>Menu 2</b>	Tom Yum Goong	Phad Thai Gai (Fried Noodle with Chicken)	Kluay Tod (Banana Fritter)
<b>Menu 3</b>	Fresh Spring Roll	Gai Phad Med (Fried Chicken with Cashewnuts)	Bua Loy (Taro Dumpling in Coconut Milk)

**Date:** Every Monday, Wednesday, and Friday

**Time:** 11:00 a.m. - 01:30 p.m.

**Meeting Place:** Silk Restaurant

**Cooking Place:** Residence or restaurant (available)

**Price:** THB 2,500 ++ per class

**Classes begin:** 01 February 2010

**Please note:**

1. The class booking must be made at least 1 day in advance.
2. Minimum 2 people and maximum 6 people are required to book a class.
3. All equipment will be provided for the students: kitchen utensils, ingredients, and apron.
4. A certificate will be awarded at the end of the class.