

SPICE SPOONS

BY ANANTARA

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Discover the flavours of Thailand through a hands-on culinary journey inspired by local traditions.

Begin with a visit to a local market, where your host introduces the fresh ingredients, herbs and spices at the heart of Thai cuisine. Return to the resort for a guided cooking experience, preparing a selection of authentic regional dishes in the Spice Spoons pavilion.

Enjoy your creations together, then take home the recipes and new skills to recreate the experience for family and friends.

Your experience includes a Spice Spoons shopping bag, certificate, apron and recipe cards.

Advance reservation is required at least two days prior.
Please contact the Guest Service Center to book.

COOKING CLASS PROGRAMME

Choose your Spice Spoons experience

THAI CULINARY JOURNEY

11:30 am – 2:00 pm

- Welcome drink
- Introduction to Thai cuisine and chef demonstration
- Hands-on, step-by-step cooking class

THAI CULINARY JOURNEY WITH LOCAL MARKET VISIT

9:00 am – 1:30 pm

Begin with a guided visit to a local market to discover fresh Thai ingredients before returning to the resort for your cooking experience.

Includes:

- Hotel transfers to and from the market
- Guided market tour and ingredient shopping
- Welcome drink
- Introduction to Thai cuisine and chef demonstration
- Hands-on, step-by-step cooking class

EXPERIENCE RATES

COUPLE'S SPICE SPOON

THB 7,600 net per couple
THB 8,800 net per couple with Local Market Tour

SINGLE SPICE SPOONS

THB 4,000 NET per person
THB 5,200 net per person with Local Market Tour

Both experiences include a welcome drink, a starter, soup and main course, one glass of local wine with the meal, an apron, certificate and digital recipe.

MENU ADDITIONS

Add extra dishes to your cooking experience for THB 400 net per dish, per person.

Terms and Conditions

- All prices are in Thai baht and inclusive of 10% service charge and applicable government taxes.
- Maximum of eight guests per class.
- Reservations must be made at least two days in advance.
- Cancellations must be made at least one day in advance. Late cancellations will incur a 100% charge.



Tom Kha Gai

MENU OPTIONS

Choose one dish from each category to create your Spice Spoons menu. Seasonal specialties may also be available following the local market visit.

Appetisers

Krathong Thong
Crispy golden cups with savoury filling

Tod Man Pla
Thai fish cakes

Satay Gai
Chicken satay

Soups

Tom Yum Goong
Spicy prawn soup

Tom Kha Gai
Coconut chicken soup

Mains

Khao Soi Gai
Chiang Mai-style noodles

Som Tum Thai
Green papaya salad

Yam Mamuang Pla Krob
Crispy fish with spicy mango salad

Pla Goong
Spicy prawn salad

Pla Kapong Nung Manow
Steamed sea bass with lime

Gai Pad Med Mamuang
Stir-fried chicken with cashew nuts

Pad Thai Goong Sod*
Stir-fried rice noodles with prawns

Chu Chi Goong
Prawns in chu chi curry

Massaman Nuea
Massaman beef curry

Gaeng Kiew Wan Gai
Chicken green curry

Gang Som Pla Bai Chakram*
Crispy sea bass with local seablite in a tangy turmeric curry

*Hua Hin specialty

Complimentary Dessert

Khao Niew Mamuang
Mango with sweet sticky rice

Complimentary tea and coffee are also served, accompanied by a selection of ready-to-eat desserts.


Khao Niew Mamuang


Som Tum Thai