



A Thai Culinary Journey

COOKING CLASSES OFFERED BY THE SAROJIN CHEFS

Learn from passionate chefs about Thai cuisine, culture, herbs, spices and local ingredients for their significance and health benefits. Visit local markets and discover indigenous foods and ingredients as well as traditional cooking utensils and equipment. Chefs will share with you convenient ingredient options and replacements for you to use when back home.

Choose from a menu of authentic regional recipes and cook your favourites in step by step classes.

Each class starts with an escorted trip to a local market to buy the fresh ingredients. You will gain a feel for real Thai culture as you experience unique flavours and smells.

Our courses are conducted and take place in the morning for market shopping, preparation and cooking.

Food markets are a great way to introduce Thai culture and life style. Your chef will explain about Thai tastes and customs, local fish, meats, fruits, vegetables and the unique ingredients, spices and seasonings used in Thai cuisine.

Beginner class

This class is for those not having a culinary background, we recommend starting with this more basic class before progressing onto our Advance classes.

Introduction to food preparations, cooking and food presentation techniques are discussed and practiced. Familiarity with Thai ingredients, cooking utensils and techniques are explained.

Advanced classes

Advanced classes are designed for those who have more than a basic understanding of Thai cooking ingredients, utensils and dishes.

Perfect for the serious home cook who wants to learn how to cook and present truly authentic Thai cuisine.

Advanced classes include preparing Thai curry pastes (a unique and important aspects of Thai cooking) in a stone mortar before being used and cooked in variety of ways. The classes also include butchery and fish preparation techniques.

All preparations and cooking classes are hands-on experiences.



Classes are suitable for all levels beginner, intermediate and through to the professional chef.

Beginner class 1 - day cooking class program

At The Sarojin 4,000 thb.net per person

(Beginner class location option)

At the waterfall 5,900 thb.net per person

prepare, cook and dine on your own dishes in our stunning jungle waterfall location

Advance class 2 - day cooking class program

6,500 thb.net per person

Both classes (day 1 & 2) take place at the Sarojin

Advance class 3 - day cooking class program

9,000 thb.net per person

All three classes (day 1,2 &3) take place at The Sarojin



SOUTHERN THAILAND

Satay Gai
Marinated chicken satay with peanut sauce

Pla Tom Som
Gypsy style fish soup with tamarind

Massaman Nue
Beef massaman curry with potato and onion

THAI FAVOURITES

Larb Gai
Spicy minced chicken salad with roasted rice and Thai parsley

Tom Yam Gai / Goong
Chicken or Prawn soup with fresh coconut milk and galangal

Geang Kiew Warn Gai
Chicken green curry with Thai eggplant and sweet basil

THAI HEALTHY SELECTION

Yum Woon Sen
Glass noodle salad with poached prawns

Gaeng Leang
Clear soup with garden vegetable and wild mushroom

Pla phao
Grilled snapper wrapped with banana leaves, thai herbs and tamarind sauce



HOME STYLE & STREET FOOD

Chaplu Tord

Deep fried wild pepper leaves with prawns

Phad Thai Goong

Wok fried rice noodle with prawns and tamarind sauce

Phad Krapraow Gai

Stir fried minced chicken with chili and hot basil

THAI VEGETARIAN

Tod Man Khaopod

Deep fried curry corn cake with kaffir lime

Tom Kha Hed

Mixed mushroom soup with fresh coconut and galangal

Phad Khing Tofu

Wok fried tofu with ginger and fungus mushroom

CHEF'S RECOMMENDATION

Som Tam Gai Yang

Green papaya salad with peanut and dried shrimp

Pla Nueng Manaow

Steamed local fish with chili lime sauce

Panaeng Nue

Aromatic beef panaeng curry with kaffir lime

Should you have a particular Thai dish of your own in mind that you would like to learn to prepare and cook, please do let us know as it may be possible for this to be included as an alternate or replacement dish option.