

# Culinary Experiences

Visit the local market with chef to learn about the ingredients used in Thai cuisine and also to learn about alternatives in your home country. Select and taste ingredients required for your chosen dishes before returning to prepare and cook with personal tuition from chef. Enjoy what you have made for lunch, perhaps with a glass of wine? Non cooking partners are welcome to join for lunch and the locations below are suggestions. We are happy to tailor menus and concept as per your requirements.

## **Thai Cooking Class at The Sarojin's Fisherman's Hut THB 4,000pp-'just for 2'**

09.00 tour of local market with chef for shopping and tasting of ingredients  
10.30 arrive back at The Sarojin and refreshments  
11.00 preparation and cooking followed by lunch  
13.30 presentation of chef's certificates, apron, chef's hat and photos

## **Thai Cooking Class by the Rainbow Waterfall THB 5,900pp-'just for 2'**

A stunningly alternative location! After visiting the local market with chef this cooking class is set within the jungle surrounds by the rainbow waterfall. Enjoy lunch and a swim in the waterfall.

## **Thai Cooking Class under the Wedding Tree THB 5,900pp-'just for 2'**

As above but romantically setup along the beach under a large sea almond tree. This option is suggested for a long relaxed lunch set up with perhaps a bottle or two of wine to accompany!

## **Street Food for Kids at The Camillian Centre THB 5,900pp-'just for 2'**

Support the Sarojin's Community Programme by cooking a street food menu and then visit and donate your offerings to the underprivileged children at the Camillian Centre.

## **Fruit Carving Class 2 hours THB 1,600pp-'just for 2'**

If you have ever wondered how Thai's produce those amazingly cut decorative fruit designs then this class is for you. Create flowers from chili, leaves from carrots, roses from watermelon and elephants made from the fruit of the 'Indian Suicide Tree'.

