



Aum's Thai Kitchen 

Private Thai Cooking Classes

Learn, Cook & Enjoy Authentic Thai Food

We offer flexible Thai cooking experiences - you can enjoy a private lesson in the comfort of your own home, Or join us at one of our selected partner venues.

What is a Private Thai Cooking Class?

The goal of each class is to give you the knowledge and confidence to **source, prepare, and cook authentic Thai dishes at home.**

- All classes are hosted **either at your location** – whether that is your home, garden, or private event venue, Or at one of our selected partner venues.
- For smaller groups and individuals, you will be fully hands-on: chopping, stirring, tasting, and adjusting flavours.
- For larger groups, the class can be tailored as a fun **interactive demonstration**, perfect for families, friends, or special occasions.
- Each session is relaxed, enjoyable, and full of authentic Thai cooking tips you can use every day.

You will also learn:

- How to use traditional Thai herbs and ingredients.
- The importance of balancing the **five key flavours** – spicy, sour, sweet, salty, and (optionally) bitter.
- Why Thai food is fresh, vibrant, and adaptable, with hundreds of dishes to explore.
- Tips on tasting and adjusting dishes as you cook, so every meal is perfectly suited to your palate.

The Menu

It is your class – **you choose the dishes**. From fragrant curries to vibrant stir-fries, refreshing salads to warming soups, you will decide what you would like to cook and eat. (Ingredient availability may vary, but we will always offer suitable substitutes.)

Prices (4-Hour Class, 4 Dishes)

- **1-to-1 Class:** £230 per person
- **2 People:** £120 per person
- **3 People:** £110 per person
- **4 People:** £95 per person
- **5 People:** £90 per person
- **6 People:** £80 per person

(Additional travel charges may apply depending on your location.)

What is Included

- ✓ A private, tailored Thai cooking class at your location
- ✓ Expert tuition from Aum
- ✓ Introduction to authentic Thai herbs & ingredients
- ✓ All ingredients provided
- ✓ Hands-on preparation & cooking
- ✓ Sit down to enjoy your dishes together (with leftovers to take home)
- ✓ Easy-to-follow recipe cards
- ✓ Option to bring your own wine or beer to enjoy with your meal

✨ **Learn the art of Thai cooking in a fun, relaxed and authentic way – in your own home or chosen venue!**

Food Allergy Notice

Your wellbeing matters to us. Please let us know about any food allergies or special dietary requirements when making your booking.

🌿 A Personal Note from Aum – Food Allergies & Intolerances 🌿

Dear Guest,

At Aum's Thai Kitchen, we believe that every dining and cooking experience should be both delicious and safe. Your wellbeing is very important to us, and we are always happy to adapt our recipes to accommodate food allergies or intolerances—just let us know in advance of your lesson or visit.

Our cuisine uses ingredients such as nuts, fish, flour, and other items that may trigger sensitivities. While we take great care to minimise any traces, we cannot guarantee complete absence of these ingredients.

Please rest assured that our team will do everything possible to ensure your experience is safe, enjoyable, and full of authentic Thai flavours.

Thank you for choosing Aum's Thai Kitchen—we can't wait to share our passion for Thai cooking with you!

With warm regards,

Aum

(Aum's Thai Kitchen)