

# Thai Cooking

## Finger food & Dessert



1. Fish cake



2. Deep Fired mince pork on bread



3. Coconut-rice pancake



4. Banana in coconut cream

## Main Dishes



1. Stir Fried Vegetable in Oyster Sauce (seasonal vegetable)



2. Chicken Laab



3. Tom Yum Seafood



4. Stir Fried Chicken with Ginger



5. Steamed Fish Cake



6. Stir fried Eggplant with Pork Mince

## Kids favorite



1. Thai Style omelet with Chicken or pork Mince



2. Clear Soup with Won Bok and Pork Mince

What to learn  
Time  
Class size  
Cost

Mix & Match three dishes from the list.  
By appointment (2 - 3 hours)  
Private (up to 3 people)

Ingredients  
Note:

Provided  
Please bring your own containers to take food home if you do not wish to sit & eat after class together.

