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

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 4,200 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

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advance class 2 - day cooking class program

6,500 thb.net per person

both classes (day 1 & 2) take place at the sarojin

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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

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CHEF'S RECOMMENDATION

yam nue yang
grilled beef salad with shallot, tomato, onion, cucumber, chili & lime dressing

tom yam goong
spicy prawns soup with lemongrass, galangal and coriander

gaeng phed ped yang
roasted duck red curry with peas eggplant, pineapple. lychee and sweet basil

SOUTHERN THAILAND

goong sarong
deep fried marinated prawn wrap with vermicelli noodle

tom kha gai
chicken in coconut milk soup with galangal, turmeric and lemongrass

gaeng massaman nue
beef massaman curry with potato, peanut and onion

THAI FAVOURITES

som tam
green papaya salad with long bean, tomato, dried shrimp and peanut

poh teak
spicy seafood soup with lemongrass, galangal, kaffir lime leaves and hot basil

gaeng kiew warn gai
chicken green curry with thai eggplant, red chili and sweet basil

HOME STYLE & STREET FOOD

yam talay
andaman seafood salad, celery, onion, tomato, chili & lime dressing

phad thai goong
wok fried rice noodle with prawns and tamarind sauce

phad krapraow gai
stir fried minced chicken with garlic, chili and hot basil

THAI VEGETARIAN

yam som o
pomelo salad with crunchy coconut, shallot, kaffir lime leaves and tamarind sauce

tom kha hed
mixed mushroom soup with coconut milk, galangal, tomato and lemongrass

phad khing tofu
stir fried tofu with ginger, celery, chili and fungus mushroom

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.