

AVANI+
Khao Lak

COOKING CLASS



Elements

Thai cooking class in the beautiful lush garden, where you'll learn authentic recipes using home-grown ingredients from AvaniFarm.

Discover the secrets of traditional Thai cuisine as our expert chefs guide you through each step of the cooking process.

2,500 THB
NET
PER PERSON

4,000 THB
NET
PER COUPLE

5,000 THB
NET
PER FAMILY (2 ADULTS AND 2 CHILDREN)

📍 AvaniFarm

🕒 1 pm onwards

Reservations must be made 24 hours in advance



SET A

Starter

Yum Bai Cha Plu

ยำใบชะพลูทอด

Freid betel leave, Minced pork salad

Main

Kaw Yum

ข้าวยำใต้ใบบัว

Southern Regional Herbal rice salad, Lotus leave

Dessert

Kluay Burd Chee

กล้วยบัวชี

Wild banana in sweet coconut milk





SET B

Starter

Gai Hor Bai Tuey

ไก่ห่อใบเตย

Fried chicken wrapped pandanus leave

Main

Geang Po

แกงปูใบชะพลู

Yellow crab curry with betel leave

Dessert

Tub Tim Grob

ทับทิมกรอบ

Water chestnuts in sweet coconut milk

SET C

Starter

Somtum
ส้มตำ
Green Papaya Salad

Main

Gaeng Kiew Wan Gai
แกงเขียวหวานไก่
Green Curry Chicken

Dessert

Khao Niaw Ma Muang
ข้าวเหนียวมะม่วง
Mango Sticky Rice





SET D

Starter

Yum Nue Yang

ยำเนื้อย่าง

Grilled Beef Spicy Thai Salad

Main

Pad Thai Goong

ผัดไทยกุ้ง

Stir Fried Rice noddle with Prawn, Tamarind sauce

Dessert

Tab Tim Krob

ทับทิมกรอบ

Crispy Rubies in Syrup with Coconut Palm Sauce

SET E

Starter

Satay Gai
สะเต๊ะไก่
Chicken Satay

Main

Tom Yum Goong
ต้มยำกุ้ง
Spicy Sour Soup with Shrimp

Dessert

Bua Loy
บัวลอย
Flavored Rice Flour Dumplings in Coconut Cream









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Thank you

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