

CULINARY EXPERIENCE

A TASTE OF THAILAND

A HANDS-ON CULINARY & COCKTAIL WORKSHOP INSPIRED BY THAI FLAVOURS

Immerse yourself in the vibrant world of Thai cuisine with an emphasis on refreshing cold dishes and handcrafted cocktails. This interactive, chef-led cooking and mixology experience is perfect for corporate team-building, private gatherings, or groups seeking a unique culinary adventure. Enjoy a curated menu of fresh, light, and boldly flavoured Thai creations.

THE MENU

To start, delight in a Green Mango & Papaya Salad (Som Tam) – a vibrant mix of shredded green mango and papaya tossed with lime, Thai chilies, and crushed peanuts in a tangy fish sauce dressing – alongside Thai fresh spring rolls filled with prawns, herbs, and rice noodles, served with sweet chili dipping sauce.

Cold seafood and meat dishes include a zesty spicy Thai ceviche featuring lime-cured fish with lemongrass, kaffir lime, Thai basil, and coconut milk; a crispy rice & octopus salad (Nam Khao Talay) blending grilled octopus with crunchy coconut rice, fresh herbs, and a chili-lime vinaigrette; and a cold Thai lemongrass chicken served with green naan jim and crispy shallots.

For the signature dish, enjoy a traditional Pad Thai – stir-fried noodles with tamarind sauce, tofu, shrimp, bean sprouts, and crushed peanuts.

THE DESSERT | COCONUT PANDAN PANNA COTTA

A silky coconut cream infused with fragrant pandan, topped with toasted coconut flakes and mango pearls for a tropical finish.

GROUP SIZE: 10 - 20 people

TIME FRAME: 2 hours - 2.5 hours