

Authentic Cuisine
Ethically Sourced
Freshly Prepared
Skilfully Cooked
Exquisitely Presented
Graciously Served
Traditionally Attired Staff

At panAsiacooks, we specialise in far eastern cuisine and pride ourselves in offering an elite personal chef service as well as cooking classes of popular cuisine such as Chinese, Thai, Indonesian, Singaporean, Malaysian, Indian etc.

Our courses:

- ◆ Are delivered in a relaxed, fun-packed and nurturing manner accommodating of a range of expertise;
- ◆ Cater to individuals, couples or a group;
- ◆ Include a 2 hour taster session or a more comprehensive half day session;
- ◆ Include opportunities for hands on experience;
- ◆ Use free-range meat/ eggs and organic vegetable produce in line with our ethical policy;
- ◆ Include all ingredients, materials and recipe cards as well as a complimentary basket of spice samples;
- ◆ Include a tasting session of all dishes cooked.

While the menu selected are dishes that are likely to be popular with most, we are always delighted to tailor our dishes to meet preferences and budget.

Contact us for that special occasion.

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panAsiacooks

Thai Cookery Class 2011



TASTER SESSION (2 HOURS) COURSE CONTENT

- ◆ AN INTRODUCTION TO THE THAI KITCHEN
- ◆ **APPERTISER**
 - ◆ KEIO GROB (CRISPY SAVOURY MINCE PORK & PRAWN PARCELS)
- ◆ **MAINS**
 - ◆ MUU PAD TUA FAK YAW (STIR-FRIED PORK & GREEN BEANS)
- ◆ **SIDE DISH**
 - ◆ PAD PAK RUAM (STIR-FRIED VEGETABLES)
- ◆ **RICE**
- ◆ **CONDIMENT**
 - ◆ NAM PLA PRIK (CHILLI FISH SAUCE)
- ◆ PRESENTATION SKILLS

£ 35 PER PERSON*

*BASED ON A MINIMUM OF 10 PERSONS.
PLEASE ENQUIRE ON PRICES FOR OTHER NUMBERS.

HALF DAY SESSION (4 HOURS) COURSE CONTENT

- ◆ AN INTRODUCTION TO THE THAI KITCHEN
- ◆ **PRE-APPERTISER**
 - ◆ SPICY PRAWN CRACKERS
- ◆ **APPERTISER**
 - ◆ TOM YUM GOONG (SPICY PRAWN SOUP); OR
 - ◆ KEIO GROB (CRISPY SAVOURY MINCE PORK & PRAWN PARCELS)
- ◆ **MAINS**

CHOOSE 2 FROM:

 - ◆ MUU PAD TUA FAK YAW (STIR-FRIED PORK & GREEN BEANS); OR
 - ◆ PAK PAD GUP NUA (STIR-FRIED BEEF & BROCCOLI); OR
 - ◆ GAENG KEOW WAN GAI (GREEN THAI CHICKEN CURRY).
- ◆ **SIDE DISH**
 - ◆ PAD PAK RUAM (STIR FRIED VEGETABLES)
- ◆ **DESSERT**
 - ◆ GLUAY TOD (FRIED BANANAS IN SYRUP)
- ◆ **RICE**
- ◆ **CONDIMENT**
 - ◆ NAM PLA PRIK (CHILLI FISH SAUCE)
 - ◆ NAM PRIK KEEGA (HOT & SOUR CHILLI SAUCE)
- ◆ PRESENTATION SKILLS (VEGETABLE CARVING)

£ 75 PER PERSON*

