



THAI CULINARY CLASS

Learn the art of Thai cooking from our chefs at the popular Thai culinary class. You'll join a small team at a cooking station, work together to prepare Thai dishes of your choice, and earn a certificate.

The price is THB 2,500++ per person, per lesson

*Please contact Elements restaurant,
1 day advance booking is required.*

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THAI CULINARY CLASS MENU

Please Choose 3 items from the list below and our Chef will teach you how to create these delightful dishes to impress your friends and loved ones!!

THB 2,500++ per lesson, per person.

SOUP

Tom Yum Goong

Spicy prawn soup with straw mushroom & lemongrass

Tom Kha Gai

Light coconut & chicken broth. coconut shoot

Tom Som Pla

Traditional Thai Sour Soup with fish and herbs

APPETIZER

Gai Hor Baitoey

Crispy chicken wrapped in pandanus leaf

Tod Man Goong

Crispy prawn cake with sweet chilli sauce

Gai Satay

Thai spiced BBQ chicken satay, cucumber relish and peanut sauce

CURRIES

Gaeng Phed Ped Yang

Red curry with roasted duck and fruits

Gaeng Kiew Waan Gai

Green curry with chicken

Gaeng Musaman Neua

Beef curry with potatoes & peanuts

NOODLES

Pad Thai Goong

Wok fried rice noodles, prawns, chives, banana blossom & beansprouts

Pad Si Ew Moo

Stir fried rice noodles with pork, kale & soy sauce

Rhad Na Gai

Flat noodle with chicken in thick gravy sauce

SALAD

Som Tum Talay

Papaya salad with seafood

Pla Goong

Spicy prawn salad with thai herbs

Larb Gai

Spicy minced chicken salad

WOK FRIED

Gai Pad Med Mamuang

Stir fried chicken with cashew nuts

Neua Pad Prig Thai Dum

Stir fried beef with black pepper sauce

Pad Kra Prao Goong

Stir fried prawn with chilli and holy basil