



*Personal tuition
in the art of Thai cuisine*





Enjoy personal tuition in the art of Thai cuisine. Learn to prepare and cook the top international Thai dishes with Rawee. For the price of a meal for two, why not let Rawee teach you. All the ingredients are provided, and you end up with two delicious meals to take home.

Overlooking the sea at Shoreham beach, Rawee will personally teach you (max. 2 people) some of the finer skills of Thai cuisine. Rawee was born in the north east of Thailand, she is an expert in both Thai and Lao food having spent over ten years running her own restaurant preparing food for the local Thais and tourists alike.



Select one of the lessons overleaf during each lesson you will prepare and cook two meals. Rawee will get all the ingredients that you need for each meal, they are included in the price. Each lesson will last about one hour. For prices or more information see the web site, to book call Rawee on 01273 231522.

*www. **Baan Thai Kitchen**.com*



CHOOSE FROM THESE DISHES

- 1** Kaeng phet pet yang **MAINS**
Roast duck red curry, with pineapple and coconut milk
- 2** Kaeng dang
Red curry with bamboo shoots, choice of meat, chicken, pork, beef
- 3** Kaeng khiaowan
Green curry with mixed vegetables, choice of meat as above
- 4** Kaeng ka-ro
Yellow curry with potato and tomato, choice of chicken or prawns
- 5** Massaman curry
Half Thai, half Indian curry with potatoes and choice of meats
- 6** Kaeng panang
Dry curry in sweet peanut sauce, with choice of meat or prawns
- 7** Kai pad med mamuang
Stir fried chicken with cashew nuts
- 8** Padkra prow
Stir fried chicken, pork, beef, with basil and fresh chilli+garlic sauce
- 9** Pad king
Stir fried chicken or pork with ginger onions and mushrooms
- 10** Pad preaw
Sweet and sour stir fried chicken, pork or prawns with vegetables
- 11** Pad thai
Thai style fried rice noodles with eggs and prawns
- 12** Kao pad
Fried rice with vegetables, egg and a choice of pork or prawns

ITS AS EASY

CHOOSE YOUR LESSON

BOOK IT ON 01273 231522.

TURN UP AND ENJOY !



OR THESE...

- 13** Tomyum **SOUPS**
Hot and spicy soup with lemongrass, limejuice, prawns/ chicken
- 14** Tomkha
Hot and spicy coconut milk with galangal, choice of chicken/ pork
- 15** Pla kapong neung manao **FISH**
Steamed sea bass in lime sauce
- 16** Pla kao op sot ma-khau thet
Baked cod in tomato and white wine sauce
- 17** Pla neung khing
Steamed sea bass with fresh ginger and spring onions
- 18** Yam saikrok kap haem **SPICY SALAD**
Spicy frankfurter and ham salad
- 19** Nuea nam tok
Savoury beef salad
- 20** Lap mu/kai
Savoury chopped pork or chicken salad
- 21** Somtum
Papaya salad
- 22** Satay chicken/pork **STARTERS**
Threaded on a stick, barbecued with a peanut sauce
- 23** Thai spring rolls
Vegetarian or with minced chicken or pork
- 24** Gung hom pa
Whole prawns in jackets



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OR PERHAPS THESE...

- 25 Gung choob pangtod
Prawns deep fried in batter with a chilli sauce
- 26 Tod man pla
Thai style fishcakes
- 27 Khanon pang kung roi nga
Fried canapies with prawns and sesame seeds
- 28 Dim sum
Minced pork or chicken and water chestnut with sweet soy sauce
- 29 Khao phot piak
Corn pudding with coconut ice cream
- 30 Kiuai buat chi
Banana in coconut ice cream
- 31 Thua dam kaeng buat
Black beans in coconut cream
- 32 Gluai tord
Fried banana in thick coconut toffee ice cream
- 33 Thabthim grob
Mock pomegranate seeds
- 34 Khanom mo kaeng pheak
Taro coconut custard
- 35 Kao neow dum piak
Black sticky rice pudding with coconut cream
- 36 Koa neow ma muang
Ripe mangoes with sticky rice

STARTERS



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