



Learn to cook from one of Thailand's leading culinaires with a unique one-on-one session as per the schedule below -

08:00 hrs

Executive Chef Stephane Calvet's Organic Garden Tour

09:00 hrs

Coffee Break

Snack: Miang Khum – beetle leaves parcel with dried shrimps, coconut, lime and chillies

Drink: Infusion of garden-fresh butterfly pea flower, lemongrass and lime

10:00 hrs

Learn to Cook with Chef Chumpol

Gaeng-Khua Poo
Roasted Red Curry of Blue Crab

SAA Som-O Samoon-Prai
Pomelo Salad with Thai Aromatic Herbs

Kanom Piak Poon
Rice and Coconut Charcoal Pudding

THB 6500++ per person