

Flavors, Techniques, Experience

Whether you're a beginner eager to learn the essentials or a seasoned home cook looking to perfect classic Thai dishes, our chefs will guide you through every step—from selecting the finest local ingredients to mastering signature recipes.

Chef June, Head Chef of the Thai kitchen at Pullman Phuket Arcadia Naithon Beach, is passionate about Thai cuisine. With years of experience, she shares her love for cooking with guests in her Thai Cooking Class. Chef June guides participants through every step, from choosing the freshest ingredients to mastering essential techniques. Her hands-on class offers a unique opportunity to learn the art of Thai cooking, focusing on the rich flavors and traditional methods that make Thai food special. Chef June's dedication ensures an unforgettable culinary experience for every guest.

CHEF JUNE
Sous Chef - Thai Kitchen

COOKING CLASS MENU

Please select one from each category

Apetizer

- ◆ **Krathong Thong**
light crispy, golden cups
with various savory fillings
- ◆ **Tod Man Pla**
thai fish cakes
- ◆ **Satay Gai**
chicken satay

Main Course

- ◆ **Som Tum Thai**
green papaya salad
- ◆ **Gai Pad Med Mamuang**
stir-fried chicken with
cashew nut, dried chili and
mixed vegetables
- ◆ **Phad Thai Goong Sod**
thai wok-fried rice noodles
with prawns and
tamarind sauce
- ◆ **Gang Kiew Wan Gai**
green curry chicken with
eggplant, thai basil and
red chili
- ◆ **Tom Yum Goong**
spicy prawn soup

Dessert

- ◆ **Khao Niew Mamuang**
mango with sweet sticky rice
- ◆ **Kluay Buard Chee**
banana steam pot with light
coconut palm syrup

LOCATION & EXPERIENCE

AT BOWLS & MORE (LOCATED IN THE COURTYARD BEHIND ELEMENTS)

PRIVATE THAI COOKING CLASS

- The Price is THB 3,000++ per person
- A minimum of 2 guests is required (Solo participants welcome at THB 5,000++)
- **Includes:** Pullman apron, recipe book, and a Pullman Cooking Certificate
- **Booking:** Please contact our team to check for available dates and reserve at least 2 days in advance.

All prices are quoted in Thai Baht, subject to 7% VAT and 10% service charge.