

Morning Class

Monday

- Tod Man Koong - Crispy Thai prawn cake
- Tom Jew Nua - Ancient spicy beef soup
- Phad Thai Koong Sod - Stir fried Thai rice noodle with prawns
- Kaeng Karee Kai - Yellow chicken curry

Tuesday

- Thoong Thong Kiew Wan - Green curry golden bag
- Soup Nua Samoon Prai - Spicy beef soup with herbs
- Pla Rad Prik Kee Nhu Bai Horapha - Crispy fish topped with bird's eye chili & sweet basil
- Kai Phad Nam Makham - Stir fried chicken with tamarind sauce

Wednesday

- Yam Tua Plu Koong - Winged bean salad with prawns
- Tom Yam Koong - Hot & sour soup with prawns
- Koong Preaw Waan - Sweet & Sour Prawn
- Kaeng Kiew Waan Kai - Green curry with chicken

Thursday

- Crispy Golden Triangle - Triangular spring roll with spicy chicken filling
- Nua Yang Chim Jaew - Grilled beef with chili dipping sauce
- Som Tam - Green papaya salad
- Kaeng Phed Kai Saparod - Red chicken curry with pineapple

Friday

- Yam Mah Muang Koong Sod - Mango salad with prawn
- Tom Kha Kai Hed Fang - Chicken Soup with mushrooms
- Plaa Taab Tim Rad Prik - Deep fried Red Tilapia with chili sauce
- Hed Phad Prik Thai Dum - Stir fried mushrooms with black pepper

Saturday

- Yam Ok Ped Lynchee - Duck breast salad with lychee
- Kao Soy Nua - Northern beef curry with egg noodle
- Koong Phad Kratiem Prik Thai - Stir fried prawns with garlic & black pepper
- Chu Chee Plaa Tub Tim Neung - Steamed Red Tilapia with red curry sauce

Sunday

- Sen Chan Phad Kee Mao Koong - Stir fried rice noodle with prawns & holy basil
- Koong Nam Chantr - Coconut milk soup with prawns
- Kaeng Nua Fak Thong - Red curry with beef and pumpkin
- Kua Kling Kai - Spicy chicken with Southern curry paste

Afternoon Class

Monday

- Yam Plaa Muek (ยำปลาหมึก) - Spicy squid Salad
- Krapaow Kai (กระเพราไก่) - Stir fried chicken with holy basil
- Kaeng Phed (แกงเผ็ดเป็ดย่าง) – Red Curry with roasted duck
- Kao Niew Piak Lam Yai (ข้าวเหนียวเปียกสำเภา) – Black sticky rice with longan

Tuesday

- Yam Som-O (ยำส้มโอ) - Pomelo salad
- Tom Kamin Plaa Kapong (ต้มขมิ้นปลากะพง) - Sea bass soup with turmeric
- Kaeng Massaman Kai (แกงมัสมั่นไก่) - Massaman curry with chicken
- Kao Niew Mamuang (ข้าวเหนียวมะม่วง) - Mango and sticky rice

Wednesday

- Khanom Pang Na Kai & Koong (ขนมปังหน้าไก่และกุ้ง) - Fried bread with chicken & prawn
- Yam Koong Saparod (ยำกุ้งสับปะรด) - Prawn & pineapple salad
- Kai Phad Prik Khing (ผัดพริกขิงไก่) - Stir fried chicken with chill paste
- Kanom Peng Chee (ขนมเป็ญจี) - Thai banana pancake

Thursday

- Satay Kai (สะเต๊ะไก่) - Chicken satay with peanut sauce
- Yam Woon Sen (ยำวุ้นเส้น) - Spicy & sour vermicelli salad
- Phad Ped Nua Makeua Puong (ผัดเผ็ดเนื้อโหระพามะเขือพวง) - Stir fried beef with pea eggplant
- Kluy Taab Nam Sauce (กล้วยทับน้ำชอส) - Baked banana with coconut caramel

Friday

- Paneang Kai (แพนงไก่) - Paneang red curry with chicken
- Mee Korat (ผัดหมี่โคราช) – stir fried spicy noodle Korat style with prawns
- Plaa Taab Tim Sam Rod (ปลาพับทิมสามรส) – Crispy Red Tilapia in 3-flavored sauce
- Taab Tim Krob (ทับทิมกรอบ) – Crispy water chestnut in sweet coconut caramel

Saturday

- Plaa Phaow Samoon Prai (ปลาเผาสมุนไพรร) - Grilled Sea Bass with Thai Herbs
- Tom Saeb Kai (ต้มแซ่บไก่) - Spicy ginger soup with chicken
- Yum Ma-khua Yao Koong Sod (ยำมะเขือยาวกุ้งสด) - Grilled long eggplant salad with prawns
- Khanom Tom (ขนมต้ม) - Dumplings filled with coconut caramel

Half Day Class

Monday Morning

- Tod Man Koong - Crispy Thai prawn cake
- Tom Jew Nua - Ancient spicy beef soup
- Phad Thai Koong Sod - Stir fried Thai rice noodle with prawns
- Kaeng Karee Kai - Yellow chicken curry

Monday Afternoon

- Yam Plaa Muek - Spicy squid Salad
- Krapaow Kai - Stir fried chicken with holy basil
- Kaeng Phed – Red Curry with roasted duck
- Kao Niew Piak Lam Yai – Black sticky rice with longan

Tuesday Morning

- Thoong Thong Kiew Wan - Green curry golden bag
- Soup Nua Samoon Prai - Spicy beef soup with herbs
- Pla Rad Prik Kee Nhu Bai Horapha - Crispy fish topped with bird's eye chili & sweet basil
- Kai Phad Nam Makham - Stir fried chicken with tamarind sauce

Tuesday Afternoon

- Yam Som-O - Pomelo salad
- Tom Kamin Plaa Kapong - Sea bass soup with turmeric
- Kaeng Massaman Kai - Massaman curry with chicken
- Kao Niew Mamuang - Mango and sticky rice

Wednesday Morning

- Yam Tua Plu Koong - Winged bean salad with prawns
- Tom Yam Koong - Hot & sour soup with prawns
- Koong Preaw Waan - Sweet & Sour Prawn
- Kaeng Kiew Waan Kai - Green curry with chicken

Wednesday Afternoon

- Yam Koong Saparod - Prawn & pineapple salad
- Plaa Nueng Ma Nao – Steamed fish with lime sauce
- Kai Phad Prik Khing - Stir fried chicken with chill paste
- Woon Krati Mah Prao Orn – Jasmine coconut jelly

Thursday Morning

- Crispy Golden Triangle - Triangular spring roll with spicy chicken filling
- Nua Yang Chim Jaew - Grilled beef with chili dipping sauce
- Som Tam - Green papaya salad
- Kaeng Phed Kai Saparod - Red chicken curry with pineapple

Thursday Afternoon

- Chicken Satay - Chicken satay with peanut sauce
- Yam Woon Sen - Spicy & sour vermicelli salad
- Phad Ped Nua Makeua Puong - Stir fried beef with pea eggplant
- Kluay Taab Nam Sauce - Baked banana with coconut caramel

Friday Morning

- Yam Mah Muang Koong Sod - Mango salad with prawn
- Tom Kha Kai Hed Fang - Chicken Soup with mushrooms
- Mok Plaa - Steamed minced fish red curry paste
- Hed Phad Prik Thai Dum - Stir fried mushrooms with black pepper

Friday Afternoon

- Paneang Kai - Paneang red curry with chicken
- Mee Korat – stir fried spicy noodle Korat style with prawns
- Plaa Taab Tim Sam Rod – Crispy Red Tilapia in 3-flavored sauce
- Taab Tim Krob – Crispy water chestnut in sweet coconut caramel

Saturday Morning

- Yam Ok Ped Lynchee - Duck breast salad with lychee
- Kao Soy Nua - Northern beef curry with egg noodle
- Koong Phad Kratiem Prik Thai - Stir fried prawns with garlic & black pepper
- Chu Chee Plaa Tub Tim Neung - Steamed Red Tilapia with red curry sauce

Saturday Afternoon

- Plaa Phaow Samoon Prai - Grilled Sea Bass with Thai Herbs
- Tom Saeb Kai - Spicy ginger soup with chicken
- Yum Ma-khua Yao Koong Sod - Grilled long eggplant salad with prawns
- Khanom Tom - Dumplings filled with coconut caramel
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Full Day Class

Monday

- Tod Man Koong - Crispy Thai prawn cake
- Tom Jew Nua - Ancient spicy beef soup
- Phad Thai Koong Sod - Stir fried Thai rice noodle with prawns
- Kaeng Karee Kai - Yellow chicken curry
- Yam Plaa Muek - Spicy squid Salad
- Krapaow Kai - Stir fried chicken with holy basil
- Kaeng Phed – Red Curry with roasted duck
- Kao Niew Piak Lam Yai – Black sticky rice with longan

Tuesday

- Thoong Thong Kiew Wan - Green curry golden bag
- Soup Nua Samoon Prai - Spicy beef soup with herbs
- Pla Rad Prik Kee Nhu Bai Horapha - Crispy fish topped with bird's eye chili & sweet basil
- Kai Phad Nam Makham - Stir fried chicken with tamarind sauce
- Yam Som-O - Pomelo salad
- Tom Kamin Plaa Kapong - Sea bass soup with turmeric
- Kaeng Massaman Kai - Massaman curry with chicken
- Kao Niew Mamuang - Mango and sticky rice

Wednesday

- Yam Tua Plu Koong - Winged bean salad with prawns
- Tom Yam Koong - Hot & sour soup with prawns
- Koong Preaw Waan - Sweet & Sour Prawn
- Kaeng Kiew Waan Kai - Green curry with chicken
- Yam Koong Sapparod - Prawn & pineapple salad
- Plaa Nueng Ma Nao – Steamed fish with lime sauce
- Kai Phad Prik Khing - Stir fried chicken with chill paste
- Woon Krati Mah Prao Orn – Jasmine coconut jelly

Thursday

- Crispy Golden Triangle - Triangular spring roll with spicy chicken filling
- Nua Yang Chim Jaew - Grilled beef with chili dipping sauce
- Som Tam - Green papaya salad
- Kaeng Phed Kai Sapparod - Red chicken curry with pineapple
- Chicken Satay - Chicken satay with peanut sauce
- Yam Woon Sen - Spicy & sour vermicelli salad
- Phad Ped Nua Makeua Puong - Stir fried beef with pea eggplant
- Kluy Taab Nam Sauce - Baked banana with coconut caramel

Friday

- Yam Mah Muang Koong Sod - Mango salad with prawn
- Tom Kha Kai Hed Fang - Chicken Soup with mushrooms
- Mok Plaa - Steamed minced fish red curry paste
- Hed Phad Prik Thai Dum - Stir fried mushrooms with black pepper
- Paneang Kai - Paneang red curry with chicken
- Mee Korat – stir fried spicy noodle Korat style with prawns
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- Koong Phad Kratiem Prik Thai - Stir fried prawns with garlic & black pepper
- Chu Chee Plaa Tub Tim Neung - Steamed Red Tilapia with red curry sauce
- Plaa Phaow Samoon Prai - Grilled Sea Bass with Thai Herbs
- Tom Saeb Kai - Spicy ginger soup with chicken
- Yum Ma-khua Yao Koong Sod - Grilled long eggplant salad with prawns
- Khanom Tom - Dumplings filled with coconut caramel