



The Vietnamese
COOKING CLASS

➤ **MONDAY**

- Deep fried pumpkin flowers stuffed with pork - *Bông bí nhồi thịt*
- Morning glory salad with prawns, quail eggs and kumquat dressing sauce – *Gỏi rau muống*
- Char grilled pork in sweet & sour dipping sauce - *Bún thịt nướng*

➤ **TUESDAY**

- Fried spring rolls with pork and mushroom – *Chả giò*
- Fresh lotus stems salad with prawn and fresh herbs - *Gỏi ngó sen*
- Grilled beef rolls in lotus leaves with fresh rice noodles - *Bò lá lốt*

➤ **WEDNESDAY**

- Fresh spring rolls with pork, prawns, herbs and fresh rice noodles – *Gỏi cuốn*
- Banana blossom salad with shredded chicken, herbs - *Gỏi gà bắp chuối*
- Crispy Vietnamese pancake with pork, prawns wrapped with fresh vegetables and fish sauce dipping sauce - *Bánh Xèo*

➤ **THURSDAY**

- Sweet sour soup with prawns, okra and tamarind paste – *Canh chua tôm*
- Green papaya salad with herbs and prawns - *Gỏi đu đủ*
- Stew chicken with coconut juice, ginger and jasmine rice - *Gà kho gừng*

➤ **FRIDAY**

- Net spring rolls with pork, glass noodle and fish sauce dipping sauce - *Chả giò rế*
- Taro salad with sauté squid and herbs - *Gỏi khoai môn*
- Braised pork with eggs and jasmine rice – *Thịt kho tàu*

➤ **SATURDAY**

- Steam rice flour rolls with pork and mushroom - *Bánh cuốn*
- Banana blossom salad with shredded chicken, herbs - *Gỏi gà bắp chuối*
- Vietnamese crispy pancake with pork and prawns - *Bánh xèo*

➤ **SUNDAY**

- Deep fried pumpkin flowers stuffed with pork - *Bông bí nhồi thịt*
- Morning glory salad with prawns, quail eggs and kumquat dressing sauce – *Gỏi rau muống*
- Char grilled pork in sweet & sour dipping sauce - *Bún thịt nướng*