

CHOOSE 5 DISHES TO LEARN

DIPS & SAUCES (any 2 count as 1 dish):

Satay peanut sauce (Nam Jim Satay)

Sweet chili sauce (Nam Jim Gai)

Spicy seafood sauce (Nam Jim Seafood)

Sweet cucumber dip (Nam Jim Buay)

Tamarind sauce (Sauce Makham)

Shrimp paste chili dip (Nam Prik Ka Pi)

Northern Thai chili dip (Nam Prik Num)

APPETIZERS:

Chicken satay with peanut sauce (Gai Satay)

Fried spring rolls (Por Pie Tord)

Thai fish cakes (Tord Man Pla)

Thai fried corn & pork patties (Thod Mon Moo Khao Pode)

Pork & tomato chili dip (Nam Prik Ong)

Chicken wrap with pandanus leaves (Gai Hor Toey)

Fried green papaya salad (Som Tam Tod)

Fresh spring rolls + 5 spice sauce (Por Pia Sod)

Marinated beef with spicy dipping sauce (Seur-Rong-Hai)

Chicken corn fritter + dipping sauce (Tod Mun Khao Pod Gai)

Crispy fried morning glory salad (Yum Pak Boong Grob)

Golden bag (Tung Thong)

SALADS:

Papaya salad (Som Tam)

Spicy chicken salad (Laab Gai)

Glass noodle salad (Yam Wun Sen)

Pomelo salad (Yam Som-O)

Green mango salad (Yam Ma-Muang)

Thai grilled chicken salad (Yum Gai Yang)

Spicy grilled chicken salad (Nam Tok Gai)

Fried egg salad (Yam Khai Dao)

Spicy crispy chicken salad (Yam Gai Grob)

Grilled pork and apple salad (Yam Moo Yang Apple)

Mixed fruit salad (Som Tum Phon-Lamai)

Crispy catfish green mango salad (Yam Pla Duke Foo)

Crispy shrimp & fish green mango salad (Yam Goong Foo)

Banana blossom salad (Yam Hua Plee)

Spicy shrimp salad with lemongrass (Pla Goong)

Chinese kale with prawn salad (Yum Kankanha)

Cucumber salad with boiled egg & prawn (Yum Tang Gwa Goong Sod)

Cabbage salad (Yum Galam Plee)

Fried spicy chicken salad (Laab Tord)

SOUPS:

Hot & sour prawn soup (Tom Yum Goong)

Hot & sour seafood soup (Tom Yum Phok Tak)

Chicken in coconut milk (Tom Kha Gai)

Wax gourd soup with chicken (Tom Juid Fak Gai)

Egg tofu & seaweed clear soup (Tom Juid Tao Hu Khai)

Stuffed cucumber in clear soup (Tom Juid Tang Gua Yat Sai)

Vegetable soup (Kaeng Leang)

Vegetables in hot curry soup (Gaeng Leang Pak Ruam)

Hot & sour tamarind chicken soup (Tom Yum Gai Nahm Sai)

RICE & NOODLES:

Thai fried rice (Khao Pad)

Pineapple fried rice (Khao Pad Sapparot)

Thai-style fried rice noodles (Pad Thai)

Stir-fried noodles with pork (Rad Na Sen Yai)

Minced beef flat noodles (Guay Tiew Nue Sup)

Fried rice noodles with pork (Pad See Ew)

Fried noodles with pork & spicy herbs (Sen Yai Pad Khee Mao)

Barbecued pork served with rice (Khao Moo Dang)

CURRY PASTES (prepared with mortar & pestle):

Green curry paste (prepare) (Nam Prik Gaeng Kheao Wan)

Red curry paste (prepare) (Nam Prik Gaeng Phet)

Panang curry paste (prepare) (Nam Prik Gaeng Panang)

Yellow curry paste (prepare) (Nam Prik Gaeng Ka Ri)

Massaman curry paste (prepare) (Nam Prik Gaeng Masaman)

Khao soy curry paste (prepare) (Nam Prik Gaeng Khao Soy)

Jungle curry paste (prepare) (Nam Prik Gaeng Pha)

Chu chi curry paste (prepare) (Nam Prik Gaeng Chu Chi)

CURRIES:

Green curry chicken (Gaeng Kheao Wan Gai)

Red curry with chicken (Gaeng Phet Gai)

Panang chicken (Gaeng Panang Gai)

Yellow curry chicken (Gaeng Ka Ri Gai)

Massaman curry with chicken (Gaeng Masaman Gai)

Khao soy with chicken (Khao Soy Gai)

Jungle curry shrimp (Gaeng Pan Goong)

Red curry with pork & long beans (Pad Phrik King Moo Thua Fak Yao)

Red curry with duck & pineapple (Gaeng Ped Pet Yang)

Shrimp in dried red curry (Chu Chi Goong)

Spicy fish in coconut milk with noodles (Kanom Jin Nam-ya)

STIR FRIED:

Sweet & sour vegetables with chicken (Pad Preaw Wan Gai)

Chicken with basil (Gai Pad Kra Pao)

Black pepper beef (Nua Pad Pik Thai)

Chicken with cashews (Gai Pad Med Ma-Muang)

Eggplant with chicken & basil (Pad Ma Keau Yaw)

Shrimp with asparagus (Goong Pad Nor Mai Farang)

Yellow curry crab (Poo Pad Phong Ka Ree)

Water morning glories (Pad Pak Bung Fai Daeng)

Pork with snow peas (Tua Lun Toaw Pad Moo)

Chicken with ginger (Gai Pad Khing)

Broccoli with oyster sauce (Pad Broccoli Nam Maan Hoy)

Mixed vegetables (Pad Pak Ruam Mit)

Thai omelette (Khao Yat Sai)

Oyster omelette (Aw-Suan)

Pork with garlic and pepper (Moo Tod Gratiem Prik Thai)

Spaghetti with spicy shrimp (Spaghetti Pad Khi Mao)

Beef with spicy herbs (Pad Khi Mao Nua)

Beef with oyster sauce (Nua Pad Naam Manhoy)

Clams with Thai chili paste (Hoi Lai Pad Prik Phao)

Young green chilies with chicken (Gai Pad Prik Orn)

Spicy seafood with herbs (Pad Cha Talay)

STEAMED:

Pork in lime, chili & garlic sauce (Moo Ma-Now)

Stuffed squid with spicy lime sauce (Pla Neuk Neung Ma-Now)

Fish with ginger (Pla Neung Khing)

Fish with lime sauce (Pla Kaphong Neung Manow)

Curried seafood in banana leaf cups (Ho Mok Talay)

Fish with soy sauce (Pla Neung See Ew)

GRILLED:

Pork on skewers (Moo Ping)

Duck Thai style (Ped Yang)

Pork sirloin with lemongrass (Moo Yang Takrai)

Grilled fish (Pla Pao)

DEEP FRIED:

Shrimp in tamarind sauce (Goong Thord Lad Sood Makham)

Pork with sesame (Pmoo Tord Nga)

Chicken with lemongrass (Bpeek Gait Hot Ta Krai)

Fish with chili sauce (Pla Raat Prik)

Mussel pancakes (Hoy Tord)

Fish with mixed herbs (Pla Thod Sa-Munprai)

Chicken wings with sesame (Peed Gai Thot Nga)

Mackerel in chili fish sauce (Pla In-C Tord Nahm Pla)

Fish served with spicy herb salad (Yam Pla Boran)

Fish in red curry (Pad Ped Pla Thod Krob)

Fish in 3 flavor sauce (Pla Thod Sam Rod)

DESSERTS:

Mango with coconut sticky rice (Khao Neaw Moon)

Coconut pancakes (Ka Nom Ba-Bin)

Coconut milk custard (Ka Nom Tuai)

Bananas in sweet coconut milk (Kluay Buad)

Rubies in coconut milk (Tub Tim Grab)

Steamed banana pastry (Ka Nom Kluay)

Tiny dumpling in sweet coconut milk (Ka Nom Bua Loy)

Sweet corn & tapioca with coconut milk (Sa Koo Bpiak Khao Pode)

Pumpkin custard (Sang Kha Ya Fak Thong)

Coconut & pandanus leaf jelly (Wu Ka Tit Bai Toey)

Deep fried bananas (Kluay Tod)

Pumpkin in coconut syrup (Buad Fak Thong)

Fried bananas topped with honey (Kluai Thot Rat Nam Peung)

Thai sweet dumpling (Kanom Tom Bai Toey)

Banana Roti