A close up of a logo

Description automatically generatedPrivate Thai Cooking Classes

**Private or small group hand-on cooking classes**

**\*\*\*Authentic Thai Food\*\*\* (Duration 3 hours) $120.-pp\***

Learn how to cook three of the most popular Thai dishes.

* Pad Thai with prawn
* Chicken in coconut milk soup (Tom Kha Kai)
* Minced pork spicy salad (Lap Moo)

**\*\*\*3-course meal\*\*\* (Duration 4 hours) $150.-pp\***

* Entrée - Rice paper roll and fried spring roll

(Including sweet chili sauce)

* Main - Pad Thai with prawn
* Desserts - Sweet sticky rice and mango (while in season)

\*Ingredients are included and take home or eat on site

\*Cooking class held among gum trees in Mailors Flat

For more details, please contact 0458 654 411 or email to kittipatcatering@gmail.com