

## THAI COOKING CLASS COOKING AT A UNIQUE LOCATION



## **CHOOSE 4 DIFFERENT DISHES**



**SPRING ROLLS** 



**PAPAYA SALAD** 



CHICKEN COCONUT SOUP



OR



SPICY PRAWN SOUP



**GREEN CURRY** 







**RED CURRY** 



BANANA IN COCONUT MILK



MANGO STICKY RICE



## **CHOOSE 6 DIFFERENT DISHES**













**GREEN CURRY** 



**RED CURRY** 



**MASSAMAM CURRY** 









## **EVERYONE'S WELCOME**

WE BELIEVE FOOD SHOULD BE JOYFUL AND INCLUSIVE. WHETHER YOU'RE VEGETARIAN, VEGAN, HAVE FOOD ALLERGIES, OR SPECIAL DIETARY PREFERENCES—JUST LET US KNOW WHEN BOOKING. WE'RE HAPPY TO ADAPT THE MENU SO YOU CAN FULLY ENJOY THE COOKING EXPERIENCE. AT OUR FARM, EVERYONE'S SEAT AT THE TABLE MATTERS.

Why Cook With Us?



PICK SOME FRESH, ORGANIC INGREDIENTS STRAIGHT FROM OUR FARM.



LEARN AUTHENTIC THAI RECIPES WITH CHEF OH.



ENJOY YOUR HANDMADE MEAL IN OUR BEAUTIFUL GARDEN SETTING.



TAKE HOME SKILLS, RECIPES, AND HAPPY MEMORIES.

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