

Taste of Thailand

Private Thai Cooking Experience





Your Experience

This is a hands-on, personalised cooking session in the comfort of your kitchen. We'll cook two authentic Thai dishes together, step by step, with tips on balancing flavours like a Thai chef.

Menu Themes

Thai Street Food - Bold and flavourful dishes from bustling night markets.
Perfect for family & friends gatherings.

Royal Thai Cuisine - Elegant, refined recipes inspired by Thailand's royal heritage.
Ideal for special occasions.

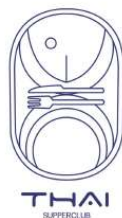
One-Plate Comfort Dishes - Quick, everyday meals loved across Thai homes.
Great for a fuss-free, satisfying meal.

Sample Dishes

Thai Street Food: Pad Thai, Papaya Salad (Som Tum), Spicy Pork Salad (Laab Moo), Mango Sticky Rice (Khao Niew Mamuang)

Royal Thai Cuisine: Miang Kham, Pomelo Salad (Yum Som O), Massaman Curry, Crispy Noodles (Mee Grob), Miniature Fruit Dessert (Luk Chup)

One-Plate Comfort Dishes: Stir-fried Basil (Pad Kra Pao), Thai Fried Rice (Khao Pad), Stir-fried Noodles (Pad See Ew), Chicken & Rice (Khao Man Gai), Pad Thai



What's Included

- 🕒 2-2.5 hour guided cooking session
- 🍴 All ingredients provided
- 👨‍🍳 Cook and enjoy a 2-course Thai meal
- 📖 Recipe cards to repeat at home
- 🕒 Flexible menu and timing options



Pricing

From £98 per person (minimum of 2 people). Larger groups or extra dishes available on request.

Gift Option

Gift vouchers are available, a perfect way to give this experience as a present.

Availability

With wedding season approaching, availability may be limited, early booking is recommended.

Ready to Book?

To confirm your class, please let me know:

- 🕒 Your preferred theme
- 🍴 Any dietary preferences
- 🕒 Ideal date and time

Service Area:

Private classes take place in the comfort of your own kitchen.

- 📍 Edinburgh & surrounding areas: No extra charge within 3 miles radius from EH5
- 📍 Outside Edinburgh: Available for larger groups (4-10 people) only, an additional travel fee may apply.

Thai Street Food

The taste of Thailand's night markets:
sizzling, colourful and made for good times together

STARTERS

- Chicken Satay with peanut sauce
 - Spring Rolls with sweet chilli dip
 - Som Tum (green papaya salad)
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MAINS

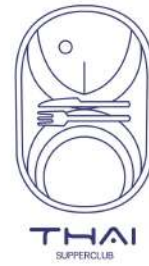
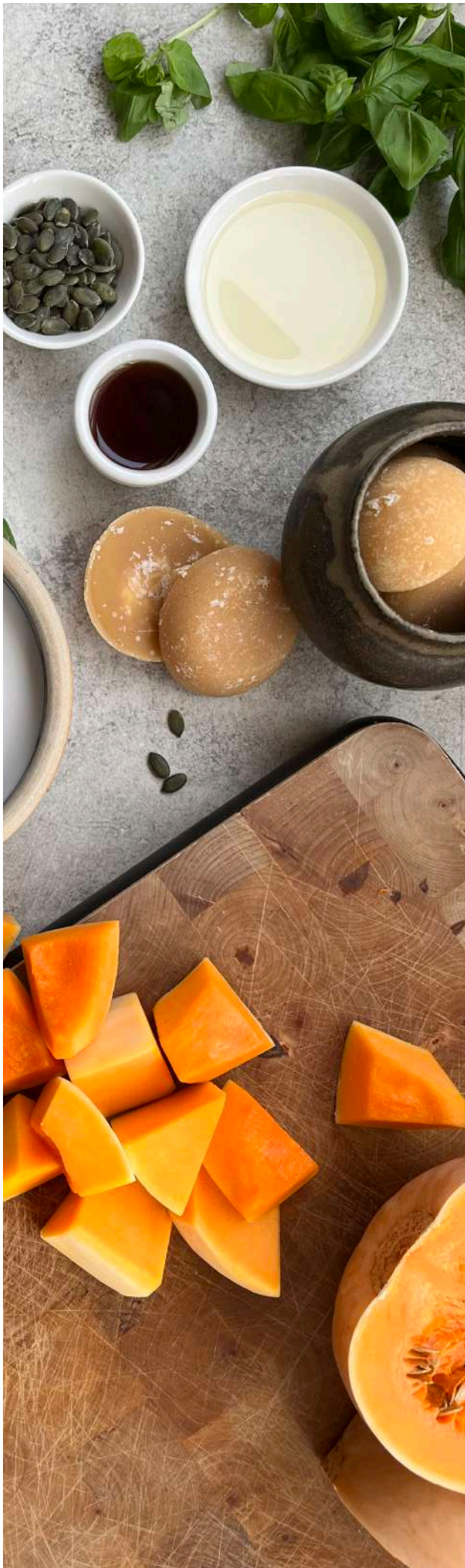
- Pad Thai with king prawns
- Pad Kra Pao (Thai basil with chicken)
- Grilled Pork Neck with nam jim jaew



Vegetarian, vegan and gluten-free options available



www.thaisupperclub.co.uk



Royal Thai Cuisine

Graceful flavours and timeless recipes
inspired by Thailand's royal kitchen,
perfect for unforgettable celebrations

STARTERS

Krathong Thong - Chicken Golden Cups
Tom Yum Goong - Spicy Prawn Soup
Pla Pla Salmon - Spicy Salmon Salad

MAINS

Beef Massaman Curry
Roasted Duck Red Curry
Chicken Green Curry

Vegetarian, vegan and gluten-free options available



Spicy Salmon Salad

We used locally sourced ingredients to create a new cuisine by adding a creative twist on the royal Thai dish - Pla Pla salmon.



Vegan Red Curry

All of my recipes are adaptable to the Vegan or Vegetarian diets on request.

This delicious red curry is plant-based and made with the main ingredient of pumpkin, also seen in the accent of pumpkin seeds. The curry paste is home made with love and I will be sharing my secret recipe with those who are wanting to taste!



One-Plate Comfort Dishes

Simple, satisfying favourites from Thai homes,
wholesome meals for any day of the week



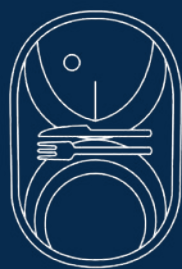
STARTERS

Fresh Summer Rolls with dipping sauce
Laab Gai - Spicy Chicken Salad
Khanom Jeeb - Thai Dumplings

MAINS

Pad See Ew - Stir-fried Rice Noodles
Khao Mun Gai - Hainan Chicken Rice
Khao Pad Kra Pao - Basil Fried Rice

Vegetarian, vegan and gluten-free options available



Thai Supper Club Edinburgh

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