

# Taste of Thailand

Private Thai Cooking Experience







## Your Experience

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*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

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

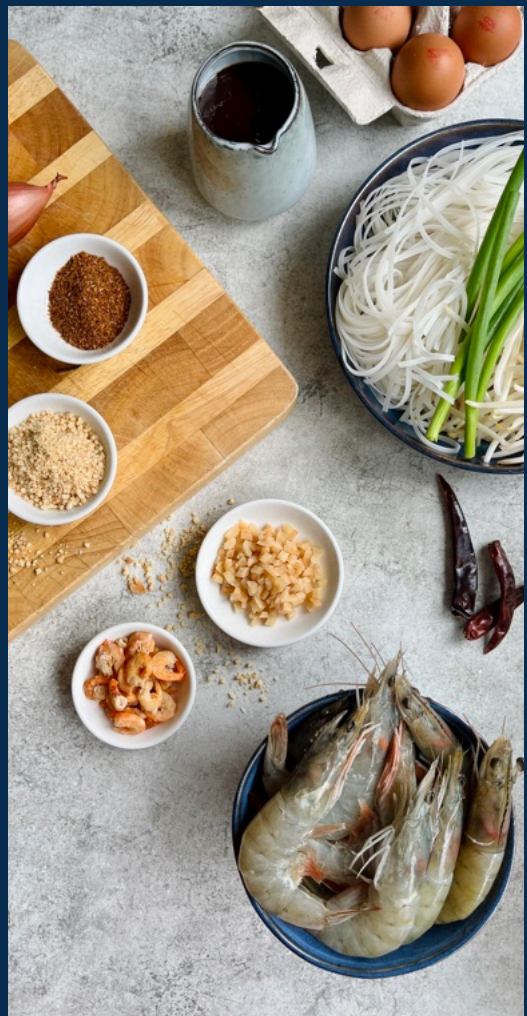
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## STARTERS

- 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



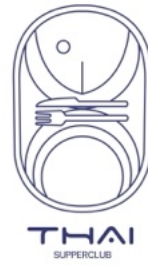
Vegetarian, vegan and gluten-free options available

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[www.thaisupperclub.co.uk](http://www.thaisupperclub.co.uk)





## ROYAL THAI CUISINE

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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

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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

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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

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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

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Vegetarian, vegan and gluten-free options available





# Thai Supper Club Edinburgh

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