

THAI CULINARY ACADEMY

Mandarin Oriental Dhara Dhevi's Culinary Academy invites you to explore the unique opportunity to discover the secrets of Lanna Thai herbs and spices while recreating the delicacy and fragrances of the fascinating cuisine of Northern Thailand...



Located in a wooden pavilion next to Le Grand Lanna Restaurant, the Culinary Academy has been designed in the resort's Lanna style celebrating northern architecture and traditional design combined with a state of the art classroom-style kitchen fitted with modern individual cooking stations, exhaust hoods and preparation area which can accommodate up to 20 students per class. Larger groups and cooking competitions can be designed after consultation with our culinary team of Mandarin Oriental Dhara Dhevi, Chiang Mai.

Start your day with a tour to Chiang Mai's famous food market exploring local culinary treasures as an inspiration for your class. Once back at the resort, our Chef will bring you to our very own vegetable & herb garden where you will pick the ingredients for your class. Classes are conducted in English or Thai language, twice a day Mondays to Saturdays as per the culinary calendar:

MORNING COOKING CLASS INCLUDING MARKET TOUR

09:00am to 10:30 am

Market tour and visit of the Dhara Dhevi organic vegetable & herb garden collecting herbs needed for the class

10:30am to 1:30 pm

Hands on cooking class of 4 daily changing dishes including lunch

1:30pm to 02.30pm

Optional fruit carving at a surcharge of THB 1,000++ per person

THB 5,000++ per person

AFTERNOON COOKING CLASS EXCLUDING MARKET TOUR

3:30pm to 5:30 pm

Hands on cooking class of 4 daily changing dishes including dinner

THB 3,500++ per person

LITTLE FANS COOKING CLASS

3:30pm to 5:30 pm

Hands on cooking class for little Fans whereby parents are required to accompany children. A maximum of 5 children are allowed per class and will explore 4 children fun dishes.

Price is THB 2,500++ per little fan (5 to 12 years of age)
(This class is only conducted on Saturday afternoons)

*Prices are subject to 10% service charge and applicable government tax

*In case of event cancellation less than 24 hours prior to your class, 50% of the total amount will be charged

THAI CULINARY CALENDAR

MONDAYS - DISCOVERY THAI HERBS

Spicy lemongrass salad with dried shrimps, cashew nuts and tamarind sauce
Spicy river prawn soup with organic herbs
Traditional Phad Thai with tofu and prawns
Steamed Thai banana cake in banana leaves

TUESDAYS - HEALTHY THAI CUISINE

Thai snacks with sweet sauce, lime, peanuts, shallots and ginger wrapped in wild betel leaves
Spicy grilled prawn soup with holy leaves
Steamed sea bass with spicy lime sauce
Sweet potatoes cooked in lemongrass ginger tea

WEDNESDAYS - TRADITIONAL NORTHERN THAI CUISINE

Minced pork salad with organic herbs, fresh mint and coriander leaves
Spicy chicken soup with northern spices
Steamed river fish with local herbs in banana leaves
Sweet sticky rice with taro and longan

THURSDAYS - MODERN THAI CUISINE

Spicy beef salad with grapes and mint dressing
Coconut soup with chicken and lesser galangal
Prawns with garlic and pepper sauce
Rice cracker with mango sherbet

FRIDAYS - CURRY PASTE CUISINE

Deep-fried fish cake patties with cucumber relish
Steamed mild seafood curry mousse
Green curry with chicken, eggplant and holy basil
Chilled water chestnut rubies in sweet coconut milk

SATURDAY MORNINGS - ORGANIC VEGETARIAN CUISINE

Spicy minced tofu salad with organic herbs
Coconut soup with banana blossom
Deep-fried tofu with tamarind sauce and crispy shallot
Banana fritter with honey

SATURDAY AFTERNOONS - LITTLE FANS

Chocolate truffle
Make your own marzipan animal farm
Home made cookies
Chocolate mousse