Cooking CLASS

5.450.000VND++ / class for two

2-hours class in Vietnamese wooden house

Fixed 3-course set menu with private chef

Garden dining of your own creations after the class

Free flow of refreshing ice tea and infused water

One house beer or soft drink per person

Seasonal fruits or ice cream for dessert

Prices are subject to 8% government tax & 7% service charge

Cooking Class

MENU

SET MENU I

Cuốn diếp: Mustard leaf rolls with crunchy vegetables & prawns. Lime sweet and sour dipping sauce

Gỏi gà bắp chuối: Banana blossom salad with chicken and vegetables in a banana tree flower

Gà kho gừng: Caramelized chicken stew in a clay pot with ginger, served with jasmine rice

SET MENU II

Phở cuốn: Stir-fried beef rolled in fresh 'phở' rice noodle sheet with lettuce and spicy greens

Gỏi ngó sen: Fresh lotus stems salad with prawns, pork and lotus roots cracker

Bún thịt nướng: Fresh rice noodles with marinated BBQ pork, raw vegetables and fresh herbs

SET MENU III

Ốc lá lốt: Char-grilled sea snail wrapped in betel leaves served with rice noodles

Gỏi đu đủ: Green papaya salad with beef jerky, peanuts and herbs

Bánh Xèo: Crisp rice flour pancake with pork & prawns and soya sprouts