



VIETNAMESE

## COOKING CLASS

### INCLUSIONS

- 2-Hours Class in Vietnamese Wooden House
- Fixed 3-Course Set Menu with Private Chef
- Garden Dining Of Your Own Creations After the Class
- One house beer or soft drink per guest
- Seasonal Fruits or Homemade Ice Cream for Dessert

4.500.000VND++ for 2 guests

The class between 14:00-18:00 (last starting time at 16:00) | 24h advance booking  
Vegetarian options available

Price is subject to extra government tax and service charge

PLEASE CHOOSE 1 SET MENU FOR YOUR COOKING CLASS

### 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