Thai Papaya Salad - Som Tum



PORTION	PREPARATION	COOKING
1	10 mins	5 mins

Ingredients

Qty.	Ingredient	Remark
1 no.	Green Papaya	Shredded 1 handful
1 no.	Carrot	Shredded 1/2 handful
1 no.	Long bean	Cut into 1-inch pieces
2 no.	Thai cherry tomato	Halved
2 no.	Thai Garlic	Unpeeled
1 Tbsp	Coconut sugar	
1 Tbsp	Tamarind paste	
1 Tsp	Fish sauce	
1/2 Tbsp	Lime juice	
As needed	Dried shrimp	
As needed	Roasted peanut	
As needed	Jinda red chili	
	Lettuce	Garnishing

Method of Work

1. Place the garlic and Jinda red chili in a mortar. Pound until lightly crushed and aromatic.
2. Add the coconut sugar, fish sauce, tamarind paste, and lime juice. Mix with the pestle and spoon until the sugar is dissolved and the dressing is well combined.
3. Add the long bean and lightly pound to bruise the surface while keeping the pieces crisp.
4. Add the cherry tomatoes and gently press them with the pestle to release some of their juice without completely crushing them.
5. Add the dried shrimp, shredded green papaya, and carrot. Using a spoon and pestle together, gently toss and lightly pound until the vegetables are evenly coated with the dressing.
6. Add the roasted peanuts and toss briefly. Taste and adjust the seasoning if necessary.
7. Transfer to a serving plate and serve with fresh lettuce.

Presentation	Arrange the Som Tam naturally in the center of the plate, allowing the shredded papaya and carrot to retain some height. Sprinkle a small amount of roasted peanut on top and serve with fresh lettuce on the side.

Spicy Lemongrass Salad - Yam Takhrai

PORTION	PREPARATION	COOKING
1	10 mins	5 mins

Ingredients

Qty.	Ingredient	Remark
1 stalk	Lemongrass	Use tender lower part only; very thinly sliced
2 small	Shallot	Thinly sliced
1 no.	Jinda red chili	
1 no.	Spring onion	Finely sliced
1 no.	Coriander	Roughly chopped
1/2 tsp / approx. 2 g	Coconut sugar	
1 Tbsp	Fish sauce	
1 Tsp	Lime juice	
100 g.	Minced chicken	Cooked

Method of Work

1. Remove the tough outer layers and upper green section of the lemongrass. Use the tender lower part and slice it very thinly, approximately 1-2 mm thick.
2. Thinly slice the shallots and bird's eye chilies. Finely slice the spring onion and roughly chop the coriander.
3. Prepare the dressing by combining the coconut sugar, fish sauce, and fresh lime juice. Stir until the sugar is dissolved.
4. Place the cooked minced chicken, sliced lemongrass, shallots, chili, spring onion, and coriander in a mixing bowl.
5. Add the dressing and toss gently until all the ingredients are evenly coated.
6. Transfer immediately to a serving plate.

Presentation	Garnish with coriander, chili and roasted peanut.

Spicy Minced Chicken Salad - Larb Gai



PORTION	PREPARATION	COOKING
1	20 mins	10 mins

Ingredients

Qty.	Ingredient	Remark
100 g.	Minced chicken breast	
30 ml	Water	
1 Tsp	Lime juice	
1/2 Tbsp	Fish sauce	
1/2 tsp / approx. 2 g	Coconut sugar	
1/2 Tbsp	Ground roasted rice	
1/2-1 tsp	Chili flake	
2 no.	Shallot	Thinly sliced
1 stalk	Spring onion	Finely sliced
1 leaf	Sawtooth coriander	Finely sliced
8-10 leaves	Peppermint	Keep some for garnish

Method of Work

1. Add 30 ml of water and the minced chicken to a saucepan or wok. Cook over medium heat, stirring and breaking the chicken into small pieces until it is fully cooked. Keep a small amount of the natural cooking juices in the pan; do not cook until completely dry.
2. Add the fish sauce and coconut sugar. Stir briefly until the sugar has dissolved, then turn off the heat.
3. Add the fresh lime juice and roasted chili flakes. Mix well and taste. Adjust the seasoning if necessary.
4. Add the sliced shallot, spring onion, sawtooth coriander, and mint leaves. Toss gently to combine.
5. Add the toasted rice powder (Khao Khua) last and toss briefly until evenly distributed.
6. Transfer immediately to a serving plate. Garnish with fresh mint leaves and serve with fresh vegetables and, traditionally, sticky rice.

Presentation	Garnish with fresh mint leaves and serve with fresh vegetables.

Spicy Coconut Soup with Chicken - Tom Kha Gai



PORTION	PREPARATION	COOKING
1	20 mins	10 mins

Ingredients

Qty.	Ingredient	Remark
250 ml	Coconut milk	
30 ml	Coconut cream	Add near the end
80 g.	Chicken thigh	Sliced into bite-sized pieces
1 stalk	Lemongrass	Lightly bruised, cut into 3 pieces
10 g.	Galangal	Thinly sliced, approx. 3 pieces
2 leaves	Kaffir lime leaves	Remove central stem and tear
1-2 no.	Straw mushroom	Quartered
1/2 no.	Tomato	Cut into wedges
1 no.	Shallot	Lightly crushed
1 no.	Jinda red chili	
1 no.	Dried red chili	Lightly toasted, for garnish
1 Tbsp	Fish sauce	
1 Tbsp	Tamarind sauce	
1/2 Tbsp	Lime juice	
1/2 Tbsp / approx. 7 g	Coconut sugar	
1 no.	Coriander	Garnishing
1 no.	Sawtooth coriander	Chopped

Method of Work

1. Add the coconut milk, lemongrass, galangal, kaffir lime leaves, and shallots to a wok. Bring to a gentle boil over medium heat.

2. Add the chicken thigh, tomato, mushrooms, and fresh chilies. Cook until the chicken is fully cooked and the tomatoes begin to soften.

3. Add the fish sauce, tamarind paste, and coconut sugar. Stir until the coconut sugar has completely dissolved.

4. Turn off the heat.
5. Add the coconut cream, coriander, and sawtooth coriander. Stir well before serving.

Presentation	Garnish with fresh coriander and one toasted dried red chili.

Spicy and Sour Soup with Shrimp - Tom Yum Goong



PORTION	PREPARATION	COOKING
1	20 mins	10 mins

Ingredients

Qty.	Ingredient	Remark
200 ml.	Water	
100 ml.	Coconut cream	For creamy Tom Yum
2-3 no.	Shrimp	
1 stalk	Lemongrass	Lightly bruised, cut into 3 pieces
10 g.	Galangal	Thinly sliced, approx. 3 pieces
2 leaves	Kaffir lime leaves	Remove central stem and tear
1 no.	Shallot	Lightly crushed
1-2 no.	Straw mushroom or Oyster Mushroom	Quartered
1/2 no.	Tomato	Cut into wedges
1 Tbsp	Fish sauce	
1 Tbsp	Chili paste	
1/2 Tbsp	Lime juice	
1 no.	Red Jinda Chili	
1 no.	Sawtooth coriander	Roughly chopped
1 no.	Fresh coriander	For garnish

Method of Work

1. Add the water, lemongrass, galangal, kaffir lime leaves, and shallot to a wok or saucepan. Bring to a boil, then reduce to a gentle simmer to allow the aromatics to infuse the broth.
2. Add the mushrooms, tomato, and red Jinda chilies. Cook briefly until the vegetables begin to soften.
3. Add chili paste and stir until it is evenly incorporated into the broth.
4. For Tom Yum Nam Khon (creamy version), add the coconut cream and stir gently. For Tom Yum Nam Sai (clear version), simply omit the coconut milk and continue to the next step.
5. Add the shrimp and fish sauce. Cook briefly until the shrimp are opaque and fully cooked. Avoid overcooking.
6. Turn off the heat. Add the fresh lime juice and chopped sawtooth coriander.

Presentation	Garnish lightly with fresh coriander.

Stir-Fried Rice Noodle with Shrimp - Pad Thai



PORTION	PREPARATION	COOKING
1	10 mins	10 mins

Ingredients

Qty.	Ingredient	Remark
1 Tbsp	Soybean oil	
80 g.	Dried Pad Thai rice noodles	Soak until pliable, then drain
2-3 no.	Shrimp	
1 no.	Egg	
20 g.	Firm tofu	Cut into 3-4 cm long thin strips
2-3 cloves	Minced garlic	
1/2 Tbsp	Preserved sweet radish	
25 g.	Bean sprout	
1-2 stalks	Garlic chives	1-2 inches length
25 ml.	Water	
1 Tbsp	Tamarind paste	
1/2 Tbsp	Fish sauce	
1 Tbsp / approx. 15 g	Coconut sugar	
1 Tbsp	Roasted ground peanut	
1/2 Tbsp	Lime juice	
As needed	Chili flake	

Method of Work

1. Heat the soybean oil in a wok over medium heat. Add the garlic, firm tofu, and preserved sweet radish. Stir-fry until fragrant and the tofu is lightly golden.

2. Add the shrimp and stir-fry briefly until they begin to change to pink color but are not fully cooked.

3. Move the ingredients to one side of the wok. Crack the egg into the empty side. Allow the egg to begin setting, then gently scramble it into pieces and combine with the other ingredients.

4. Add the soaked rice noodles and water. Then add tamarind paste, fish sauce, coconut sugar. Toss gently and allow the noodles to absorb the liquid.

5. Continue stir-frying until the noodles are tender but still slightly chewy and evenly coated with the sauce. Add a small amount of water if the noodles are still too firm.

6. Add 1 Tbsp roasted crushed peanuts and toss briefly to distribute them evenly through the noodles.

7. Add the bean sprouts and garlic chives. Toss quickly for about 20-30 seconds so the vegetables remain slightly crisp.

8. Turn off the heat and transfer the Pad Thai to a serving plate.

Presentation	Serve with a lime wedge, roasted crushed peanuts, roasted chili flakes, fresh bean sprouts, and fresh garlic chives on the side.

Stir-Fried Flat Rice Noodles with Dark Soy Sauce with Chicken - Pad See Ew



PORTION	PREPARATION	COOKING
1	10 mins	10 mins

Ingredients

Qty.	Ingredient	Remark
1 Tbsp	Soy bean oil	
100 g.	Fresh wide rice noodles	Separate gently before cooking
50 g.	Chicken thigh	Thinly sliced
1 no.	Egg	
1 clove	Smashed garlic	
1 no.	Thai kale	Cut into bite-sized pieces
1/2 Tbsp	Oyster sauce	
1/2 Tbsp	Fish sauce	
1/2 Tbsp	White Sugar	
1/4 tsp or 4-5 Drops	Dark Soy Sauce	Adjust for color
As needed	Ground pepper	
As needed	Chili flake	

Method of Work

1. Heat the soybean oil in a wok over medium heat. Add the garlic and chicken thigh. Stir-fry until fragrant and the chicken is nearly cooked.
2. Move the chicken to one side of the wok. Crack in the egg and allow it to begin setting before gently scrambling it into large pieces.
3. Add the fresh wide rice noodles. Toss gently to avoid breaking the noodles.
4. Add the fish sauce, oyster sauce, sugar, and dark soy sauce. Toss until the noodles are evenly coated.
5. Add the kale stems first and stir-fry briefly. Add the leaves and continue stir-frying until just tender.
6. Increase the heat and allow the noodles to make contact with the hot surface of the wok for short periods before tossing. Continue until the noodles develop a light charred aroma and the chicken is fully cooked.
7. Turn off the heat and transfer immediately to a serving plate.

Presentation	Sprinkle with ground pepper.

Spicy Thai Basil Chicken - Pad Krapow Gai



PORTION	PREPARATION	COOKING
1	20 mins	10 mins

Ingredients

Qty.	Ingredient	Remark
1 Tbsp	Soybean oil	
1 Tbsp	Water	
1/4 tsp or 1 Drop	Dark soy sauce	
1/2 Tbsp	Soy sauce (Golden Mountain Sauce)	
1/2 Tbsp	White sugar	
1-2 cloves	Garlic	Minced
1 no.	Bird's eye chilli	Minced
10-15 leaves	Fresh holy basil leaves	
80 g.	Chicken thigh	

Method of Work

1. Lightly crush or roughly chop the garlic and bird's eye chilies.
2. Heat the soybean oil in a wok over medium heat. Add the garlic and bird's eye chilies and stir-fry briefly for about 10-15 seconds, just until fragrant.
3. Add the chicken thigh and stir-fry over high heat, breaking the chicken into small pieces as it cooks.
4. When the chicken is nearly cooked, add the Golden Mountain soy sauce, white sugar, and dark soy sauce. Stir-fry until evenly combined.
5. Add the water only if the mixture becomes too dry. Continue stir-frying until the chicken is fully cooked and the sauce has reduced and lightly coats the chicken.
6. Add the fresh holy basil leaves and toss quickly for about 5-10 seconds.
7. Turn off the heat immediately. The residual heat from the wok will continue to wilt the holy basil.
8. Transfer immediately to a serving plate.

Presentation	Garnish lightly with fresh holy basil leaves and sliced bird's eye chili.

Green Curry Paste

PORTION	PREPARATION	COOKING
1	20 mins	-

Ingredients

Qty.	Ingredient	Remark
150 g.	Green Spur Chili	Finely chopped
5 g.	Kaffir lime rind	Finely chopped
30 g.	Galangal	Finely chopped
2-3 no.	Bird's eye chili	Finely chopped
30 g.	Lemongrass	Finely chopped
30 g.	Shallot	Finely chopped
5-6 cloves	Thai garlic	Finely chopped
10 g.	Coriander root	Finely chopped
5 g.	Turmeric	Finely chopped
1 g.	Coriander seed	Roasted
3 g.	Cumin Seed	Roasted
5 g.	Black peppercorn	Roasted
5 g.	Shrimp paste	

Method of Work

1. Roast seeds into a dry frying pan, fry it on maximum heat about 1 minute until the cumin seeds start to pop.
2. Ground spices into mortar until it becomes fine powder.
3. Add the rest of ingredient, pound it well and make it likes a paste.

Green Curry Chicken



PORTION	PREPARATION	COOKING
1	10 mins	10 mins

Ingredients

Qty.	Ingredient	Remark
1 Tbsp	Soybean oil	
1 Tbsp	Green curry paste	
100 ml	Coconut cream	
150 ml	Coconut milk	
80 g.	Chicken thigh	Bite-sized pieces
1/2 Tbsp	Fish sauce	
1/2 Tbsp / approx. 7 g	Coconut sugar	
1/2 Tbsp	Tamarind sauce	
10 g.	Fingerroot	Julienne cut
1 no.	Thai Eggplant (water drop eggplant)	Cut into 8 wedges
1 Tbsp / 8-10	Pea Eggplant	
2 leaves	Kaffir lime leaves	Remove central stem and tear
8-10 leaves	Sweet basil	

Method of Work

1. Heat the oil in a wok over medium heat. Add the green curry paste and stir-fry until fragrant.
2. Add the chicken thigh and stir-fry until the chicken is well coated with the curry paste and begins to cook on the outside.
3. Add the coconut cream and continue stir-frying until the mixture becomes aromatic and small traces of coconut oil begin to appear on the surface.
4. Add the fingerroot and kaffir lime leaves. Stir briefly to release their aroma.
5. Add the coconut milk, followed by the Thai eggplant and pea eggplants. Bring to a gentle simmer.
6. Add the fish sauce, coconut sugar, and tamarind sauce. Stir well and continue simmering until the chicken is fully cooked and the eggplants are tender but still hold their shape.
7. Add the Thai sweet basil leaves and stir briefly.
8. Turn off the heat immediately. The residual heat will gently wilt the basil.

Presentation	Garnish with Thai sweet basil and thinly sliced red spur chili.

Red Curry Paste for Red Curry Chicken

PORTION	PREPARATION	COOKING
8-10	20 mins	-

Ingredients

Qty.	Ingredient	Remark
10 g.	Soaked dried spur chili	Finely chopped
1 g.	Kaffir lime rind	Finely chopped
15 g.	Galangal	Finely chopped
1-2 no.	Bird's eye chili	Finely chopped
15 g.	Lemongrass	Finely chopped
3-4 no.	Shallot	Finely chopped
2 g.	Thai Garlic	Finely chopped
5 g.	Coriander root	Finely chopped
3 Tbsp	Coriander seed	Roasted
1 tsp	Cumin seed	Roasted
2 Tbsp	Black peppercorn	Roasted
1/2 tsp	Shrimp paste	

Method of Work

1. Roast seeds into a dry frying pan, fry it on maximum heat about 1 minute until the cumin seeds start to pop.
2. Ground spices into mortar until it becomes fine powder.
3. Add the rest of ingredient, pound it well and make it likes a paste.

Red Curry Chicken



PORTION	PREPARATION	COOKING
1	10 mins	10 mins

Ingredients

Qty.	Ingredient	Remark
1 Tbsp	Soybean oil	
1 Tbsp	Red curry paste	
80 g.	Chicken thigh	
100 ml	Coconut cream	
150 ml	Coconut milk	
1 no.	Thai Eggplant (water drop eggplant)	
10 g.	Fingerroot	Julienne cut
2 leaves	Kaffir lime leaves	Remove central stem and tear
1/2 Tbsp	Fish sauce	
1/2 Tbsp / approx. 7 g	Coconut sugar	
1/2 Tbsp	Tamarind sauce	
8-10 leaves	Sweet basil	Leaf

Method of Work

1. Heat the soybean oil in a wok over medium heat. Add the red curry paste and stir-fry until fragrant.
2. Add the chicken thigh and stir-fry until the chicken is well coated with the curry paste and begins to cook on the outside.
3. Add the coconut cream and continue stir-frying until the mixture becomes aromatic and small traces of coconut oil begin to appear on the surface.
4. Add the fingerroot and kaffir lime leaves. Stir briefly to release their aroma.
5. Add the coconut milk, followed by the Thai eggplant. Bring to a gentle simmer.
6. Add the fish sauce, coconut sugar, and tamarind sauce. Continue simmering until the chicken is fully cooked and the Thai eggplant is tender but still holds its shape.
7. Add the Thai sweet basil leaves and stir briefly.
8. Turn off the heat immediately. The residual heat will gently wilt the basil.

Presentation	Garnish with sweet basil and spur chili.

Red Curry Paste for Panang Curry Chicken

PORTION	PREPARATION	COOKING
8-10	20 mins	-

Ingredients

Qty.	Ingredient	Remark
10 g.	Soaked dried spur chili	Finely chopped
1 g.	Kaffir lime rind	Finely chopped
15 g.	Galangal	Finely chopped
1-2 no.	Bird's eye chili	Finely chopped
15 g.	Lemongrass	Finely chopped
3-4 no.	Shallot	Finely chopped
2 g.	Thai Garlic	Finely chopped
5 g.	Coriander root	Finely chopped
3 Tbsp	Coriander seed	Roasted
1 tsp	Cumin seed	Roasted
2 Tbsp	Black peppercorn	Roasted
1 Tbsp	Ground peanut	
1/2 tsp	Shrimp paste	

Method of Work

1. Roast seeds into a dry frying pan, fry it on maximum heat about 1 minute until the cumin seeds start to pop.
2. Ground spices into mortar until it becomes fine powder.
3. Add the rest of ingredient, pound it well and make it likes a paste.

Panang Curry Chicken - Phanaeng Gai



PORTION	PREPARATION	COOKING
1	10 mins	10 mins

Ingredients

Qty.	Ingredient	Remark
1 Tbsp	Soybean oil	
1 Tbsp	Panang curry paste	
80 g.	Chicken thigh	
100 ml	Coconut cream	
100 ml	Coconut milk	
1 no.	Long Bean	Cut into 2.5-3 cm pieces
1 Tbsp	Roasted ground peanut	
1/2 Tbsp	Fish sauce	
1/2 Tbsp	Tamarind Paste	
1/2 Tbsp / approx. 7 g	Coconut sugar	
2 leaves	Kaffir lime leaves	Very finely sliced (chiffonade)
1 no.	Red chili peppers	Thinly sliced

Method of Work

1. Heat the soybean oil in a wok over medium heat. Add the Panang curry paste and stir-fry until fragrant.
2. Add the chicken thigh and stir-fry until the chicken is well coated with the curry paste and begins to cook on the outside.
3. Add the coconut cream and continue stirring until well combined and aromatic.
4. Add the long bean, fish sauce, coconut sugar, and tamarind paste. Stir well to combine.
5. Add the coconut milk and bring to a gentle simmer.
6. Continue cooking until the chicken is fully cooked and the curry has reduced to a rich, slightly thick consistency. Panang curry should have less liquid than Red or Green Curry.
7. Turn off the heat. Add the ground roasted peanuts, finely sliced makrut lime leaves, and Red chili peppers. Stir briefly to combine.

Presentation	Garnish with thinly sliced red spur chili and finely sliced makrut lime leaves.

Sweet Coconut Sticky Rice with Thai Egg Custard - Khao Niao Sangkaya



PORTION	PREPARATION	COOKING
2	3 hour - 1 night	1 hour

Ingredients

Qty.	Ingredient	Remark
120 g.	Thai glutinous rice (sticky rice)	Soaked 3-12 hours
	Water	
75 ml.	Coconut milk	Sweet Coconut Milk
25 g.	Sugar	
2 g.	Salt	
As needed	Pandan leaves	
90 ml.	Coconut cream	Sweet Coconut Cream Sauce
9 g.	Sugar	
1 g.	Salt	
3 g.	Rice flour	
As needed	Pandan leaves	
1 no.	Duck eggs	Egg Custard
2 no.	Chicken eggs	
1 g.	Salt	
70 g.	Coconut sugar	
100 g.	Coconut Cream	
7 leaves	Pandan leaves	

Method of Work

1. Sticky Rice: Rinse the glutinous rice and soak it in water for 3-12 hours. Drain thoroughly. Steam for approximately 20-30 minutes, or until fully cooked, tender, and slightly translucent.

2. Sweet Coconut Milk: While the sticky rice is steaming, heat coconut milk gently over low to medium heat. Add sugar, salt, and pandan leaves. Stir until dissolved; do not boil vigorously. Turn off heat and remove pandan leaves. Pour over hot sticky rice, mix gently, cover and rest approximately 30 minutes.

3. Sweet Coconut Cream Sauce: Add coconut cream and rice flour to a saucepan while still cold. Mix thoroughly. Add sugar, salt, and pandan leaves. Cook gently over low to medium heat, stirring continuously, until slightly thickened.

Remove pandan leaves and cool.

4. Thai Egg Custard - Sangkaya: Crack duck eggs and chicken eggs into a mixing bowl. Add coconut sugar, coconut cream, salt, and pandan leaves. Using clean hands, gently squeeze and mix with pandan leaves until dissolved and combined. Strain through cheesecloth or a fine sieve. Skim excess foam. Pour into a heatproof tray and steam over low heat for approximately 20 minutes. Continue in 5-minute intervals if the center has not set. Cool slightly before cutting.

Presentation	Serve the sweet sticky rice with Thai egg custard and coconut cream sauce.

Sweet Sticky Rice and Mango



PORTION	PREPARATION	COOKING
10	3 hour - 1 night	1 hour

Ingredients

Qty.	Ingredient	Remark
250 g.	Sticky rice	Soaked 3-12 hours
	Water	
150 ml.	Coconut milk	Sweet Coconut Milk
50 g.	Sugar	
5 g.	Salt	
As needed	Pandan leaves	
180 ml.	Coconut cream	Sweet Coconut Cream Sauce
18 g.	Sugar	
1.8 g.	Salt	
5.4 g.	Rice flour	
As needed	Pandan leaves	
As needed	Nam Dok Mai Mango	Seedless

Method of Work

1. Sticky Rice: Steam sticky rice for about 20-30 minutes, see the color is clearer.

2. Sweet Coconut Milk: Add coconut milk into a sauce pan, turn on low-medium heat. Add sugar, salt and pandan leaves into it, boil until sugar is melted, turn off the gas. Mix with steamed sticky rice then let it absorb sweet coconut milk for 30 minutes.

3. Sweet Coconut Cream Sauce: Add coconut milk into a sauce pan. Add rice flour, mix it well then turn on low-medium heat. Add sugar, salt and pandan leaves into it, boil until sugar is melted. Let it cool down and serve it with sweet sticky rice and mango.

Presentation	Add deep-fried yellow mungbean on top of sweet sticky rice. Serve it with mango and sweet coconut cream sauce.