



Phuket

Thai Cooking Class Ayutthaya Menu

The Pavilions Phuket





Phuket



Introduction to the Thai Culinary Arts

All Thais are taught in school that there are four significant periods in Thai history. First, there is the 'Sukhothai' era (1238 - 1438), when the Siamese kingdom's capital was located slightly north of where it is now, the great Ayutthaya era (1351 - 1767), when Siam thrived and became a wealthy and prosperous kingdom, the turbulent Thonburi period (1768 - 1782); and finally the Rattanakosin era (1782, present), which ushered in the modern Thailand that we know today.

Not surprisingly, Thai cuisine has evolved along the same lines as Thai history, as many of the innovations that radically transformed Thai cuisine were introduced through the royal court and influences from India, Portugal and China. The major influences on Thai cuisine depended, and continue to rely on four basic things: the availability of raw materials, the cooking implements used, the way fire is used to cook (in other words, the method of cooking), and influences from the outside world.

Ayutthaya Menu

In this menu, we will focus on key cooking ingredients that were brought over by the Portuguese, Indian, Persian and Chinese. Most are used in today's Thai cuisine such as coconut milk, chilly and shrimp paste.

Larb Moo

Warm ground pork salad with sawtooth coriander and toasted rice

Tom Yum Goong

Spicy prawn soup with lemongrass, kaffir lime leaf and lime juice

Massaman Curry

Fragrant Thai curry, with beef and potatoes

Khao Neaw Dam Pak

Black sticky rice in coconut milk



Larb Moo

Warm ground pork salad with sawtooth coriander and toasted rice

Ingredients

- ◆ Ground Pork
200 grams
- ◆ Toasted Rice Grain
1/4 cup, grounded
- ◆ Thai Chili Flake
2-4 teaspoons
- ◆ Dried chili
2-3 pieces (garnish)
- ◆ Fish Sauce
2 tablespoons
- ◆ Chicken Stock
1/2 cup
- ◆ Fresh Lime Juice
2 tablespoons
- ◆ Fresh Spring Onion Stale
1-2 pieces, finely chopped
- ◆ Sawtooth Coriander Leaf
6-7 pieces, finely chopped
- ◆ Fresh Shallot
2-3 pieces, finely sliced
- ◆ Granulated White Sugar
1 teaspoon
- ◆ Fresh Mint Leaf
7-8 pieces



Preparation

1. In a saucepan over medium heat, add chicken stock and ground pork, cook until the pork is cooked, but not dry with plenty of moisture remaining. Remove from the heat.
2. Using the saucepan as a mixing bowl add fish sauce, lime juice, white sugar, chili flakes and roasted ground rice. Mix together evenly.
3. Mix in the spring onion, shallots, sawtooth coriander and mint leaves into the salad.
4. Once all ingredients is mixed evenly, spoon onto a plate and garnish with dried chilis and some mint leaves, serve.

Chef Notes

In Thailand, it is usually served at room temperature, but that is because the temperature here is around 37 degrees Celsius. Larb is not the name of the salad, but a method of cooking. It is made when you use any kind of grounded protein and cook it in water or stock and dress it with the same ingredients. Therefore be adventurous, you may try different variations such as chicken, beef, venison, etc.

Tom Yum Goong

Spicy Prawn Soup with Lemongrass, Kaffir Lime Leaf and Lime Juice

Ingredients

- ◆ Chicken Stock
1 cup
- ◆ Fresh Large Prawn
10 pieces, peeled
- ◆ Thai Chili Paste
2 tablespoons
- ◆ Fresh Galangal Slice
3-4 pieces
- ◆ Fresh Lemongrass Stalk
1 piece, cut into 2-inch
- ◆ Fresh Kaffir Lime Leaf
3 pieces
- ◆ Straw Mushroom
6-7 pieces, quartered
- ◆ Fresh Shallot
4-5 pieces, cut in half
- ◆ Fresh Bird Eye Chili
4 pieces, bruised
- ◆ Fresh Cherry Tomato
12 pieces
- ◆ Fish Sauce
3 tablespoons
- ◆ Fresh Lime Juice
2 tablespoons
- ◆ Chili Oil
1 teaspoon (garnish)
- ◆ Fresh Coriander Leaf
4-6 pieces (garnish)
- ◆ Fresh Whole Milk
1/2 cup (optional)

Preparation

1. In a pot over medium heat, add chicken stock and bring to boil.
2. Add the Chili paste, lemongrass, galangal, kaffir lime leaves, mushroom, shallot and Chili in the pot and allow for it to boil for 1-2 minutes.
3. Add prawns, and cherry tomato into the soup set the heat to low, season with fish sauce and lime juice.
4. Remove from heat and allow the prawns to cook in the soup for about a minute and add the milk (optional) into the soup. Spoon out into individual soup bowls.
5. Garnish with coriander leaves and Chili oil; serve.

Chef Notes

One of the most popular dishes among Thais and foreigners visiting Thailand. Traditionally the soup does not have milk in it, but to create a creamier and more subtle texture, adding milk into the soup is optional.



Massaman Curry

Fragrant Thai curry, with beef and potatoes



Ingredients

- ◆ Unsalted peanuts
85 g
- ◆ Coconut milk
400 ml
- ◆ Massaman curry paste
4 tablespoons
- ◆ Stewing beef steak
600 g cut into large chunks
- ◆ Waxy potatoes
450 g cut into 2½ cm chunks
- ◆ Palm sugar
2 tablespoons
- ◆ Onion
1 cut into thin wedges
- ◆ Kaffir lime leaves
4 leaves
- ◆ Cinnamon stick
1
- ◆ Palm or soft light brown sugar
1 tablespoon
- ◆ Fish sauce
1 tablespoon
- ◆ 1 red chilli, deseeded and finely sliced
- ◆ Jasmine rice to serve sliced

Preparation

1. Heat oven to 200C/180C, then roast the peanuts on a baking tray for 5 mins until golden brown. When cool enough to handle, roughly chop. Reduce oven to 180C/160C.
2. Heat 2 tablespoons of coconut milk (use the cream on top if there is any) in a large casserole dish with a lid. Add the curry paste and fry for 1 min, then stir in the beef and fry until well coated and sealed.
3. Stir in the rest of the coconut with half a can of water, the potatoes, onion, lime leaves, cinnamon, tamarind, sugar, fish sauce and most of the peanuts. Bring to a simmer, then cover and cook for 2 hrs in the oven until the beef is tender.
4. Sprinkle with sliced chilli and the remaining peanuts add palm sugar for more sweetness if needed, then serve straight from the dish with jasmine rice.

Chef Notes

The best cut for this kind of curry would be topside beef chuck. In the restaurant we are currently using beef cheek, it has incredible character, and when slow-cooked, it really harbours the intense flavours of massaman. Don't add the coconut milk to early in the cooking process as this will cause it to split or curd. Always try to use your own taste judgement, Thai cooking is about balance. Adding too much fish sauce may cause saltiness and or palm sugar too sweet, it really up to you how you want your dish to taste!



Khao Neaw Dam Piak

Black Sticky Rice in Coconut Milk

Ingredients

- ◆ Black Sticky Rice
1/4 cup
- ◆ Coconut Milk
1/2 cup
- ◆ Sea Salt
2 pinch
- ◆ Drinking Water
1 cup
- ◆ Granulated White Sugar
1/4 cup

Preparation

1. Soak the black sticky rice in water and leave it overnight or at least for 6 hours, to obtain the glutinous texture.
2. Drain the rice. In a pot, add drinking water and rice; bring it to boil.
3. Reduce the heat to medium and allow to simmer, stirring the rice constantly to avoid burning the bottom part of the rice. Once the rice is soft and sticky, add sugar and mix well. Remove from the heat.
4. Stir in coconut milk and salt into the pot until all rice is covered and salt dissolves.
5. Serve in a bowl and drizzle coconut milk on top.



Chef Notes

This is a very easy dessert to make, yes, believe or not, the rice itself to a lot of Thais is a dessert by itself, adding a fresh ripe mango to it will be the famous mango sticky rice! Or you may as well add a scoop of coconut ice cream!





Re-Discover Thai Cuisine at The Plantation Club

Inspired by the region's rich colonial history as a trade route, The Plantation Club's culinary focus is re-interpreting classic Thai dishes while utilising locally sourced ingredients.

The menu exclusively features fresh produce grown only in The Pavilions Gardens, or by local farmers who grow their product ethically. Through these ongoing relationships, we ensure our guests receive the freshest seasonal produce all year round which supports sustainability within our community.

