



## **Dokmai Garden Private Cooking School**

### **Chiangmai, Thailand**

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Dear fellow gourmand,

I and my family are delighted to share our cooking traditions with you.

What makes us special are the small groups (2-4 people), the possibility to learn classical or special dishes, our 4 ha organic garden with 300 species of edible plants, and that we have a European PhD in botany who can answer questions. We also teach that a successful meal is more than the food. A quiet and beautiful environment is as important. We do not serve food on plastic plates or use tin cutlery, instead we use white bone china and heavy but smooth cutlery, and cotton napkins.

We pick you up at the hotel at 08 am. In the car, the guest can select which three dishes he/she wants to make (see the next page), and we go straight to a small market to learn more about fruits and vegetables for sale. At Dokmai Garden you will be offered a 60 minute guided tour to learn more about edible plants, and we do some harvesting.

#### **Facilities**

We have western toilets, a guest shower and free wireless internet.

#### **Price**

1600 Baht per person includes everything (transportation, guides, entrance fee, food, drinks, VAT).

Most welcome!

Ketsanee Seehamongkol, owner

Each participant makes one choice from each of the four categories:

### **1. Salads**

Papaya salad (Esan style)

Mango salad (Central Thai)

Tree gooseberry salad (Esan)

### **2. Main dishes**

Green Curry Chicken (Central Thai)

Red Curry Pineapple and Chicken (Central Thai)

Lap Esan (Esan)

### **3. Desserts**

Taro with sugar and coconut shavings (Central Thai)

Deep fried banana (Gluay Hom Thong) (Central Thai)

Cassava in coconut milk (Esan)

### **4. Drinks**

Lemon grass (*Cymbopogon citratus*)

Rosella (*Hibiscus sabdariffa*)

Cha nom jen (Thai ice tea with milk)

