

COOKING CLASS



COLOUR & TASTE

Colorful ingredients, ready to be confound and create a new and unique flavor.

■ Our Cooking Class Guide explains you, the importance of each vegetable and herbs, how to combine them and the importance of sweet, salty and sour to find a healthy balance for your body and taste buds.

Available classes at 09:00 – 13:30

■ 09:00: Our Cooking Class Guide meets you at hotel lobby, and together bikes with you to **Tra Que** vegetable village, Hoi An's famous herb gardens, farmed without fertilizer. Guiding you through the herb gardens, where local farmers work in their fields using traditional methods from 300 years ago, you have the chance to smell and understand the different local herbs which are the most essential ingredients in Vietnamese Cuisine.

■ 10:15: Back in the saddle you stroll along the countryside to the local market in Hoi An. Here you will have the opportunity to see the **Vietnamese Daily Market Life** with all its sounds and smells. Together with Our Conductor choose the ingredients for your cooking class. Make sure you don't forget your camera for this lively experience.

■ 11:15: Return to the hotel.

11:30: Starting for cooking class.

13:00 – 13:30: Finish

Together with Our Cooking Class Guide and depending on the season you choose your menu for the day.

Cost (includes chef, lunch, bicycle, English speaking guide, village fee)

■ Adult: **US\$ 30**. Children under 12 years old: **US\$ 15**

MENU 01

Steamed Rice Rolls

Rice Flour, Pork, Pork Sausage, Sweet and Sour Fish Sauce (Lime, Chili, Sugar, Fish Sauce)

Fresh Spring Rolls

Rice Paper, Lettuce, Fresh Noodles, Herbs, Shrimp and Pork Chicken "Phở"

Chicken Bone, Chicken, Cinnamon, Anise, Cardamom, Lime Leaf and Fresh "Phở"

Grilled Seabass in Banana Leave Seabass, Galangal Root, Lemongrass, Turmeric, Spring Onion, Carrot, Peanuts and Banana Leave

MENU 02

Steamed Rice Rolls with Shrimp and Pork

Rice Flour, Shrimp, Pork, Spring Onion, Fried Onion, Sweet & Sour Fish Sauce

Lotus Root Salad with Shrimp and Pork

Lotus Root, Bell Pepper, Pork, Coriander, Carrot, Onion, Peanuts, Garlic, Chili and Fish Sauce

Soft Noodle Soup with Beef

Aitchbone, Beef, Onion, Lemongrass, Hue Shrimp Sauce, Chili, Pineapple, Fresh Noodle

Crispy Pancake

Rice Flour, Shrimp, Bacon, Coconut, Onion, Spring Onion

MENU 03

Vegetarian Steamed Rice Rolls

Rice Flour, Ear mushroom, Mushroom, Onion, Tofu

Vegetarian Fresh Spring Rolls

Rice Paper, Lettuce, Fresh Noodle, Herbs and Tofu

Vegetarian "Phở"

Turnip, Mushroom, Tofu, Dry Tofu Paper, Carrot, Mints, Cinnamon, Anise, Fresh "Phở"

Vegetarian "La Lot" Rolls

"La Lot", Tofu, Mushroom, Onion, Ear Mushroom (eat with Fresh Noodle or Steamed Rice)