

COOKING CLASS

PRICE : VND 1,600,000 NET PER PERSON

MENU 1

GREEN MANGO SALAD WITH DRIED BEEF

Green Mango, Dried Beef, Onion, Carrot and Mint

Gỏi xoài xanh với bò khô

FRESH SPRING ROLLS WITH PRAWN

Rice Paper, Carrot, Cucumber, Fresh Noodles, Prawns, Mint and Coriander

TRADITIONAL VIETNAM BEEF NOODLE SOUP (PHO)

Beef Bones, Rice Noodles, Beef Tenderloin, Shallots, Onion, Star Anise, Cinnamon, Cloves, Ginger and Local Herbs

Phở Bò truyền thống việt nam

TRADITIONAL HUE STYLE LOTUS SOUP IN SYRUP

Lotus Seed, Rock Sugar and Ginger

Chè hạt sen kiểu Huế

MENU 2

BANANA BLOSSOM SALAD WITH SMOKED DUCK

Smoked Duck Breast, Banana Flower, Onion, Carrot and Mixed Local Herbs

Gỏi hoa chuối với ức vịt xông khói

SWEET AND SOUR SEAFOOD SOUP

Seabass Fish, Calamari, Prawns, Pineapple, Tomatoes, Spring Onion and Basil

Canh hải sản chua ngọt

HỘI AN QUẢNG NOODLES WITH CHICKEN

Yellow or White Rice Noodles, Local Chicken, Peanuts, Shrimp Crackers and Mixed Salad

Mỳ Quảng Gà Hội An

SWEET BANANA AND SAGO SOUP

Banana, Sago and Sugar

Chè chuối bột bán

COOKING PROGRAM

- Welcome guests at 11.30am in White Caps Restaurant
- Serve cold towel and introduce the cooking program
- The cooking begins at 11.45am
- Present guests with the cooking apron and paper Chef's hat
- Cooking class finishes at approximately 1:00pm
- Present small gift to the guest: hand bag & apron

All price are inclusive of 10% Government Tax & 5% Service Charge

