

**TIME
FOR
LIME**

creative
thai & fusion
cooking workshops,
bungalows - bar - restaurant

KO LANTA-THAILAND



For non meat/fish eaters
and vegetarians
we will substitute the
ingredients, please give us
this information when
booking!

(The "best" days" for
vegetarians are Mondays,
Thursdays and
Friday evenings)

Workshops include: how to
make home made curry pastes,
(day classes) informative tips,
preparation & enjoyment of
three to four course meal, rice,
fresh fruit, creating your own
food art, having fun, recipes, your
own Time for Lime apron AND
nice memories that you can take
back home.

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DAY CLASSES 12.30 - 17.30 TUESDAY DAY

- Make Penang curry paste
- Fried spring rolls w/ 2 dips
- Spicy prawn soup
- Penang curry w/ chicken
- Fried barracuda w/ fresh Thai herbs

WEDNESDAY DAY

- Make red curry paste
- Spicy fried fish cakes w/ 2 dips
- Coconut soup w/ chicken
- Holy basil & chili, w/ shrimp
- Fish w/ mango-brandy sauce & honeyed sweet peas [fusion]

THURSDAY DAY

- Make red curry paste
- Stir-fried morning glory (water spinach)
- Papaya salad
- Padt Thai
- Three -flavoured fish

FRIDAY DAY

- Make green curry paste
- Fresh spring rolls w/ 2 sauces
- Steamed fish w/ lime & herbs
- Green curry w/ chicken
- Fried rice w/ vegetables

SATURDAY DAY

- Make red curry paste
- Chicken satay w/ peanut sauce
- Spicy prawn soup
- Stir-fried seafood w/ chili paste
- Barracuda in red curry

SUNDAY DAY

- Make red curry paste
- The "Time for Lime Soup" [fusion]
- Steamed mussels w/ Thai herbs
- Chicken, chili & cashew nuts
- Mango w/ sticky rice (dessert)

EVENING CLASSES 18.00 - 22.30 TUESDAY EVENING

- Fried spring rolls w/ 2 dips
- Spicy prawn soup
- Fried barracuda w/ fresh Thai herbs

WEDNESDAY EVENING

- Spicy fried fish cakes w/ 2 dips
- Coconut soup w/ chicken
- Fish w/ mango-brandy sauce & honeyed sweet peas [fusion]

THURSDAY EVENING

- Papaya salad
- Padt Thai
- Three -flavoured fish

FRIDAY EVENING

- Fresh spring rolls w/ 2 sauces
- Green curry w/ chicken
- Fried rice w/ vegetables

SATURDAY EVENING

- Chicken satay w/ peanut sauce
- Spicy prawn soup
- Barracuda in red curry

SUNDAY EVENING

- The "Time for Lime Soup" [fusion]
- Steamed mussels w/ Thai herbs
- Chicken, chili & cashew nuts