

# ADVANCED PROFESSIONAL CHEF COURSES

## WEEK 1

### MONDAY (1)

- GRILLED LONG EGGPLANT SALAD (YAM MA-KUA YAW)
- CHICKEN WRAP WITH PANDANUS LEAVES (GAI HOR TOEY)
- SWEET DIP (prepare)
- STEAMED FISH WITH GINGER SAUCE (PLA NEUNG KHING)
- DEEP FRIED SHRIMP IN SPICY SAUCE (PHAT KHI MAO GOONG THOD)
- THAI LAYER CAKE (KA NOM CHAN)

### TUESDAY (2)

- JUNGLE CURRY PASTE (prepare) (NAM PHRIK GAENG PAH)
- JUNGLE CURRY CHICKEN (GAENG PAH GAI)
- CRISPY CATFISH GREEN MANGO SALAD (YAM PLA DUKE FOO)
- PORK & TOMATO CHILI DIP (NAM PRIK ONG)
- STIR-FRIED SHRIMP WITH ASPARAGUS (GOONG PAD NOR MAI FARANG)
- COCONUT MILK CUSTARD (KA NOM TUAY)

### WEDNESDAY (3)

- GOONG SONG KHUANG SAUCE (prepare)
- DRESSING UP SHRIMP (GOONG SONG KHUANG)
- BANANA BLOSSOM SALAD (YAM HUA PLEE)
- STIR-FRIED MORNING GLORIES (PHAD PAK BUNG FAI DAENG)
- STIR-FRIED CLAMS WITH THAI CHILI PASTE (HOI LAAI PAD NAAM PRIK PHAO)
- CRISPY ROTI

### THURSDAY (4)

- SHRIMP SPRING ROLLS (PO PIA POO THOT)
- SEAWEED WRAP WITH CHICKEN (GAI HOR SA -RAI)
- LEMONGRASS WRAP WITH SHRIMP (GOONG HOR TA KHAI)
- CRISPY SPRING ROLL PIE (GOONG KA BUEANG)
- CHINESE PLUM SAUCE (prepare) (NAAM JIM BUAY)
- GOLDEN THREAD (KA NOM FOI THONG)

### FRIDAY (5)

FRUIT & VEGETABLE CARVING



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### **WEEK 2**

#### **MONDAY (6)**

- GOLDEN BAG (TUNG THONG)
- STEAMED CURRIED SEAFOOD (HO MOK TALAY)
- FRIED CRISP RICE SHEETS AND DIP (KAO TANG NA TANG)
- AUTHENTIC THAI GRILLED CHICKEN (GAI YANG)
- RICE SEASHELLS WITH SWEET COCONUT (KRONG KRANG NAAM KA-TI)

#### **TUESDAY (7)**

- SHRIMP PASTE CHILI DIP (NAAM PRIK KA-PI)
- PINEAPPLE FRIED RICE (KHAO PAD SAPPAROT)
- GREEN CURRY GOLDEN BAG (TUNG THONG KHIAO WAN)
- DEEP FRIED FISH WITH TURMERIC (PLA THOD KHAMIN)
- BANANAS IN SWEET COCONUT MILK (KLUAY BUAD CHI)

#### **WEDNESDAY (8)**

- THAI FRIED CORN & PORK PATTIES (THOR MAN KHAO PODE)
- CHOMUANG DESSERT STUFFED CHICKEN (CHOMUANG MUANG)
- DEEP FRIED FISH IN SPICY SAUCE (PLA PHAT CHA)
- SALMON FRIED RICE (KHAO PAD PLA SALMON)
- TINY DUMPLINGS IN SWEET COCONUT MILK (KA NOM BUA LOY)

#### **THURSDAY (9)**

- VEGETABLE SOUP PASTE (prepare) (NAAM PHRIK KAENG LEANG)
- VEGETABLE SOUP (KAENG LEANG)
- CONE PUFF PASTRY STUFFED WITH CURRY (GRUY KA REE)

- DEEP FRIED CHICKEN WINGS (BPEEK GAI THOT NAAM PLA)
- STEAMED SEA BASS WITH LIME SAUCE (PLA KAPHONG NEUNG MANAO)
- STEAMED BANANA PASTRY (KA NOM KLUAY)

## FRIDAY (10)

- WINGED BEAN SALAD (YAM TUA PLU)
- CABBAGE WITH FILLING SOUP (KAENG JUID KRALUMPLEE YAT SAI)
- TOM YAM FRIED RICE (KHAO PAD TOM YAM)
- BRAISED SPARE RIBS IN PINEAPPLE SAUCE (SI-KHRONG MOO OP SUBPAROD)
- WATER CHESTNUTS IN COCONUT SYRUP (TUB TIM GRAB)

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## WEEK 3

### MONDAY (11)

- GAENG KHUA CURRY PASTE (prepare) (NAM PHIK GAENG KHUA)
- MUSSEL CURRY WITH PINEAPPLE (GAENG KHUA SAPPAROT)
- DEEP-FRIED FISH SERVED WITH SPICY HERB SALAD (YAM PLA BORAN)
- BLACK SESAME DUMPLING IN GINGER TEA (BUA LOY NAAM KHING)
- MINCED BEEF FLAT NOODLES (GUAY TIEW NUE SUP)
- SWEET NOODLES IN COCONUT MILK SYRUP (SA-RIM)

### TUESDAY (12)

- SOUR CURRY PASTE (prepare) (NAM PHRIK GAENG SOM)
- HOT AND SOUR CURRY WITH SHRIMP + ACACIA OMELETTE (GAENG SOM CHA OM KAI JEAW)
- FRIED CANAPES WITH PRAWN SPREAD (KA NOM PANG NHA GOONG)
- ROASTED RICE NOODLES WITH CHICKEN AND EGG (GUAY TEOW KUA GAI)
- YELLOW CURRY CRAB (POO PAD PHONG KA REE)
- SWEET COCONUT STUFFED DOUGH (KA NOM SAIDE SAI)

### WEDNESDAY (13)

- FRIED RICE SHRIMP PASTE (KHAO KLUK KA-PI)
- SPICY SEAFOOD SALAD (YAM TA-LAY)
- SPARERIBS GARLIC (SI-KHRONG MOO THOD KRATIUM)
- STIR-FRIED LONG BEANS WITH RED CURRY (PAD PRIK KHING)

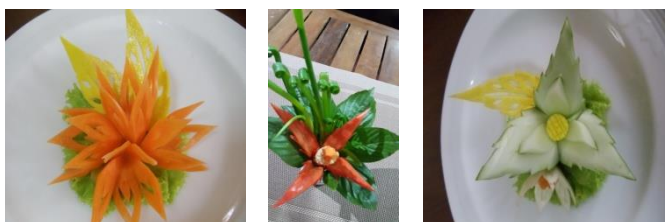
- TARO COCONUT CUSTARD (MAW KAENG PHEUAK)

## THURSDAY (14)

- TAY-PHO CURRY PASTE (prepare) (NAM PHRIK GANG TAY-PHO)
- TAY-PHO CURRY WITH PORK BELLY MORNING GLORIES (GANG TAY-PHO)
- SPICY CHICKEN SALAD (LARB GAI)
- STIR-FRIED SPARE RIBS WITH LEMONGRASS (SI-KHRONG MOO PAD TA-KHAI)
- DEEP-FRIED SESAME BATTERED BANANAS (KLUAY TOD)
- SWEET TARO WITH COCONUT FILLING (TAKOH PHEUAK)

## FRIDAY (15)

### FRUIT & VEGETABLE CARVING



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### WEEK 4

## MONDAY (16)

- KHAO SOY CURRY PASTE (prepare) (NAM PRIK GAENG KHAO SOY)
- KHAO SOY WITH CHICKEN (KHAO SOY GAI)
- DEEP FRIED PORK WITH SESAME (MOO TORD NGA)
- DEEP FRIED FISH IN RED CURRY (PAD PED PLA THOD KROB)
- HARD BOILED EGG WITH TAMARIND SAUCE (KAI LOUK KHUEY)
- THAI COCONUT NOODLE DESSERT (KA NOM LOT CHONG)

## TUESDAY (17)

- CRISPY GOLDEN CUP (KRATHONG TONG)
- BEATEN STEAMED EGG WITH SHRIMP (KHAI TUN)
- DEEP FRIED FISH IN 3 FLAVOR SAUCE (PLA THOD SOD SAM-ROD)
- THAI STEAMED DUMPLING (KA NOM JEEB THAI)
- GOLDEN JACK FRUIT SEEDS (METKHANOON)

## **WEDNESDAY (18)**

- FRESH SPRING ROLLS + 5 SPICE SAUCE (POR PIE SOD)
- DEEP FRIED WRAPPED PORK BALL WITH NOODLE (GAI SA-RONG)
- STIR-FRIED SPICY NOODLES AND PORK (SEN YAI PHAT KHI MAO MOO)
- PORK DUMPLINGS (KA NOM JEEB)
- STUFFED CRESCENTS WITH MUNG BEAN FILLING (KA NOM THUA PEP)

## **THURSDAY (19)**

- FRIED FISH WITH GINGER SALAD (YAM KHING PLA THOD)
- SALTED CRAB IN COCONUT MILK (LON PHU KEM)
- THAI EGG BED SNACK (LOOM)
- STIR-FRIED PORK WITH YELLOW CURRY PASTE (KHUA GLING MOO)
- THAI COCONUT CUSTARD WITH PUMPKIN (SANG KA YA FAK THONG)

## **FRIDAY (20)**

### **BANANA LEAF HAND CRAFTS**



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### **WEEK 5**

## **MONDAY (21)**

- CHICKEN SALAD WITH 7 VEGETABLES (YAM THAWAAI)
- FRIED CRAB AND CHICKEN STUFFED SHELLS (POO JA)
- FRIED VERMICELLI WITH PORK (WUN SEN PHAT KHAI)
- STIR-FRIED SQUID WITH SALTED EGG YOLKS (PLA –MEUK PAD KAI KEM)
- BANANAS WITH STICKY RICE (KHAO TOM MAT OR KHAO TOM PAD)

## **TUESDAY (22)**

- THREE KINGS SOUP (KAENG JUID SAM KA-SAT)
- BAMBOO SHOOTS SALAD NORTHEASTERN STYLE (SOUP NOR MAI)
- FRIED SCALLOPS (HOY SHEEL JA)
- THAI CHILI PASTE FRIED RICE (KHAO PAD PRIK KAENG)
- RAY RAI DOUGH PRESS (KA NOM RAY-RAI)

## **WEDNESDAY (23)**

- VEGETABLE SPRING ROLLS (POR PIE J)
- HOT SHRIMP PASTE SAUCE (prepare)
- FRIED FISH AND SWEET PORK IN HOT SHRIMP PASTE (NAAM PRIK LONG RAU)
- HOT & SOUR SPARERIBS SOUP (TOM SAB SI-KRONG MOO)
- BAKED PRAWNS AND MUNG BEAN NOODLES (GOONG OOB WUN SEN)
- THAI COCONUT CAKE (KA NOM BA BIN)

## **THURSDAY (24)**

- CRISPY SWAMP CABBAGE SALAD (YAM PAK BUNG THOD KROB)
- DEEP FRIED FISH WITH THAI CHILI SAUCE (PLA LAD PRIK)
- THAI RICE NOODLES IN COCONUT MILK (MEE-KATI)
- SPAGHETTI WITH SOUR SAUSAGE (SPAGHETTI E-SAN)
- MUNG BEAN FLOUR & COCONUT DESSERT (KANOOM LUERM GRUEN)

## **FRIDAY (25)**

- THAI SHRIMP ROLL
- GREEN CURRY FRIED RICE (KHAO PAD GAENG KHEAO WAN)
- STUFFED NUTRIA OMELETS (KAI YUT SAI)
- STUFFED CHICKEN WINGS (BPEEK GAI YUT SAI)
- STEAMED RICE SKIN DUMPLING (KHAO GIAB PAK MOR)

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**WEEK 6**

## **MONDAY (26)**

- **YELLOW HOT & SOUR SOUP (KAENG LEONG)**
- **SPICY DEEP FRIED RICE BALL SALAD WITH PORK SKINS (YAM NAEM KHAO TORD)**
- **STIR-FRIED NOODLES AND PORK IN GRAVY (RAD NAH MOO)**
- **GRILLED BEEF SALAD (YAM NUE YANG)**
- **FRIED BANANAS TOPPED WITH HONEY (KLUAI THOT RAT NAM PEUNG)**

## **TUESDAY (27)**

- **SPICY SHRIMP PASTE (prepare)**
- **FRIED RICE BALLS WITH SPICY SHRIMP PASTE (KHAO TORD NAAM PRIK KA-PI)**
- **THAI CURRY DIP (KAPI KHUA)**
- **STIR FRIED CHICKEN WITH CASHEWS (GAI PAD MED MA-MUANG)**
- **STUFFED CUCUMBER SOUP (GANG JUED TANG GUA YUD SAI)**
- **TAPIOCA PORK (SA KHOO SAI MOO)**

## **WEDNESDAY (28)**

- **CURRY PUFF (KA RI PUP)**
- **SUKI IN BROTH (SU KI NAM)**
- **CRISPY FRIED NOODLES (MI KROP)**
- **BAKED FISH WITH HERBS (PLA OP SAMOONPRI)**
- **COCONUT RICE PANCAKES (KANOM KROK)**

## **THURSDAY (29)**

- VIETNAMESE PANCAKE (KA NOM BUANG YUAN)**
- GRILLED CHICKEN SALAD (YAM GAI YANG)**
- **DEEP FRIED SPICY CHICKEN SALAD (LARB TORD)**
- **STIR FRIED PORK WITH FLOWERING CHIVES (GAI CHAY PAD MOO)**
- **SIAMESE CUPCAKE (KA NOM PUI FAI)**

## **FRIDAY (30)**

**½ DAY--LOOK CHOOP (fruit – shaped mung beans)**



- **½ DAY--THAI CHILI PASTE (NAM PRIK PHAO)**

