

<p><b>MONDAY</b></p> <p>AM CLASS:</p> <ul style="list-style-type: none"> <li>• Green curry paste (prepare) (Nam Prik Gaeng Kheao Wan)</li> <li>• Green curry chicken (Gaeng Kheao Wan Gai)</li> <li>• Pomelo salad (Yam Som-O)</li> <li>• Hot &amp; sour prawn soup (Tom Yum Goong)</li> <li>• Chicken satay with peanut sauce (Gai Satay)</li> </ul>	<p>PM CLASS:</p> <ul style="list-style-type: none"> <li>• Red curry paste (prepare) (Nam Prik Gaeng Phet)</li> <li>• Red curry with chicken (Gaeng Phet Gai)</li> <li>• Thai-style fried rice noodles (Pad Thai)</li> <li>• Stir fried chicken with cashews (Gai Pad Med Ma-Muang)</li> <li>• Thai fish cakes (Tord Man Pla)</li> </ul>
<p><b>TUESDAY</b></p> <p>AM CLASS:</p> <ul style="list-style-type: none"> <li>• Massaman curry paste (prepare) (Nam Prik Gaeng Masaman)</li> <li>• Massaman curry with chicken (Gaeng Masaman Gai)</li> <li>• Green mango salad (Yam Ma-Muang)</li> <li>• Stir-fried chicken with basil (Gai Pad Kra Pao)</li> <li>• Sweet &amp; sour vegetables with chicken (Pad Preaw Wan Gai)</li> </ul>	<p>PM CLASS:</p> <ul style="list-style-type: none"> <li>• Yellow curry paste (prepare) (Nam Prik Gaeng Ka Ri)</li> <li>• Yellow curry chicken (Gaeng Ka Ri Gai)</li> <li>• Pineapple fried rice (Khao Pad Sapparot)</li> <li>• Spicy chicken salad (Laab Gai)</li> <li>• Stir-fried black pepper beef (Nua Pad Pik Thai)</li> </ul>
<p><b>WEDNESDAY</b></p> <p>AM CLASS:</p> <ul style="list-style-type: none"> <li>• Panang curry paste (prepare) (Nam Prik Gaeng Panang)</li> <li>• Panang chicken (Gaeng Panang Gai)</li> <li>• Fried spring rolls (Por Pie Tord)</li> <li>• Chicken in coconut milk (Tom Kha Gai)</li> <li>• Mango with coconut sticky rice (Khao Neaw Moon)</li> </ul>	<p>PM CLASS:</p> <ul style="list-style-type: none"> <li>• Green curry paste (prepare) (Nam Prik Gaeng Kheao Wan)</li> <li>• Green curry chicken (Gaeng Kheao Wan Gai)</li> <li>• Pomelo salad (Yam Som-O)</li> <li>• Hot &amp; sour prawn soup (Tom Yum Goong)</li> <li>• Chicken satay with peanut sauce (Gai Satay)</li> </ul>
<p><b>THURSDAY</b></p> <p>AM CLASS:</p> <ul style="list-style-type: none"> <li>• Red curry paste (prepare) (Nam Prik Gaeng Phet)</li> <li>• Red curry with chicken (Gaeng Phet Gai)</li> <li>• Thai-style fried rice noodles (Pad Thai)</li> <li>• Stir fried chicken with cashews (Gai Pad Med Ma-Muang)</li> <li>• Thai fish cakes (Tord Man Pla)</li> </ul>	<p>PM CLASS:</p> <ul style="list-style-type: none"> <li>• Massaman curry paste (prepare) (Nam Prik Gaeng Masaman)</li> <li>• Massaman curry with chicken (Gaeng Masaman Gai)</li> <li>• Green mango salad (Yam Ma-Muang)</li> <li>• Stir-fried chicken with basil (Gai Pad Kra Pao)</li> <li>• Sweet &amp; sour vegetables with chicken (Pad Preaw Wan Gai)</li> </ul>
<p><b>FRIDAY</b></p> <p>AM CLASS:</p> <ul style="list-style-type: none"> <li>• Yellow curry paste (prepare) (Nam Prik Gaeng Ka Ri)</li> <li>• Yellow curry chicken (Gaeng Ka Ri Gai)</li> <li>• Pineapple fried rice (Khao Pad Sapparot)</li> <li>• Spicy chicken salad (Laab Gai)</li> <li>• Stir-fried black pepper beef (Nua Pad Pik Thai)</li> </ul>	<p>PM CLASS:</p> <ul style="list-style-type: none"> <li>• Panang curry paste (prepare) (Nam Prik Gaeng Panang)</li> <li>• Panang chicken (Gaeng Panang Gai)</li> <li>• Chicken in coconut milk (Tom Kha Gai)</li> <li>• Fried spring rolls (Por Pie Tord)</li> <li>• Mango with coconut sticky rice (Khao Neaw Moon)</li> </ul>
<p><b>SATURDAY "BEST OF THAILAND"</b></p> <p>AM CLASS:</p> <ul style="list-style-type: none"> <li>• Green curry paste (prepare) (Nam Prik Gaeng Kheao Wan)</li> <li>• Green curry chicken (Gaeng Kheao Wan Gai)</li> <li>• Thai-style fried rice noodles (Pad Thai)</li> <li>• Fried spring rolls (Por Pie Tord)</li> <li>• Stir-fried chicken with basil (Gai Pad Kra Pao)</li> </ul>	<p>PM CLASS:</p> <ul style="list-style-type: none"> <li>• Massaman curry paste (prepare) (Nam Prik Gaeng Masaman)</li> <li>• Massaman curry with chicken (Gaeng Masaman Gai)</li> <li>• Hot &amp; sour prawn soup (Tom Yum Goong)</li> <li>• Stir fried chicken with cashews (Gai Pad Med Ma-Muang)</li> <li>• Mango with coconut sticky rice (Khao Neaw Moon)</li> </ul>