

## *COOKING CLASS PROGRAMME*

### **1- Cooking Plan**

Maximum 2 cooking classes per day

- + Morning will be starting at 11:00 am
- + Afternoon will be starting at 15:00pm
- + Guest will have Meal after Cooking class.
- + Booking time : Please book 4 hours in advance for couple and one day for group from 3

persons to prepare foods & set up cooking section

Kindly choose one of our sample menu as below or contact us for more menus

*For booking: please contact us +84 063 3 555 888, Ext: 134 for reservation or email [reservation-dalat@anamandara-resort.com](mailto:reservation-dalat@anamandara-resort.com)*

### **2- Menu Vietnamese food :(Choosing by Guest & confirmed in Advance)**

#### **Or recommended by Hotel Chef**

- 1 appetizer
- 1 Main dishes( inclusive meat or Seafood or Vegetables)
- 1 Dessert ( Offered by chef with Daily home made & seasonal Dalat Fruit)

All dishes with detailed recipes provided, excepted dessert & rice

### **3- Pricing:** Maximum is 15 persons

- |                  |                           |
|------------------|---------------------------|
| - 1 person       | VND 1,050,000nett/ person |
| - 2 - 4 persons  | VND 840,000nett/ person   |
| - 5 – 15 persons | VND 735,000nett/ person   |

Price are exclusive visiting market fee. Surcharge VND 300,000nett/person for visiting market fee and please book 1day in advance on request to visit market

### **4- Venue:**

Cooking class at Courtyard or by the Pool.

### **5- Cancellation:**

*No cancellation for booking 4 hours in advance for couple*

*All cancellations must be notified within 12 hours in advance for group, otherwise 50% of the total amount reserved will be charged. If the cancellation is made less than 12 hours or all same day cancellations will be charged 100% of the total amount.*

## *COOKING MENU FOR SELECTION*





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RESORT & SPA

## ***Vietnamese Cooking Class***

### ***Menu 1***

Appetizer  
*"Ch Giò Gà"*  
***Chicken Spring Rolls***

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Main Course  
*"Cua sôt me"*  
***Crab in Tamarind sauce***

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Desert  
*Da lat Fresh Fruits*

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### ***Menu 2***

Appetizer  
*"Tôm cuộn thịt heo nướng"*  
***Grilled rolled prawn with pork***

\*\*\*

Main Course  
*"Cà Ri Gà"*  
***Traditional Vietnamese chicken curry***

\*\*\*

Desert  
***Banana Cake***



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***Menu 3***

***Appertizer***

*"Th t bò n ng lál t"*

Traditional Vietnamese grill beef in parilla leaf

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***Main Course***

*Gà kho s t*

*Braised chicken with chilli & lemon grass in clay pot clay-pot*

\*\*\*

***Desert***

*Da lat Fresh Fruits*

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***Menu 4***

***Appetizer***

*"Ph bò"*

*Traditional Vietnamese beef noodle*

\*\*\*

***Main Course***

**"Bánh Xèo"**

**Traditional Vietnamese Pancake**

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***Desert***

*Da lat Fresh Fruits*



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*"G i c u n t o m t h t"*  
*hand roll of Pork & shrimp with herb in rice paper*

\*\*\*

*Main Course*

*S n n ng Gia v "*  
*BBQ marinated pork rib with spices*

\*\*\*

*Desert*

*Da lat Fresh Fruits*



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## *Vegetarian Cooking Class*

### *Menu 1*

*Appetizer*

*"Ch Giò rau"*

*Vegetables Spring Rolls*

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*Main Course*

*"Bánh Xèo chay"*

*Traditional Vietnamese Pancake*

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### *Menu 2*

*Soup*

*Canh Chua Chay*

*Hot and sour Tofu soup*

\*\*\*

*Main Course*

*ủ khuôn, Nấm kho x*

*Tofu and Mushroom with lemon grass sauce in clay-pot*

\*\*\*

*Desert*

*Da lat Fresh Fruits*



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***Menu 3***

*Appetizer*

*G i c u n Chay*

***Vietnamese vegetarian hand roll***

*Main Course*

*"Cà ri Chay"*

***Vietnamese Vegetables Curry***

\*\*\*

*Desert*

*Dalat Fresh Fruits*

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***Menu 4***

*Appertizer*

*"B p c i c u n g i a v s t c à "*

***Rolled white cabbage with tofu & spices in tomato sauce***

\*\*\*

*Main Course*

*u khuôn nh i gia v s t cà chua*

***Stuffed bean curd with mushroom & spices in tomato Soya sauce***

\*\*\*

*Desert*

*Da lat Fresh Fruits*



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## *Western Cooking Class*

### *Menu 1*

#### *Appetizer*

*A tí sô củ n cá h í và rau th m*  
*Hand rolled artichoke with smoked salmon & herbs*  
\*\*\*

#### *Main Course*

*Tôm n ng s t vani*  
*Grill prawn in vanilla sauce*

\*\*\*

#### *Desert*

*Da lat Fresh Fruits*

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***Menu 2***

***Appetizer***

*Tôm cuộn mì ý chiên giòn, rau củ tươi sệt đậm nhỏ*  
***Crispy prawn in kadaif fillo on organic vegetables salad***

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***Main Course***

*Thịt phi lê heo chiên, sốt mật ong và hương thảo*  
***Pork medallion in honey rosemary sauce***

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***Desert***

***Da lat Fresh Fruits***

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***Menu 3***

***Appetizer***

*Xúp kem măng tây và thịt cua*  
***Green asparagus with crab meat soup***

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***Main Course***

*Cá hồng chiên sốt chanh dây*  
***Pan-fried white snapper in passion sauce***

\*\*\*

***Desert***

***Da lat Fresh Fruits***



*Menu 4*

*Appetizer*

*Xúp bí*

*Pumpkin soup aromatic essence*

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*Cá T m chiên sốt g ng và rau mùi*

*Pan-fried sturgeon fish in a aromatic herbs*

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*Desert*

*Da lat Fresh Fruits*

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*Menu 5*

*Appetizer*

*Xúp a ti sô h ng cà ri*

*Artichoke soup light curry flavour*

\*\*\*

*c gà nh in m s traung ic u tây*

*Stuffed chicken with mushroom in tarragon sauce*

\*\*\*

*Desert*

*Da lat Fresh Fruits*