

ADVANCED PROFESSIONAL CHEF COURSE

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)**
- **STIR FRIED CLAMS WITH THAI CHILI PASTE (HOI LAAI PAD NAM PRK PHAO)**
- **STIR-FRIED SHRIMP WITH ASPARAGUS (GOONG PAD NOR MAI FARANG)**
- **COCONUT MILK CUSTARD (KA NOM TUAY)**

WEDNESDAY (3)

- **SHRIMP SPRING ROLLS (POR PIA GOONG THOD)**
- **SEAWEED WRAP WITH CHICKEN (GAI HOR SA-RAI)**
- **BANANA BLOSSOM SALAD (YAM HUA PLEE)**
- **CRISPY SPRING ROLL PIE (GOONG KA BUEANG)**
- **CHINESE PLUM SAUCE (prepare) (NAAM JIM BUAY)**
- **ARAYAL LEAF WRAP APPETIZER (MIANG KHAM)**

THURSDAY (4)

- **STEAMED CURRIED SEAFOOD (HO MOK TALAY)**
- **AUTHENTIC THAI GRILLED CHICKEN (GAI YANG)**
- **STIR FRIED MORNING GLORIES (PHAD PAK BUNG FAI DAENG)**
- **FRIED GREEN PAPAYA SALAD (SOM TAM TOD)**
- **RICE SEASHELLS WITH SWEET COCONUT (KRONG KRANG NAM KA-TI)**

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FRIDAY (5)

- **CHOMUANG DESSERT STUFFED CHICKEN (CHOMUANG MUANG)**
- **SPICY SEAFOOD IN HOT PLATE (PLA PHAT CHA KA-TA ROON)**
PINEAPPLE FRIED RICE (KHAO PAD SAPPAROD)
GREEN CURRY GOLDEN BAG (TUNG THONG KHEAO WAN)
- **TINY DUMPLINGS IN SWEET COCONUT MILK (KA NOM BUA LOY)**

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WEEK 2

MONDAY (6)

- **VEGETABLE SOUP PASTE (prepare) (NAM PHRIK KAENG LEANG)**
- **VEGETABLE SOUP (KAENG LEANG)**
- **CONE PUFF PASTRY STUFFED WITH CURRY (GRUY KA REE)**
- **DEEP FRIED CHICKEN WINGS (BPEEK GAI THOD NAM PLA)**
- **STEAMED SEA BASS WITH LIME SAUCE (prepare) (PLA KAPHONG NEUNG MANOW)**
- **STEAMED BANANA PASTRY (KANOM KLUAY)**

TUESDAY (7)

- **GAENG KHUA CURRY PASTE (prepare) (NAM PHIK GAENG KHUA)**
- **MUSSEL CURRY WITH PINEAPPLE (GAENG KHUA SAPPAROD)**
- **WINGED BEAN SALAD (YAM TUA PLU)**
- **TOM YAM FRIED RICE (KHAO PAD TOM YAM)**
- **SPARERIBS GARLIC (SI-KHRONG MOO THOD KRA TIUM)**
- **WATER CHESTNUTS IN COCONUT SYRUP (TUB TIM GRUB)**

WEDNESDAY (8)

- **CHICKEN IN BROWN SAUCE ON RICE (KHAO NA KAI)**
- **DEEP FRIED WRAPPED PORK BALL WITH NOODLE (GAI SA-RONG)**
- **GREEN CURRY FRIED RICE (KHAO PAD GAENG KHEAO WAN)**
- **DEEP FRIED FISH SERVED WITH SPICY HERB SALAD (YAM PLA BORAN)**
- **SWEET NOODLES IN COCONUT MILK SYRUP (SA-RIM)**

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THURSDAY (9)

- TAY-PHO CURRY PASTE (prepare) (NAM PHRIK GAENG TAY-PHO)
- TAY-PHO CURRY WITH PORK BELLY & MORNING GLORIES (GAENG TAY-PHO)
STIR FRIED SPARE RIBS WITH LEMONGRASS (SI-KHRONG MOO PAD TA-KRI)
DEEP FRIED FISH IN RED CURRY (PAD PED PLA THOD KROB)
- YELLOW CURRY CRAB (POO PAD PHONG KA REE)
- SWEET COCONUT STUFFED DOUGH (KANOM SAIDE SAI)

FRIDAY (10)

- KHAO SOY CURRY PASTE (prepare) (NAM PRIK GAENG KHAO SOY)
- KHAO SOY WITH CHICKEN (KHAO SOY GAI)
- DEEP FRIED FISH IN 3 FLAVOR SAUCE (prepare) (PLA THOD SAM-ROD)
- PORK DUMPLING (KANOM JEEB JEEN)
- THAI SHRIMP ROLL
- TARO COCONUT CUSTARD (MAW KAENG PHEUAK)

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WEEK 3

MONDAY (11)

- FRESH SPRING ROLLS + 5 SPICE SAUCE (prepare) (POR PIA SOD)
- STUFFED NUTRIA OMELETS (KAI YUT SAI)
- STUFFED CHICKEN WINGS (BPEEK GAI YUT SAI)
- SOY BEAN DIP (prepare) (LON TAO JEOW)
- THAI COCONUT NOODLE DESSERT (KANOM LOT CHONG)

TUESDAY (12)

- CABBAGE WITH FILLING SOUP (KAENG JUID KRALUMPLEE YAT SAI)
- MIXED MUSHROOM SALAD WITH TOFU (YUM HED TAO HU PLA)
- GRILLED SPICY CHICKEN SOUTHERN STYLE (KAI KOR LAE)
- GRILLED CHICKEN SALAD (YAM GAI YANG)
- PINEAPPLE MORSELS TOPPED WITH MINCED CHICKEN & PEANUTS (MA HOR)

WEDNESDAY (13)

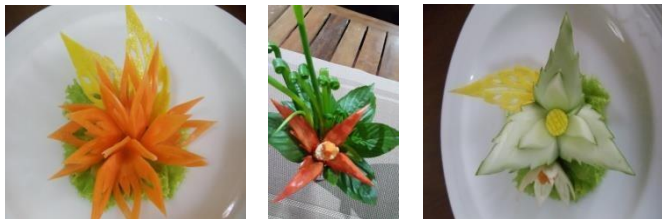
- HOW TO MAKE TOFU (TAO HU)
- STEAMED OR DEEP FRIED TOFU AND PRAWN SAUCE (TAO HU SONG KHUANG)
- FRIED CRISP RICE SHEETS AND DIP (KAO TANG NA TANG)
- DEEP FRIED SPICY CHICKEN SALAD (LAAB TORD)
- RICH NOODLE PASTE WITH BEAN SPROUTS (KWAY TEOW LORD)
- SIAMESE CUPCAKE (KANOM PUI FAI)

THURSDAY (14)

- CRISPY FRIED NOODLES (MI KROP)
- SPICY MINCED CHICKEN SPRING ROLLS (POR PIA LAAB)
- CRISPY BAKED FISH WITH HERBS (PLA OP SAMOONPRI)
- HOW TO MAKE FISH BALLS (LOOK CHIN PAL)
- FISH BALLS WITH HOT CHILI (LOOK CHIN PLA PAD PRIK KEE NOO)
- SWEET TARO WITH COCONUT FILLING (TAKOH PHEUAK)

FRIDAY (15)

FRUIT & VEGETABLE CARVING



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WEEK 4

MONDAY (16)

- THAI CURRY DIP (KAPI KHUA)
- FRIED RICE BALLS WITH SPICY SHRIMP PASTE (KHAO TORD NAM PRIK KA-PI)
- SPICY SHRIMP PASTE (prepare)
- DEEP FRIED CRABMEAT WITH CHILI PEPPER (NUA POO PAD PRIK LEONG)
- SPICY LEMONGRASS WITH SHRIMP SALAD (PLA GOONG)

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- BANANAS WITH STICKY RICE (KHAO TOM MAT OR KHAO TOM PAD)

TUESDAY (17)

- THREE KINGS SOUP (KAENG JID SAM KA-SAT)
- FRIED VERMICELLI WITH PORK (WUN SEN PHAT KHAI)
- STIR FRIED SQUID WITH SALTED EGG YOLKS (PLA-MEUIK PAD KAI KEM)
- FRIED SCALLOPS (HOY SHEEL JA)
- RAY RAI DOUGH PRESS (KANOM RAY-RAI)

WEDNESDAY (18)

- STUFFED CUCUMBER SOUP (GAENG JUED TANG GUA YUD SAI)
- FRIED CRAB AND CHICKEN STUFFED SHELLS (POO JA)
- DEEP FRIED PORK WITH SESAME (MOO TORD NGA)
- BAKE PRAWNS AND MUNG BEAN NOODLES (GOONG OOB WUN SEN)
- THAI COCONUT CAKE (KANOM BA BIN)

THURSDAY (19)

- GOONG SONG KHUANG SAUCE (prepare)
- DRESSING UP SHRIMP (GOONG SONG KHUANG)
- THAI STYLE CHICKEN BIRYANI WITH GREEN SAUCE (KHAO MOK GAI)
- CRISPY SWAMP CABBAGE SALAD (YAM PAK BUNG THOD KROB)
- THAI RICE NOODLES IN COCONUT MILK (MEE KATI)
- MUNG BEAN FLOUR & COCONUT DESSERT (KANOM LUERM GRUEN)

FRIDAY (20)

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



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

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