i LIKE
THAI COOKING SCHOOL

At
Grand Canyon
Chiang Mai

SUPER FUN THAI COOKING CLASS



Free Lake Access

Only
1,000.-
FULL COURSE

BOOK NOW

- Vegan
- Vegetarian
- Gluten Free

options available



+66-82-283-4041

www.i-likethaicooking.com

i LiKE
THAI COOKING SCHOOL

At i-Like Thai Cooking School, we believe cooking should always be fun filled with laughter, flavors, and new friendships. Our classes feel like cooking at home with friends, where everyone joins in, shares stories, and enjoys great food.

Located at the scenic **Grand Canyon Chiang Mai**, surrounded by water and greenery, We offer a fun cooking experience in a relaxing lakeside setting. After class, you can enjoy the peaceful lake view or even splash in the water to end the beautiful day.



We welcome everyone solo travelers, couples, families or groups of friends. With our cheerful English-Thai instructors guiding you, you'll learn step by step how to cook 7 dishes.

Take home new cooking skills, an e-recipe book, and memories of laughter and flavor the kind you would expect from cooking at home with friends.

"Super Fun Thai Cooking Class"

SUPER FUN

Not your usual cooking class at i-Like Thai Cooking School it feels like cooking at home with friends. Music in the air, sizzling woks, and plenty of laughter turn every dish into a fun memory. Cook, laugh, eat and enjoy.





SUPER FLAVOR

Super Flavor is what Thai food is all about spicy, sweet, salty and sour in harmony. Using fresh local ingredients from the market to your wok, every dish bursts with Thai taste that keeps you craving more.

SUPER WORTH

Everything you need for a perfect day: market shopping, cooking 7 Thai dishes, transfers, e-recipes, and time by the lake. Just bring yourself we'll handle the rest.



SUPER FUN THAI COOKING CLASS

Itinerary

1. Pick-Up

Morning Session
08.00 - 08.30

Afternoon Session
12.00 - 12.30

Evening Session
15.30 - 16.00



2. Local Market Visit



3. Start Cooking Class



12.30
16.30
20.00

4. Finish Cooking Class



5. Relax at The Grand Canyon Lake

6. Arrive at your hotel

13.30 Morning Session
17.30 Afternoon Session
21.00 Evening Session

Pick you up from your accommodation in Chiang Mai and head to the local market.

Explore a traditional Thai market where you'll handpick fresh ingredients with your cooking teacher.

Learn about local herbs, vegetables, and spices essential to Thai cuisine.

Take a short ride to our private kitchen and meet your cheerful, fun instructor with years of teaching experience.

Cook 7 delicious Thai dishes in a full-course experience tailored to your preferences (vegetarian/vegan/gluten free options available).

At the end of the session, you'll receive your very own e-recipe booklet.

After cooking, cool off at the Grand Canyon Lake! Jump in for a swim, float around, Kayaking or just relax by the water with your dishes.

Drop-off back at your accommodation in Chiang Mai.

Note

- A free transfer service to/from all places of accommodation within a 5 k.m. radius of Chiang Mai's Old City
- Transport from locations outside this area will incur a surcharge
- Lake access in the evening is limited to a safe area near the shore.

Include

- Round-Trip Transfer to/from your accommodation in Chiang Mai
- Visit Local Market
- English-Thai Teacher
- Ingredients for cooking
- Drinking water
- Individual cooking station
- Take away service
- E-book recipes for cooking
- Vegan, Vegetarian, Gluten Free options available
- Free Lake Access
- Life Jacket
- Insurance

What to bring?

- Extra Clothes
- Swimming Suit
- Sandals
- Insect Spray
- Sunblock Lotion
- Own allergy medication

FULL COURSE WITH 7 DISHES

1 APPETIZER (Choose 1 menu)



Thai Papaya Salad
(Som-Tam)



Crispy
Spring Roll



Fresh Spring Roll

2 STIR FRIED (Choose 1 menu)



Pad Thai



Stir-Fried Flat Rice Noodles
(Pad-See-Ew)



Stir Fried Chicken
with Cashew Nuts



Stir-Fried Holy Basil
(Pad-Kra-Pao)

3 SOUP (Choose 1 menu)



Tom-Yum Clear
or Creamy Soup



Tom-Kha
(Coconut milk soup)

4 5 CURRY PASTE & CURRY
(Choose 1 menu)



Green Curry Paste



Green Curry



Pa-Nang Curry Paste



Pa-Nang Curry



Mas-Sa-Man
Curry Paste



Mas-Sa-Man Curry



Khao-Soi Curry Paste



Khao-Soi

6 7 DRINK & DESSERT



Iced Butterfly
Pea Flower Tea



Mango Sticky Rice

Some dishes contain ingredients eggs, milk, peanut, seafood, corn starch, gluten and others.

If you have any food allergies, please let us know.



We're open daily with 3 sessions

Morning Course

- Pick-UP : 08.00 - 08.30 hrs
- Drop-Off : 13.30 hrs

Afternoon Course

- Pick-UP : 12.00 - 12.30 hrs
- Drop-Off : 17.30 hrs

Evening Course

- Pick-UP : 15.30 - 16.00 hrs
- Drop-Off : 21.00 hrs

iLiK THAI COOKING SCHOOL

Student	฿ 1,000
Visitor*	฿ 400
Infant** (0-3)	Free

***Visitors:** Who don't join the cooking will still get to enjoy the dishes prepared in our class.

****Children under 3 years old is free.**

"Spice & Splash Your Day!"











Contact us +66-82-283-4041

Open Daily www.i-likethaicooking.com