

# COOKING CLASSES AT THAI BASIL

with Suleka: chef/owner



Suleka is the chef and owner of Thai Basil restaurant which has been awarded for BEST THAI in Sacramento by Sac. Mag. and SN&R, Reader's choice awards since 2001.

In class she will reveal her mother's recipes as well as Thai Basil's signature dishes.

Class includes hands on and cooking demonstrations, tips & techniques and key ingredients to make delicious Thai food. In class, students will taste their favorite Thai dishes and share their experience of Thai cooking.

Classes are held in Thai Basil's new kitchen located above the restaurant.

**Location: Thai Basil cafe - 2431 J street (2nd floor) Sac. Ca**

## Three different classes to choose from:

### Class - A

Fresh salad rolls  
Thai coconut soup  
Curry beef noodle salad  
Pad Thai  
Mango and sweet rice

### Class - B

Chicken Satay  
Tom yum soup  
Spicy grilled beef salad  
Red curry w coconut milk  
Fried banana w/ ice cream

### Private Classes

We offer private classes w/ min. of 8 people or \$475.  
Class can be scheduled at your convenience and menu can be customised based on your preference.

Class is limited to no more than ten people

Recipes and food samplings are provided

Key ingredients used in class will be available for purchase - **cash only**

Menu subject to change without notice.



## Class Schedule:

Sunday, Sep. 19	11:30 - 2:30	Class - A
Sunday, Oct. 3	11:30 - 2:30	Class - B
Sunday, Oct. 17	11:30 - 2:30	Class - A
Sunday, Nov. 7	11:30 - 2:30	Class - B

**Class Fees: \$65 per person for each class, or \$120 for 2 classes**

**\$10 additional for wine tasting** (optional)

Notes: please arrive 10 min. early to sign in

Reschedule must be min. one week prior to scheduled class, based on availability only

**Class fees are non-refundable**

**Please call 916-442-7690 to sign up**

**Full payment is required**

Under certain circumstances, class schedule may be changed or canceled, full refund will be issued