



Cooking Class weekly menu

Tuesday

- Fresh spring rolls with prawns, pork, fresh herbs and rice noodles. Saigon Cooking Class's peanut dipping sauce - *Gỏi cuốn*.
- Green Mango, "Cang Cua" sala, baby spinach & BBQ chicken with sate - *Gỏi gà*.
- Fried rice with lotus seeds, prawns, chicken, carrots & green peas fold in a fresh lotus leaf - *Com gói lá sen*.
- Surprise seasonal dessert.

Wednesday

- Fried spring roll with pork & glass noodles. Nuoc Mam dipping sauce - *Chả giò*.
- Fresh lotus stems salad with prawns, pork and Vietnamese herbs with prawn cracker and a chili flower. Sweet and sour dressing - *Gỏi Ngó sen*.
- Fresh rice noodles with marinated BBQ pork, raw vegetables and fresh herbs. Hoa Tuc's Kumquat and Nuoc Mam dressing - *Bún thịt nướng*.
- Surprise seasonal dessert.

Thursday

- Mustard leaf rolls with crunchy vegetables & prawns. Kumquat sweet and sour dipping sauce - *Cuốn diếp Hoa Túc*.
- Sticky rice fritter stuffed with pork and carrot with soya sauce - *Xôi chiên*.
- Char-grilled beef wrapped in Betel leaves with lemongrass served with fresh rice noodles, rice paper and fresh leaves - *Bò Lá Lot*.
- Surprise seasonal dessert.

Friday

- Sour soup with prawns, pineapple, tamarind paste & okra - *Canh chua tôm*.
- Banana blossoms salad with chicken, peanuts and deep-fried shallots in a banana tree flower presentation. Nuoc Mam dressing - *Gỏi gà bắp chuối*.
- Crisp rice flour pancake with pork & prawns and soya sprouts - *Bánh Xèo*.
- Surprise seasonal dessert.

Saturday

- Fried spring roll with pork & taro. Nuoc Mam dipping sauce - *Chả giò*.
- Water spinach and "Cang Cua" salad with quail eggs, dry prawns, raw vegetables, fried garlic & shallots with Hoa Tuc's kumquat dressing - *Gỏi rau muống*.
- Crispy fried noodles with squids & crunchy vegetables - *Mì xào giòn hải sản*.
- Surprise seasonal dessert.

Sunday

- Fresh spring rolls with prawns, pork, fresh herbs and rice noodles. Saigon Cooking Class's peanut dipping sauce - *Gỏi cuốn*.
- Glass noodle salad with marinated squids, vegetables and tamarind dressing. *Gỏi miến mực*.
- Stew chicken in a clay pot, ginger, coconut juice & jasmine rice - *Gà kho gừng*.
- Surprise seasonal dessert.

We teach "Pho Bo" – rice noodle soup with beef for private cooking class only.

However if you love "Pho" our Chef will be pleased to explain how to cook it and we will also offer you the recipe.