SMALL GROUP CLASSES

MORNING MARKET TOUR & COOKING CLASS

9 AM - 1 PM

Market tour, 3 dishes cooking class + free dessert & lunch

Rate: 39$ - 995.000 vnd

MORNING OR AFTERNOON COOKING CLASS

10 AM - 1 PM OR 2 PM - 5 PM

3 dishes cooking class + free dessert & lunch

Rate: 33$ - 840.000 vnd

SAIGON COOKING CLASS

COMING SOON!

EVENING COOKING CLASS

Soul of Phở: A Vietnamese Kitchen Experience

6 PM - 9 PM

3 dishes cooking class

+ free dessert

& dinner

Rate: 47$ - 1 200 000 vnd

MORNING COOKING CLASS MENU

SAIGON COOKING • CLASS •

TUESDAY

- **Bò Lá Lốt:** Grilled beef with lemongrass wrapped in betel leaves with Nuoc Mam dipping sauce and rice noodles.
- **Gỏi Gà Bắp Chuối:** Banana blossoms salad with chicken & vegetables, in a banana tree flower.
- **Thịt Kho Trứng:** Caramelized pork and quail eggs simmered in fish sauce, sugar, and coconut water with home made pickles.
- **Dessert:** surprise !

WEDNESDAY

- **Chả Giò:** Fried spring roll with pork & mushrooms. Nuoc Mam dipping sauce.
- **Gỏi Gà Bắp Chuối:** Banana blossoms salad with chicken, vegetables, in a banana tree flower.
- **Bún Thịt Nướng:** Fresh rice noodles with marinated BBQ pork, raw vegetables and fresh herbs. Kumquat and Nuoc Mam dressing.
- **Dessert:** surprise !

THURSDAY

- **Canh Chua Tôm:** Sour soup with prawns, pineapple, tamarind paste & okra.
- **Xôi Chiên:** Sticky rice fritter stuffed with pork and carrot with soya sauce.
- **Bún Chả Hà Nội:** Pork patties with lemongrass, signature dipping sauce and fresh rice noodles.
- **Dessert:** surprise !

FRIDAY

- **Bánh Bèo :** Steamed rice cake topped with savory shrimps, mung beans, and crispy shallots, served with home made dipping sauce.
- **Gỏi Ngó Sen:** Fresh lotus stems salad with prawns, pork with lotus roots cracker.
- **Phở Gà:** The iconic chicken noodle soup
- **Dessert:** surprise !

SATURDAY

- **Gỏi Cuốn:** Fresh spring rolls with prawns, pork, fresh herbs and rice noodles. Peanut dipping sauce.
- **Gỏi Gà:** Green mango, pepper elder, baby spinach salad with marinated chicken with sate.
- **Bánh Xèo:** Crisp rice flour pancake with pork & prawns and soy sprouts.
- **Dessert:** surprise !

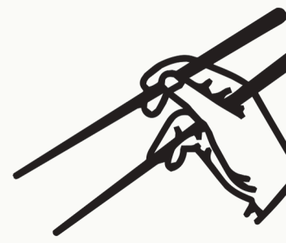
SUNDAY

- **Chả Giò:** Fried spring roll with pork & mushrooms. Nuoc Mam dipping sauce.
- **Gỏi Gà:** Green mango, pepper elder, baby spinach salad with marinated chicken with sate.
- **Cơm Gói Lá Sen:** wrapped fried rice with lotus seeds, prawns, chicken, carrots & green peas wrapped in a fresh lotus leaf.
- **Dessert:** surprise !

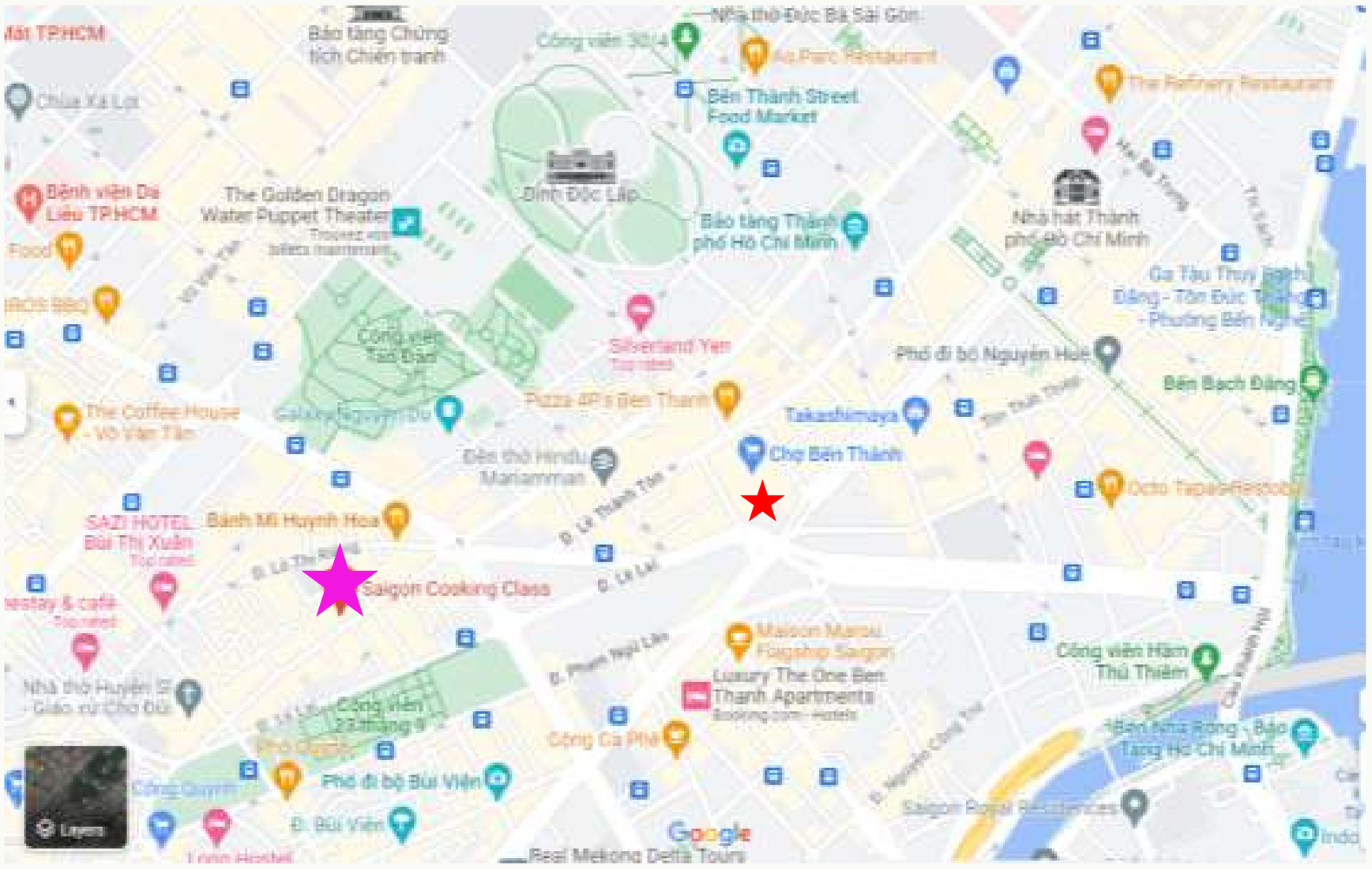
AFTERNOON COOKING CLASS MENU

Same menu every day for afternoon classes

- **Gà Kho Gừng:** Stew chicken in a clay pot, ginger, coconut juice & jasmine rice.
- **Bánh Mì:** Vietnamese sandwich with grilled marinated pork and home made pickles.
- **“Maki” Gỏi Cuốn:** Fresh spring rolls with prawns, red cabbage, cucumber, carrots, Thai basil and rice noodles. Peanut dipping sauce.
- **Dessert:** Cook you own Chè Chuối !



SAIGON COOKING CLASS



★ **Find our cooking school:** 80/1 Nguyen Trai Street District 1, take the small covered passage, you will find us on your left.
Be careful that there is a street with the same name in District 5 so please make sure you select the right address in District 1 when you book your transportation. Our cooking class is in a small alley in the back of a charming traditional Vietnamese building.

★ **For the market tour:** meet Chef Oanh at 9am at Cua Tay gate of Ben Thanh market

BOOKING & INFORMATION
80/1 Nguyen Trai Street, Dist.1, HCMC
+84 98 505 6734 • fb.com/culinaryteambuilding
www.saigoncookingclass.com • contact@saigoncookingclass.com