



Private
Chef
Package

About Thai Cooking Class Oslo

"THAI COOKING CLASS OSLO IS PLACE FOR LEARNING HOW TO MAKE AUTHENTIC THAI CUISINE IN OSLO"

My name is Nussara or you can call me Aiw. I am Thai and I've grown up in Thailand with a family that has talents of cooking. My mom taught me all cooking skills and techniques of how to make an authentic Thai recipe since I was a kid. Moving to Norway doesn't stop me making food for people. It melts my heart to see how much enjoyable they have while my food and it will be more amazing if people who joined my classes can cook Thai cuisine with authentic taste by themselves. That's how I started cooking class. In the class, we use Thai exotic ingredients, including vegetables, spices, and herbs as well as stories telling by each dish you cook and all skills of cooking I have.



These past years I have several of participants joined the classes but we have to shut down the group class and provide online or some private class only. Now everything is getting back to normal and I hope I can open the class again soon!

Private Chef Project

It was my lovely customers who brings me this idea of "Private Chef" on their wedding day and I am loving it so much. As I said I love cooking and it always melts my heart to see how much enjoyable people have while eating my food. I will be your private chef and prepare all of your favourite authentic thai cuisine on your special occasions.

I come along with all the ingredients needed to prepare your favorite meal at your home. All meals will be introduced with storytelling and details.

All you need to do is just enjoy your special time with this meal and get full!



Starters

Dumplings or Dim sum
Fried Shrimp
Fried Thai fish egg
Chicken Satay
Deep fried Spring rolls
Deep fried Chicken with Thai Herbs
Deep fried Wonton

Main Course

Tom Yum goong
Tom Kha Gai
Massaman curry
Thai red curry
Thai Green curry
Chicken salad
Papaya Salad
Grilled Beef Salad
Vermicelli Noodle with Seafood
Salad
Stir-fried Chicken with cashew
nuts
**The above menu are served with
rice
Pad See Ew
Pad Thai

Dessert

Mango Sticky Rice

Kid menu

Fried Rice
Fried Boneless Chicken with rice

Packages

3 COURSES | KR 1,000,-
(1 starter, 1 main course and 1 dessert)

4 COURSE | KR 1,200,-
(1 starter, 2 main courses and 1 dessert)

KIDS MENU : KR 250.-
(1 dish)

***Please let me know in advance if any dietaries or allergies or
any special request.*



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