

# KALLAYANEE'S KITCHEN

## THAI COOKING CLASSES

### CLASS MENU CHOICES

2023



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## SHARE YOUR PASSION!

For Authentic Thai Cuisine



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## **STANDARD CLASSES**

Delicious Combinations  
of Meats, Poultry, and Seafood



# THAI CLASSIC FAVOURITES



## Thai Spring Rolls

Hot and crunchy, these delectable Asian appetizers are a great opener for any meal.



## Phad Thai

A popular spicy noodle dish that you can make as hot as you like.



## Vegetable Stir Fry with Cashews and Chili

Cashews grow naturally in Thailand and are enjoyed year round in dishes like this.



## Thai Coconut Soup

Everyone enjoys this smooth and comforting coconut soup with chicken.



## Red Curry Chicken

A deeply satisfying blend of red curry paste, Thai Sweet Basil and coconut milk.



# SPICY RIBS & SATAY



## Tom Yum Kung

A delicious hot and sour prawn soup simmered in lemon grass, lemon and lime juice.



## Green Beans with Sesame Oil and Garlic

Spiced with Thai chili sauce, these beans pop off the plate with mouth-watering flavour.



## Chicken Satay

Barbecued to a golden brown and served with Peanut Sauce, these are a sure party favourite.



## Fried Rice with Shrimp

A favourite item with just about any meal, this fried rice dish goes great with seafood soup.



## Thai Style Sweet and Sour Pork Ribs

Tender pork ribs cooked to a turn with ginger and garlic sauce and special Thai spices.



# SEAFOOD & CURRY MEDLEY



## Green Curry Chicken

A classic Thai curry dish simmered in coconut milk and topped with cilantro.



## Garlic Prawns

These flavourful prawns make a great dish, stir-fried in garlic and special Thai spices



## Tom Yum Talay

Thailand's famous spicy seafood soup is packed with shrimp, crab and white fish.



## Mixed Vegetables with Chili Sauce

Green pepper, red peppers, onions, green beans and garlic combined with oyster sauce.



## Yam Moon Sen

Delicious, spicy vermicelli noodles with chicken breast, cooked shrimp and fresh herbs.



# SAMUI ISLAND FESTIVAL



## Spicy Chicken Salad

Just made for chilled beer and good conversation on a hot Bangkok night.



## Red Snapper

Deep fried, smothered in sweet and sour spicy sauce and topped with cilantro.



## Thai Salad Rolls

Vegetables, prawns, rice noodles and chicken breast rolled in rice paper and dipped in peanut sauce.



## Coconut Beef

Tender chunks of sirloin beef slow cooked in coconut milk and Thai curry.

## Samui Seafood Soup

Inspired by the Thai island of Samui, this delicious soup is a combination of many spices, flavours and fresh seafood.





# FLOATING MARKET FLAVOURS



## Daikon Fritters with Bacon

### Appetizers

A tasty appetizer dish featuring a bacon filler and daikon radishes.



## Thai Chicken Salad

A refreshing Thai salad just right for summer eating with barbecued chicken.



## Fish with Tamarind Sauce

Kaffir leaves, fresh chillies and tamarind juice make the difference in this delicious seafood dish, which can be made with halibut, cod, or Red Snapper



## Three Friends in a Pan

A traditional Thai seafood dish featuring the combined flavours of "three friends": prawns, mussels and squid.

## Thai Sour Seafood Soup

A tangy sour seafood soup highlighted by flavours of lemon and lime.





# THAI PICNIC FAVOURITES



## Papaya Salad

A spicy popular favourite in Thailand, just right with barbecue chicken and other tasty dishes.



## Barbecued Chicken

Marinated in a special combination of Thai spices, this dish is ideal with Papaya Salad and Sticky Rice.



## Crispy Rice Noodles

These can be served as an accompaniment to other dishes, or as a stand-alone main dish.



## Sweet and Sour Ground Pork with Shrimp

Surrounded by fresh seasonal vegetables and simmered in Thai herbs and spices — a tasty treat!



## Sticky Rice

A traditional favourite, this is made for eating with fingers, dipping in sauces and with other dishes.



# DRUNKEN NOODLE PARTY



## Thai Prawn Cakes

A delicious treat, deep fried in a tasty batter and served with sweet vinegar sauce.



## Beef and Basil Stir-Fry

Beef tenderloin stir-fried in oyster sauce with the rich taste of Thai Basil, spiced with chillies.



## Drunken Noodles

Soused in chili garlic and oyster sauce, chicken breasts and noodles make a great combination.



## Chicken with Rice and Dipping Sauce

One of Thailand's favourite traditional dishes, it's the sauce that makes the difference!



## Hot & Spicy Vegetables

Spicy red chillies and garlic make these vegetables a flavourful accompaniment to main dishes.



# SPICY SOUTHERN DELICACIES



## Beef Salad with Grapes

Combined with lemongrass, lime leaves, mint, and chillies, this is a delicious combination of flavours.



## Thai Traditional Rice Soup

Oyster mushrooms and cilantro are the secret ingredients in this delicious Thai comfort food.



## Chicken Massaman

Chicken thighs simmered in coconut milk and special Massaman curry make this dish irresistible.



## Thai Won Ton

Tasty snacking is guaranteed with this spicy combination of pork and a ginger dipping sauce.



## Eggplant Salad

Red onions, lemon juice and pork beautifully complement the eggplants in this delightful dish.



# THAI SEAFOOD FESTIVAL



## Tiger Prawn Curry

Take fresh prawns and combine with red curry, coconut milk and lime juice for this tasty dish.



## Fish in Spicy Coconut Cream

Fresh from the sea, halibut or cod, gently simmered in a broth of Thai spices and coconut milk.



## Asparagus Salad

A surprising combination of flavours lifts asparagus and bean sprouts to a new taste sensation.



## Hot & Spicy Soup

Mussels, cod, and tiger prawns simmered in spicy juices make this a memorable dish.



## Thai Red Hot Chicken Wings

The perfect dish for guests on a cold winter night, these wings are as hot as you want them!



## ALONG THE MEKONG



### Tiger Prawn Salad with Snow Peas

Delicately spiced Tiger Prawns highlight the fresh, crispy taste of vegetables in this light favourite.



### Leaf-Wrapped Chicken

Chicken marinated in sesame oil and other spices is deep-fried in pandan leaves.



### Barbecued Pork

Pork marinated in sweet evaporated milk, soy sauce, and oyster sauce and gently simmered over a BBQ.



### Mekong Salad Rolls

These unusual rolls, packed with shrimp, fresh mint and pork come from the Mekong river region.



### Thai Chicken Noodle Soup

A gentle, lightly-seasoned soup made for simple enjoyment and pleasure.



## **THAI CURRY CLASSES**

Curry Made the Old-Fashioned Way  
With Natural, Authentic Ingredients



# THAI CURRY CLASS ONE: Smoke and Fire



## Bangkok Noodle Soup

This noodle soup is a wonderful meal in itself that millions of Thai people eat every day.



## Panang Curry

This is a milder curry sauce than other Thai curries and can be used with beef, chicken, pork or tofu.



## Yellow Curry

A creamy smooth, spicy curry that goes best with halibut, cod, other white fish, or chicken.



## Chilli Garlic Paste

One of Thailand's most popular hot sauces, found as a condiment on virtually every table. Commonly used as a spicy flavouring on just about anything.



## Red Curry

Perhaps the most popular of the Thai curries. Make it as hot or mild as you like.



## Mango and Sticky Rice

The perfect cool dessert for a hot and spicy curry meal.

## THAI CURRY CLASS TWO: Hot and Sour



### Garlic Pork

A dish to test spicy and hot fanatics. If you can't handle the spice, try the garlic chicken below.



### Green Curry Chicken

If you like your curry hot, this is the best choice for you! A mix of coconut milk, authentic green curry, green beans and Thai basil.



### Massaman Curry Paste

This curry paste is from the south of Thailand. But watch out! They like it hot in the south.



### Hot & Sour Tom Yum Paste

An essential ingredient for Tom Yum Prawn soup, it adds a spicy lift to the flavour.



### Tom Yum Chilli Paste

Also essential for Tom Yum Prawn soup. Add more or less to control the spicy heat of the dish.



### Green Curry Paste

Tends to be more spicy than other Thai curries. Key ingredient is green bird-eye chilli.



### Deep Fried Banana and Ice Cream

A traditional Thai favourite, enthusiastically adopted by foreign visitors.





## **VEGETARIAN CLASSES**

The Wonderful World  
of Vegetables, Herbs and Spices  
Available only for Private Classes

# VEGETARIAN LESSON 1: Spicy Money Bags Potpourri



## Money Bags

Spicy hot tofu appetizers flavoured with chili and other tasty herbs and spices.



## Corn Salad

Fresh cooked corn kernels are tossed with tomatoes in a delicious lime juice-based sauce.



## Clay Pot Vegetables and Noodles

Tofu, vermicelli noodles and vegetables are simmered in a traditional Thai brown sauce.



## Chiang Mai Curried Noodles

Tofu, rice noodles, carrots, cilantro, and bean sprouts in a special curry from northern Thailand.



## Spinach with Tofu

Spinach seared lightly in a wok and topped with fried tofu smothered in peanut sauce.



## VEGETARIAN LESSON 2: Hot & Spicy Veggie Delights



### Mixed Stir-Fry Vegetables with Noodles

Vermicelli noodles, tomatoes and Shiitake mushrooms are sautéed in tasty Thai spices.



### Vegetarian Tom Yum Soup

Oyster mushrooms replace fish in this version of the Thai soup, spiced with lemongrass and galangal.



### Vegetarian Salad Rolls

Tofu, rice noodles, carrots, cilantro, and bean sprouts are served with a delicious peanut sauce.



### Vegetarian Gyoza

Spicy hot appetizers flavoured with chili and packed with Shiitake mushrooms.



### Sweet Potato Curry

A vegetarian variation of the very popular Thai green curry, with eggplant and Thai sweet basil.



## VEGETARIAN LESSON 3: Jungle Curry Veggies Feast



### Gang Paa

"Jungle Curry," a spicy mixture of lemongrass, galangal, holy basil, green beans and tofu.



### Nam Pik

Crispy, deep-fried tofu sticks served with spicy traditional dipping sauce and fresh vegetables.



### Pat Peow Wan

A contrast of sweet and sour flavours including pineapple, red peppers, yellow peppers and tofu.



### Tod Pak

A light snack made from deep-fried green beans, deep-fried wonton and a special peanut sauce.



### Gang Pit

A flavourful mix of coconut milk and red curry with "puff" tofu and lychee nuts and tomatoes.



## VEGETARIAN LESSON 4: Khon Kaen Veggy Favourites

### Khon Kaen

#### Noodle Soup

Daikon radish, chillies and lime juice highlight the flavours in this tasty soup, named after one of Thailand's northern cities.



#### Tangy Tofu Ginger Snaps

It's the red chillies that make the ginger snap in this toothsome, textured tofu dish



#### Thai Mixed Vegetable Wrap

A tantalizing mixture of sliced taro and shiitake mushrooms in a flavourable bean curd wrap, gently deep fried.



#### Spicy Tofu Omelette

Four fresh eggs and soft tofu are the secret to this delicious egg dish.



#### Eight Spices Puffed Tofu

Juniper and Star Aniseed are just two of many surprises in this lively mixture of herbs and spices



## VEGETARIAN LESSON 5: Golden Nuggets in Grandma's Hair



### Golden Nuggets in Grandma's Hair

Tofu and fresh pineapple chunks simmered in tamarind and pineapple juice, snuggled up in crispy rice noodles



### Peanuts Swimming in Garlic and Lime Juice

An extraordinary appetizer supercharged with chilli peppers, lemongrass, shallots and mushroom soy sauce.



### Three Mushroom Tofu Medley

A festival of delicious mushrooms including King Oysters, Shiitake, and Enoki combined with puff tofu.

### Yellow Curry Tofu Twisters

A spicy, authentic vegetarian yellow curry paste amps up the taste.



### Bitter Melon Soup

An amazingly comforting clear soup combining soft tofu, carrots, bitter melon, vegetarian broth, mushroom soy sauce, black pepper and cilantro.



### Red Rubies Dessert

Water chestnuts rolled in tapioca flour and served with crushed ice and palm sugar syrup.





## **PREMIUM CLASSES**

Only for Our Very Special Private Students  
Three Very Special Thai Dinners

# **PREMIUM CLASS:** Thai Imperial Duck Banquet



## **Royal Thai Noodles**

Sliced chicken breasts are stir-fried with fried garlic, sesame oil, sweet soy sauce and dried Thai chillies.



## **Thai Imperial Duck**

A remarkable, specially-roasted duck dish so secret we're only prepared to reveal its ingredients and preparation to students who take this class!



## **Tiger Prawn Money Bags**

A delicious combination of Tiger Prawns, ground pork, onions, garlic, vermicelli noodles, bean sprouts and cilantro, wrapped up in Spring Roll pastry shells.



## **Creamy Coconut Soup**

This soup starts with a delicious chicken broth prepared with lemongrass, daikon, and cilantro root, later flavoured with special Thai pastes.



## **Agar Fruit Dessert**

A light and delicious dessert that's great for people watching their weight.



## **Grapefruit Salad**

Perfect for summertime and outdoor barbecues!



# **PREMIUM CLASS:** Barbecue Lamb Supreme



## **Barbecue Lamb Supreme**

Marinated in delicate Thai herbs and spices, the lamb is barbecued and served with chicken wings and fresh mango salsa, a refreshing change from English-style lamb.



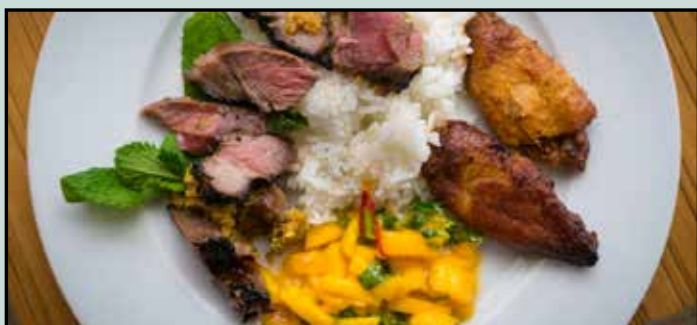
## **Lamb Curry**

A hot and spicy curry dish simmered in special Thai herbs and spices with potatoes.



## **Cilantro and Pepper Chicken Wings**

These tenderly-baked chicken wings are delicious when dipped in the special dipping sauce.



## **Mango Salsa makes all the Difference**

All the other flavours of lamb and chicken, spices and seasonings, spring to life with a touch of mango.



## **Pork Wraps**

A little known but delicious Thai "Wrap Dish," with ground chicken and pork stuffing inside Thai rice wraps.



## **Mixed Fruit Salad**

Shredded papaya, mangoes, cantaloupes, apples, chillies and carrots highlight this delicious summer



## **PREMIUM CLASS:** Crab Curry & Corn Fritters Feast



### **Thai Corn Fritters**

Deep fried in a tasty batter and served with sweet vinegar sauce — crunchy and delightful!



### **Pineapple Fried Rice**

Served on a half pineapple, rice, prawns and cashew nuts with roasted coconut flakes.



### **Egg Plants with Peppers and Snow Peas**

Stir-fried with black bean sauce and spiced with chili garlic sauce. A Thai delight!



### **Crab Curry**

Fresh from the sea, crab is steamed and served with creamy coconut curry sauce.



### **Spicy Ground Pork with Herbs**

Larb Moo, as the Thai call it, is a delightful accompaniment to chilled beer or wine on a hot night.



# THAI DESSERTS CLASS: Available only as a Private Class



## Deep Fried Banana and Ice Cream

A traditional Thai favourite, enthusiastically adopted by foreign visitors.



## Pumpkin Custard

Pumpkin pulp is mixed with eggs, palm sugar, and coconut milk, topped with vanilla ice cream.



## Thai Mung Bean Cake

A gluten-free favourite, made from mung beans and topped off with fried shallots.



## Pandan Sweet Rice Cake

A deliciously healthy rice cake made with pandan leaves, sticky rice and coconut milk.



## Mango & Sticky Rice

A delicious rice pudding of traditional Thai sticky rice, toasted coconut and fresh mangoes.



## Red Rubies

Water chestnuts rolled in tapioca flour and served with crushed ice and palm sugar syrup.



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