

# **ADVANCED PROFESSIONAL CHEF COURSE**

## **WEEK 1**

### **MONDAY (1)**

- **GRILLED LONG EGGPLANT SALAD (YAM MA-KUA YAW)**
- **CHICKEN WRAP WITH PANDANUS LEAVES (GAI HOR BAI TOEY)**
- **SWEET DIP (prepare)**
- **STEAMED FISH WITH GINGER SAUCE (PLA NEUNG KHING)**
- **DEEP FRIED SHRIMP IN SPICY SAUCE (PHAT KHI MAO GOONG THOD) - THAI LAYER CAKE (KA NOM CHAN)**

### **TUESDAY (2)**

- **JUNGLE CURRY PASTE (prepare) (NAM PHRIK GAENG PAH)**
- **JUNGLE CURRY CHICKEN (GAENG PAH GAI)**
- **CRISPY CATFISH GREEN MANGO SALAD (YAM PLA DUKE FOO)**
- **STIR FRIED CLAMS WITH THAI CHILI PASTE (HOI LAAI PAD NAM PRK PHAO)**
- **THAI SHRIMP ROLLS (POR PIA GOONG)**  
**COCONUT MILK CUSTARD (KA NOM TUAY)**

### **WEDNESDAY (3)**

- **SHRIMP SPRING ROLLS (POR PIA GOONG THOD)**
- **SEAWEED WRAP WITH CHICKEN (GAI HOR SA-RAI)**
- **BANANA BLOSSOM SALAD (YAM HUA PLEE)**
- **CRISPY SPRING ROLL PIE (GOONG KA BUEANG)**
- **CHINESE PLUM SAUCE (prepare) (NAAM JIM BUAY)**
- **ARAYAL LEAF WRAP APPETIZER (MIANG KHAM)**

### **THURSDAY (4)**

- **STEAMED CURRIED SEAFOOD (HOR MOK TALAY)**
- **AUTHENTIC THAI GRILLED CHICKEN (GAI YANG)**
- **STIR FRIED MORNING GLORIES (PHAD PAK BUNG FAI DAENG)**
- **FRIED GREEN PAPAYA SALAD (SOM TAM TOD)**
- **RICE SEASHELLS WITH SWEET COCONUT (KRONG KRANG NAM KA-TI)**

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## **FRIDAY (5)**

- **CHOMUANG DESSERT STUFFED CHICKEN (CHOMUANG MUANG)**
- **SPICY SEAFOOD IN HOT PLATE (PLA PHAT CHA KA-TA ROON)**  
**PINEAPPLE FRIED RICE (KHAO PAD SAPPAROD)**  
**GREEN CURRY GOLDEN BAG (TUNG THONG KHEAO WAN)**
- **TINY DUMPLINGS IN SWEET COCONUT MILK (KA NOM BUA LOY)**

## **WEEK 2**

## **MONDAY (6)**

- **VEGETABLE SOUP PASTE (prepare) (NAM PHRIK KAENG LEANG)**
- **VEGETABLE SOUP (KAENG LEANG)**
- **CONE PUFF PASTRY STUFFED WITH CURRY (GRUY KA REE)**
- **DEEP FRIED CHICKEN WINGS (BPEEK GAI THOD NAM PLA)**
- **STEAMED SEA BASS WITH LIME SAUCE (prepare) (PLA KAPHONG NEUNG MANOW)**
- **STEAMED BANANA PASTRY (KANOM KLUAY)**

## **TUESDAY (7)**

- **GAENG KHUA CURRY PASTE (prepare) (NAM PHIK GAENG KHUA)**
- **MUSSEL CURRY WITH PINEAPPLE (GAENG KHUA SAPPAROD)**
- **WINGED BEAN SALAD (YAM TUA PLU)**
- **TOM YAM FRIED RICE (KHAO PAD TOM YAM)**
- **SPARERIBS GARLIC (SI-KHRONG MOO THOD KRA TIUM)**
- **WATER CHESTNUTS IN COCONUT SYRUP (TUB TIM GRUB)**

## **WEDNESDAY (8)**

- **CHICKEN IN BROWN SAUCE ON RICE (KHAO NA KAI)**
- **DEEP FRIED WRAPPED PORK BALL WITH NOODLE (GAI SA-RONG)**
- **GREEN CURRY FRIED RICE (KHAO PAD GAENG KHEAO WAN)**
- **DEEP FRIED FISH SERVED WITH SPICY HERB SALAD (YAM PLA BORAN)**
- **SWEET NOODLES IN COCONUT MILK SYRUP (SA-RIM)**

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## **THURSDAY (9)**

- TAY-PHO CURRY PASTE (prepare) (NAM PHRIK GAENG TAY-PHO)
- TAY-PHO CURRY WITH PORK BELLY & MORNING GLORIES (GAENG TAY-PHO)  
STIR FRIED SPARE RIBS WITH LEMONGRASS (SI-KHRONG MOO PAD TA-KRI)  
DEEP FRIED FISH IN RED CURRY (PAD PED PLA THOD KROB)
- YELLOW CURRY CRAB (POO PAD PHONG KA REE)
- SWEET COCONUT STUFFED DOUGH (KANOM SAIDE SAI)

## **FRIDAY (10)**

- KHAO SOY CURRY PASTE (prepare) (NAM PRIK GAENG KHAO SOY)
- KHAO SOY WITH CHICKEN (KHAO SOY GAI)
- DEEP FRIED FISH IN 3 FLAVOR SAUCE (prepare) (PLA THOD SAM-ROD)
- PORK DUMPLING (KANOM JEEB JEEN)
- STIR FRIED SEAFOOD WITH SHRIMP PASTE (TALAY PAD KA-PI)
- MUNG BEAN THAI CUSTARD DESSERT (MAW KAENG TUA)

## **WEEK 3**

## **MONDAY (11)**

- FRESH SPRING ROLLS + 5 SPICE SAUCE (prepare) (POR PIA SOD)
- FRIED VERMICELLI WITH PORK (WUN SEN PHAT KHAI)
- STUFFED CHICKEN WINGS (BPEEK GAI YUT SAI)
- SOY BEAN DIP (prepare) (LON TAO JEOW)
- THAI COCONUT NOODLE DESSERT (KANOM LOT CHONG)

## **TUESDAY (12)**

- CRISPY FRIED NOODLES (MI KROP)
- FRIED CRISP RICE SHEETS AND DIP (KAO TANG NA TANG)
- GRILLED SPICY CHICKEN SOUTHERN STYLE (KAI KOR LAE)
- GRILLED CHICKEN SALAD (YAM GAI YANG)
- PINEAPPLE MORSELS TOPPED WITH MINCED CHICKEN & PEANUTS (MA HOR)

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## **WEDNESDAY (13)**

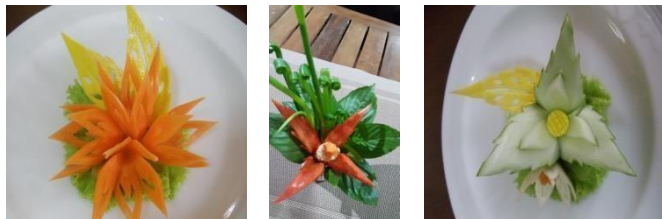
- HOW TO MAKE TOFU (TAO HU)
- STEAMED OR DEEP FRIED TOFU AND PRAWN SAUCE (TAO HU SONG KHUANG)
- DEEP FRIED SPICY CHICKEN SALAD (LAAB TORD)  
DEEP FRIED FISH WITH TAMARIND (PLA THOD KHAMIN)  
SIAMESE CUPCAKE (KANOM PUI FAI)

## **THURSDAY (14)**

- LEMONGRASS WILD PEPPER LEAF WRAP (MIANG TAKRAI BAI CHAPLU)
- SPICY MINCED CHICKEN SPRING ROLLS (POR PIA LAAB)
- CRISPY BAKED FISH WITH HERBS (PLA OP SAMOONPRI)
- HOW TO MAKE FISH BALLS (LOOK CHIN PAL)
- FISH BALLS WITH HOT CHILI (LOOK CHIN PLA PAD PRIK KEE NOO)
- SWEET TARO WITH COCONUT FILLING (TAKOH PHEUAK)

## **FRIDAY (15)**

### **FRUIT & VEGETABLE CARVING**



## **WEEK 4**

## **MONDAY (16)**

- STEAMED PORK IN NOODLE SHEET ROLL WITH RICH FLAVORFUL SAUCE (KUAY TEOW LORD)
- FRIED RICE BALLS WITH SPICY SHRIMP PASTE (KHAO TORD NAM PRIK KA-PI)
- SPICY SHRIMP PASTE (prepare)
- DEEP FRIED CRABMEAT WITH CHILI PEPPER (NUA POO PAD PRIK LEONG)
- THAI STYLE SALTED BLACK OLIVE FRIED RICE (KHAO PAD NAHM LIAP)
- BLACK SESAME DUMPLING IN GINGER TEA (BUA LOY NAAM KHING)

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## **TUESDAY (17)**

- **THREE KINGS SOUP (KAENG JID SAM KA-SAT)**
- **STUFFED NUTRIA OMELETS (KAI YUT SAI)**
- **STIR FRIED SQUID WITH SALTED EGG YOLKS (PLA-MEUIK PAD KAI KEM)**  
**FRIED SCALLOPS (HOY SHEEL JA)**  
**RAY RAI DOUGH PRESS (KANOM RAY-RAI)**

## **WEDNESDAY (18)**

- **VIETNAMESE PANCAKE (KANOM BEUANG YUAN)**
- **FRIED CRAB AND CHICKEN STUFFED SHELLS (POO JA)**
- **DEEP FRIED PORK WITH SESAME (MOO TORD NGA)**
- **BAKE PRAWNS AND MUNG BEAN NOODLES (GOONG OOB WUN SEN)**
- **THAI COCONUT CAKE (KANOM BA BIN)**

## **THURSDAY (19)**

- **STUFFED CUCUMBER SOUP (GAENG JUED TANG GUA YUD SAI)**
- **THAI STYLE CHICKEN BIRYANI WITH GREEN SAUCE (KHAO MOK GAI)**
- **CRISPY SWAMP CABBAGE SALAD (YAM PAK BUNG THOD KROB)**
- **STIR FRIED CHINESE KALE WITH SALTED FISH (KHANA PLA KEN)**
- **MUNG BEAN FLOUR & COCONUT DESSERT (KANOM LUERM GRUEN)**

## **FRIDAY (20)**

**½ DAY--LOOK CHOOP (fruit – shaped mung beans)**



- **½ DAY--THAI CHILI PASTE (NAM PRIK PHAO)**

