JUNIOR CHEF
COOKING CLASS

Little Chefs in the Making!

Let your child step into the world of cooking and creativity with our Junior Chef Cooking Class. Designed for children aged 5 to 12 years, this interactive culinary experience encourages young talents to have fun while learning new skills in a real kitchen setting.

Cooking Class Itinerary:

15:20 HRS	15:30 HRS	15:40 HRS	15:50 HRS	17:00 HRS
Registration and presentation of Junior Chef Apron bag	Meet the chefs and dress up in a mini chef's outfit	Introduction to the recipes and ingredients	Hands-on cooking session	Certificate presentation and photo session

Booking Terms:

- THB 1,450++ per child
- Available every Friday and Saturday at The Addition restaurant
- Advance reservation of at least 2 days is required
- Open to children aged 5-12 years
- Includes a Junior Chef Apron Welcome Set
- Parents must inform the staff of any dietary restrictions at the time of booking
- 24-hour cancellation policy applies
- The programme subject to suspended if less than 4 children attended

Let your little one discover the joy of cooking in a fun, safe and inspiring environment.

Siam Kempinski Hotel
BANGKOK

For more information or reservations, please contact
Guest Service Centre T: +66 (0) 2 162 9000

Kempinski
HOTELIERS SINCE 1897

JUNIOR CHEF
COOKING CLASS
Menu & Recipes

Friday Menu

HAM & CHEESE SANDWICHES
INGREDIENTS:

- 4 slices of bread
- 4 slices of chicken ham
- 2 slices of cheddar cheese
- 10 g of butter
- 2 lettuce leaves
- 4 black olives

VIETNAMESE SPRING ROLLS
INGREDIENTS:

- 2 rice paper sheets
- 50 g of sliced carrots
- 30 g of lettuce
- 30 g of cucumbers
- 80 g of shrimps (cooked and peeled)
- 50 g of rice noodles
- dressing of choice

WATERMELON POPSICLES
INGREDIENTS:

- 200 g of watermelon juice
- 20 g of lime juice
- 30 g of sugar

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