

Moments in Mahasawat



Known as the "Village by the Canal"

Mahasawat has been designated
an official OTOP village for agricultural tourism



Contact Us:

Ms. Patchaya Watbour
(Course Coordinator)

Thai Cooking at Mahidol
touch_patch
thaiculturebyrilca
+66 81 825 8686, +66 87 685 2050
thaiculture@mahidol.edu
rilca_lr

Visitors will stroll through lush lotus fields, learn how to make and eat rice crackers and meet villagers as they go about their day. And, as the sun begins to set, we'll visit colorful fruit orchards where tourists can handpick the tastiest mangoes, pomelos and bananas straight from the trees.

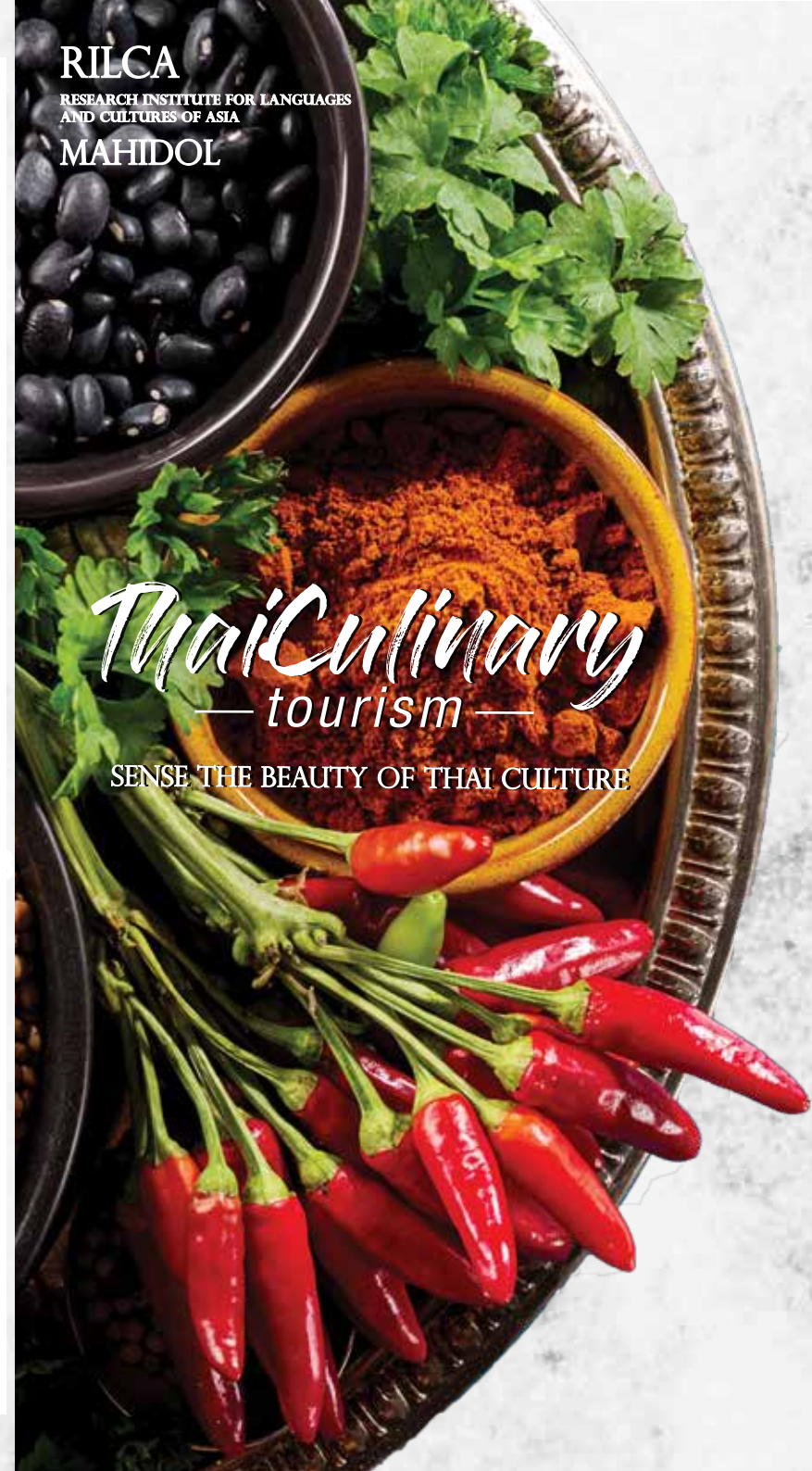
Learn about Thai riverside and canal culture, food and friendliness with this unique window into a uniquely Thai way of life.

RILCA
RESEARCH INSTITUTE FOR LANGUAGES
AND CULTURES OF ASIA
MAHIDOL



ThaiCulinary — tourism —

SENSE THE BEAUTY OF THAI CULTURE



All menu items are subject to charge
according to seasonality.

Weekly Rotated Menu

Absolute Thai Favorites

Gai & Nam Jim Satay (Chicken Skewers with Sweet Peanut Sauce)

Thinly sliced and skewered chicken breast marinated in a sauce of coconut milk, turmeric powder, soy sauce and palm sugar; served with a peanut sauce made from red curry paste, red onions, chilli powder, roasted peanuts, coconut milk, tamarind juice and palm sugar.

Homemade Green Curry Paste

Hand ground curry paste from green chili peppers, cumin, coriander, white peppercorn, lemongrass, galangal, Thai basil, lime juice, cilantro root, garlic, shallots and shrimp paste.

Gaeng Keaw Wan Gai (Green Curry Chicken)

Green coconut milk curry with chicken, Thai eggplants, pea eggplants, red chili peppers, Thai basil, kaffir lime leaves, palm sugar and fish sauce.

Pad Thai (Stir Fried Rice Noodles with Egg)

Vegetables and tofu in tamarind sauce with fish, dried shrimp, garlic, red chili peppers and palm sugar.

Khao Niao Ma Muang (Mango Sticky Rice)

Ripe yellow mango served with glutinous rice and a sweet cream reduction sauce made from coconut milk, sea salt and palm sugar.



Palace Inspired Cuisine



Tom Yum Goong
(Spicy Lemongrass Shrimp Soup)

Maing Dok Bua (Royal Lotus Wrap)

Coconut flakes, dried shrimp, peanuts, ginger, shallots, lemon, and chili peppers wrapped in petals of the lotus blossom. Tamarind sauce

Yum Som-o (Pomelo Salad)

Spicy pomelo salad with dried shrimp, tomatoes, green beans, peanuts, garlic, red chili peppers and palm sugar, marinated in lime juice and fish sauce.

Homemade Massaman Curry Paste

Hand ground Massaman curry paste from roasted peanuts, shallots, garlic, red chillies, galangal, lemongrass, coriander, cumin, cumin seeds, nutmeg, cinnamon, cloves, cardamom, shrimp paste, fish sauce and palm sugar.

Gaeng Massaman Gai (Massaman Curry Chicken)

Massaman curry with chicken, potatoes, cashew nuts, coconut milk, red bell pepper, tomatoes, onions, fish sauce and palm sugar.

Foi Thong, Thong Yip, Thong Yot (Golden Threads)

Egg yolk threads boiled in sweet palm syrup.








ThaiCooking

@ Mahidol, est. 2017

The Immersive Senses Thai Culinary series by RILCA teaches students the art and science of Thai cuisine in a culturally immersive Thai kitchen. Each class is held in Mahidol's historic, all teakwood Thai house. Traditional Thai music, recorded by masters of Thai percussion and string instruments, fills the air as our trained Thai chefs, each with a deep understanding of the cultural history of Thai food, teach you to prepare, cook and present Thai food like a palace sous chef.

When done properly, Thai cuisine is a complex mix of the five senses (sight, sound, smell, taste and touch) and five tastes (sweet, sour, salty, bitter and umami). From Tom Yum Goong to Kow Niew Ma Muang, completely immerse yourself in a culinary sensory experience that is authentically Thai.

Schedule: Every Friday

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Morning: Cooking Class		Afternoon: Cultural Tourism		Price: 2,500 THB
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Morning: Cooking Class				Price: 1,500 THB

**BTS Pick up at Bangwa Station

Kow Niaoow (Glutinous Sticky Rice)

Traditional method of making bamboo sticky rice.

Gai Tod Bai Toey (Marinated Chicken Wings in Pandan Leaf)

Chicken wings wrapped in pandan leaves with a marinade sauce made from coconut milk, coriander, soy sauce, fish sauce, oyster sauce, garlic, galangal, chili peppers and pandan paste.

Som Tum Thai (Spicy Papaya Salad)

Green papaya salad, dried shrimp, tomatoes, green beans, peanuts, garlic, red chili peppers and palm sugar, and marinated in lime juice and fish sauce.

Laab Moo (Spicy Pork Salad)

Spicy minced pork salad with toasted rice, cilantro, limes, shallots, red chili peppers, green onions, spearmint, palm sugar and fish sauce.

Kluay Buat Chi (Bananas in Coconut Milk)

Fresh finger bananas in coconut milk, sea salt and palm sugar.



Note: Customers with food allergies, please notify staff in advance, Vegetarian option is available



Foi Thong, Thong Yip, Thong Yot
(Golden Threads)



Pad Thai
(Stir Fried Rice Noodles with Egg)

Som Tum Thai
(Spicy Papaya Salad)

Regional Inspired (Northeast) Cuisine