


PERIDOT
GRAND
LUXURY BOUTIQUE HOTELS

COOKING CLASS



COOKING CLASS WITH PERIDOT

Vietnamese cuisine is greatly admired for its fresh ingredients, minimal use of dairy & oil, complimentary textures & reliance on fresh herbs & vegetables. Vietnamese food is considered one of the healthiest cuisines around the world. There is no better way to explore and understand a culture than through its cuisine.

In an effort to showcase the diversity of Vietnamese food, we offer guests a unique experience at Peridot Grand Luxury Boutique Hotel through our exciting cooking class. Guest can enjoy an authentic cultural and culinary experience and learn to prepare and cook traditional Vietnamese dishes in a fun, hands-on way and under the watchful eye of our talented chefs.

Cooking classes at Peridot Grand are held daily

✓ MORNING CLASS: 11AM - 2PM

✓ AFTERNOON CLASS: 2PM - 5PM

ITINERARY



Visit **Dong Xuan Market** by cyclo to choose the ingredients for the dishes that you will create.

Discover the culture of Vietnam through local food.



Learn how to **cook**.

Enjoy what-you-just-cooked **dishes**.



OPTION 1: Fresh Spring Rolls – Hanoi Deep Fried Spring Rolls – Hanoi Char-grilled Pork

- FRESH SPRING ROLLS: Pork, Fresh Rice Noodle, Rice Paper, Lettuce, Coriander, Vietnamese Mint, Marjoram, Carrot, Cucumber, and Green Mango

- HANOI DEEP FRIED SPRING ROLLS: Minced Pork, Chicken Egg, Carrot, Jicama, Bean Sprouts, Spring Onion, Coriander, Glass Noodle, Shallot, Wood Ear Mushroom, Shitake Mushroom, Onion and Taro

- HANOI CHAR-GRILLED PORK: Minced Pork, Pork Belly, Lemongrass, Shallot, Spring Onion, Caramel Sauce, Salt Sugar, Chicken Powder, Chicken Stock Powder, Fish Sauce, and Pepper



Chicken Noodle Soup



Hanoi Grilled Fish



OPTION 3: Green Mango Salad with Seafood – Beef Noodle Soup – Hanoi Char-grilled Pork

GREEN MANGO SALAD WITH SEAFOOD: Fresh Prawn, Squid, Green Mango, Carrot, Cucumber, Red Onion, Vietnamese Mint, Coriander, Roasted Peanut and Roasted Sesame

BEEF NOODLE SOUP: Fresh Rice Noodle, Beef Bone, Beef Brisket, Beef Tenderloin, Onion, Ginger, Shallots, Cardamom, Cinnamon and Star Anise

HANOI CHAR-GRILLED PORK: Minced Pork, Pork Belly, Lemongrass, Shallot, Spring Onion, Caramel Sauce, Salt Sugar, Chicken Powder, Chicken Stock Powder, Fish Sauce and Pepper



MENU

Fresh Spring Rolls



Hanoi Char-grilled Pork



Hanoi Deep Fried Spring Rolls



OPTION 2: Fresh Spring Rolls – Hanoi Grilled Fish – Chicken Noodle Soup

- FRESH SPRING ROLLS: Pork, Fresh Rice Noodle, Rice Paper, Lettuce, Coriander, Vietnamese Mint, Marjoram, Carrot, Cucumber, and Green Mango
- HANOI GRILLED FISH: White Fish (cod fish, sea bass or catfish), Minced Galangal, Turmeric Juice, Fermented Rice, Chopped Shallot, Chopped Chili, and Shrimp Paste
- CHICKEN NOODLE SOUP: Fresh Rice Noodle, Water, Chicken Bones, Whole Chicken, Onion, Ginger, Shallot, Pandan Leaves and Coriander Seeds

Beef Noodle Soup






Green Mango Salad with Seafood

PRICE

- * Private class for 1 person: VND2,160,000/person
- * Private class for 2 persons: VND1,800,000/person
- * Private class for 3 persons: VND1,440,000/person
- * Private class from 5 persons and above: VND1,152,000/person
- * Children above 12 years old as adult price
- * Children from 6 - 12 years old half charge
- * Children under 6 years old free of charge

PRICE INCLUDES


GROUP CLASS

-  Fully hands-on experience
-  Local market tour
-  Learn how to cook 3 dishes & enjoy 3 dishes for lunch/dinner
-  Snack
-  01 Mineral water/pax
-  01 Beer or Soft Drink/pax
-  Experienced English-speaking Cooking Instructor
-  10% VAT or according to the Vietnam government's regulation

PRIVATE CLASS

-  Fully hands-on experience
-  Local market tour
-  Learn how to cook up to 3 dishes & enjoy 3 dishes for lunch/dinner
-  Mineral water
-  01 Beer/ Soft drink or Juice/pax
-  Experienced English-speaking Cooking Instructor
-  Start/finish time and menu can be customized upon request
-  10% VAT or according to the Vietnam government's regulation

PRICE EXCLUDES

-  Other expenses not clearly mentioned above

“
Unleash the secrets of
Vietnamese Cuisine!

Sharpen your cooking skills,
learn, eat & have fun!
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CONTACT US

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