

DID YOU KNOW ?

21 INCREDIBLE YEARS: We're the **original cooking school** on Koh Lanta, teaching students for two decades.

TROPICAL OASIS WITH GOOD VIBES:

- Open-air, clean, and professional cookery kitchen.
- Inviting swimming pool (don't forget your swim gear).
- Cozy chill-out zones; great music; unique atmosphere.
- A bar serving fantastic cocktails and great wine.

EXPERT MASTER CHEF: Our main teacher is Noi, who has in-depth knowledge of Thai cuisine. He speaks excellent English and his warm personality makes him a guest favorite. Don't just take our word for it—check out the glowing reviews on Google and TripAdvisor.

MOUTHWATERING CHOICES: Our classes cater to various dietary preferences like vegan, vegetarian, and pescatarian. Allergies? No problem. We can customize for you.

MAKE IT AT HOME: Learn where to buy ingredients at home and what substitutions you can use to make these delicious meals in your very own kitchen.

FOODIE FRIENDS: Connect with food enthusiasts from all over the world. Share the experience in a relaxed, welcoming atmosphere with your new friends.

COOK FOR A CAUSE: We don't just teach cooking; we make a difference. All profits from Time for Lime directly support Lanta Animal Welfare, a charity that provides life-saving help to abused and injured stray animals, and conducts sterilization/rabies vaccination programs on the island and surrounding areas.

CUDDLE: Get ready for some heartwarming cuddles! Some of our rescue animals will be there, so learn, cook, eat, and drink while helping the rescue animals.

TIMES & PRICES (IN THAI BAHT):

DAY CLASS with COCKTAIL FUN • 4 DISHES

Time: 11.00 – about 16.30

EVENING CLASS with COCKTAIL FUN • 3 DISHES

Time: 17.00 – about 21.00 **Only on SATURDAYS!**

Choose either Partner or Individual Chefs

1. PARTNER CHEFS: 3,400 baht for two

Make your own cocktails, then chop ingredients side-by-side. Cook together at the cooking station and create a delicious DOUBLE portion. Fun for couples or friends. **Save 600 baht!**

2. INDIVIDUAL CHEFS: 2,000 baht per person

Make it spicy or not.. the choice is yours. As an individual chef, you cook for yourself and be entirely self-reliant so get ready to stay focused and chop quickly!

ALL CLASSES INCLUDE:

- Cocktail fun class: Learn three, choose one to make.
- A detailed theory/tasting and curry paste intro.
- Chop, cook, eat, and enjoy! Breaks in between.
- FREE 2-way transport from designated pick-up points.
- Your own Time For Lime APRON to take home.
- Recipes, water, coffee, tea, and fresh fruit.
- Chill out in and around the SWIMMING POOL.
- Be prepared to have a lot of laughs!
- Take home any leftovers.

!! 13 - 16 yrs can join in as a Partner Chefs.

Those under 13 yrs can enjoy the pool area only two steps away from the cooking kitchen.

PRIVATE CLASS? Are you celebrating a special day or just want to be with your friends or family? Schedule a private class with a group of minimum of eight people. Don't hesitate to contact us!

DAILY COOKING MENUS:

Closed Sundays & Mondays

TUESDAY DAY CLASS

- Papaya Salad (deep-fried)
- Coconut soup (Tom Kha)
- Panang Curry, shrimp / tofu
- Herb Salad, caramelized fish fillet / sweet potato

WEDNESDAY DAY CLASS

- Padt Thai
- Tom Yam Soup, shrimp / veggie
- Massaman Curry
- Salad from Heaven, crispy fish / tofu

THURSDAY DAY CLASS

- Crispy Spring Rolls
- Green Curry
- Fried Rice
- Stir-fried red curry paste, shrimp / tofu

FRIDAY DAY CLASS

- Padt Thai
- Papaya Salad
- Red Curry Sauce, fish fillet / tofu
- Stir-fried holy basil, shrimp / mushroom

SATURDAY DAY CLASS

- Khao Soi Curry, shrimp / broccoli
- Morning Glory (stir-fried with BIG FIRE!)
- LAAB salad, crispy fish / mushroom
- Stir-fried chili paste, mexican potato

SATURDAY EVENING CLASS

- Khao Soi Curry, shrimp / veggie
- LAAB salad, crispy fish / mushroom
- Morning Glory (stir-fried with BIG FIRE!)



We are CLOSED: Sundays and Mondays

BOOK YOUR CLASS in advance TODAY!

www.timeforlime.net



animal welfare
มูลนิธิเพื่อสัตว์เกาะลันตา