



Gina
cook

Balancing flavors. Blending spices.

Dip into a fascinating world of colour and scents. Feel the flavor. Savor the aroma.

Exotic fragrances envelop senses.

The red heat of ground chillies. Slices of tiny green eggplants simmering in a zesty curry. The unforgettable first slice of yellow Pomelo, papaya and dragonfruit. Galangal, lemongrass, kaffir lime.

One of the globe's most intriguing cuisines awaits you.



The art of cooking Thai. Spoonfuls of memories.

Discover the rich heritage of Thai cuisine,
dripping with authenticity.
Respecting the culinary past but
injecting it with a sprig of now.
Gain insight into an unforgettable art.
Simplified to perfection.
Modern cooking the Phuket way –
with views of the Andaman from
a spectacular kitchen.
Our team values attention to detail.
A guest's unique needs. Intimate courses.
Personalized itineraries.

Feast your senses.



Your little helpers.

Ginja's gleaming team. Bursting with stories, expert tips, exciting ideas. Absorb experience and soak up talent.

Young minds, quick hands, and passion for food.

Get ready for interaction. Infectious energy. Instant knowledge. Nonstop entertainment.

And... action!



Creating masterpieces.

Everybody's darlings.
Distinctly Thai. Papaya salad and Pad Thai.
Tom Yum and curries.
Begin your journey at a market where only
locals shop. Immerse yourself in a medley of
colors and scents. Return to the kitchen and
prepare for some action. Ginja is all about
hands on. Who needs lectures? Use pans,
not pens. Learn from masters.
Relish the results.

A culinary expedition.





Ginja Cook Day Program

A Thai meal is a feast for the senses. Each morning, you can learn how to prepare everyone's favorites from one of the world's most exciting cuisines. Dip into the world of flavors, textures and aromas. The experts of the Ginja Cook team will guide you.

Courses are held daily from Monday to Friday
from 8.00 am – 1.00 pm.

Monday: Lunch Favorites

Som Tum (Spicy green papaya salad), **Tom Ka Gai** (A delightful chicken coconut milk soup), **Nhue Pad Prik Thai On** (Stir-fried beef tenderloin with young peppercorns in an oyster sauce)

Tuesday: Dinner Favorites

Tod Mun Goong (Crispy fried minced shrimp marinated with Coriander root and garlic), **Yum Woon Sen Gai Sub** (Spicy Vermicelli noodle salad with minced chicken), **Geang Phed Ped Yang** (Roasted duck in red curry)

Wednesday: Chef's Favorites

Tom Yum Goong (Spicy and sour lemongrass soup with river prawns), **Yum Nhue Yang** (Thai beef salad), **Gai Pad Takrai** (Stir-fried chicken with lemongrass and straw mushrooms)

Thursday: Ginja Signatures

Goong Som (Poached white prawns in a rich coconut and Lime broth), **Gai Yang Khrueng Gaeng** (Grilled chicken and Red curry on bamboo skewers), **Pla Nung Manao** (Steamed sea bass in lime and chili broth)

Friday: Thai Greats

Pad Thai (Stir-fried rice noodles with tamarind sauce and grilled tiger prawns), **Gaeng Keaw Wan** (Green curry), **Som Tum** (Spicy green papaya salad)



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Ginja Cook Day Program

THB 3,600 per person

- 08:00 am Meet in the lobby (by Concierge Desk) and depart on a culinary journey
- 08:30 am Experience the colors and aromas of a local Thai market and enjoy Thai treats at the market
- 10:00 am Traditional Spirit house blessing
- 10:30 am Introduction to the Ginja Cook Day course
- 11:00 am Explore the world of Thai herbs and spices
- 11:30 am Cooking adventure begins
- 01:00 pm Savor the meal you prepared

A Junior Ginja Cook Day

THB 1,800 per person

Guests are welcome to enroll their children between the age of 10 and 15 for an additional charge.

The Junior Ginja Cook Day includes a gift of:

- Ginja Cook Souvenir junior-sized apron
- Ginja Cook Junior Master certificate

Rates are subject to applicable service charge and Government taxes.

The Ginja Cook Day includes the following gifts:

- Thai cookbook with a local herbs and spices guide
- Ginja Cook Souvenir apron
- Wine, beer and beverage lunch service
- Start-up herbs and spices kit
- Ginja Cook Master certificate
- 20% discount for another Ginja Cook culinary course during your stay



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