



SMALL – GROUP HANOI COOKING CLASS

TOUR CODE: INSCCK02

Price: 39\$/person – joining group

Overview

Eating Vietnamese dishes is temporary, but learning to cook local specialties lasts for a lifetime. Opt for an insider experience during a cooking class in a local villa, a great choice for food lovers and families. As well as receiving personalized attention in a small group limited to 10, you'll explore a local market and enjoy the convenience of hotel pickup and drop-off, an added benefit not usually included with cooking classes

- **Get an in-depth glimpse into Vietnamese cuisine during a cookery course**
- **Receive personalized attention in a small group**
- **Explore a local market and learn recipes that you'll be able to take home**
- **Hassle-free hotel pickup and drop-off are included**

ITINERARY:

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Morning Class : 09:00 – 13:30 (can be customized)

Afternoon Class : 15:00 – 19:30 (can be customized)

Get picked up from your hotel lobby in Hanoi City

Walk through the local market to buy ingredients

Get a fascinating glimpse into local culture with the guidance and sharing by our chefs

Arrive at Rose Kitchen

Enjoy welcome drink made of 100% natural herbs by Rose Kitchen's recipe

Learn how to cook the real Vietnamese traditional food under the guidance of professional chefs

Enjoy your own cooking creation and numerous food

Taste unique and special local wines

Cooking Class ends and get dropped off at your hotel

Sample Menu

Starter Nộm Hoa Chuối - Banana Flower Salad

A special appetizer from fresh Banana flowers, vegetables, and herbs.

Main

Bun Cha/ Obama Noodles - BBQ Pork with Dipping Sauce

Sweet and sour dipping sauce with flavorsome marinated pork, Chef Anthony Bourdain and the Former President of USA - Mr. Barack Obama enjoyed them!

Main

Nem Rán - Fried Spring Rolls

Nem and Bun Cha will be the best combination with crispy rolls and a full flavor of fresh ingredients dipped in sweet **and sour sauce**.

Dessert

Ca Phe Trung - Egg Coffee (or Chocolate)

Egg yolks, condensed milk, honey, altogether in a creamy custard floating on Vietnamese black coffee/ chocolate (or another dessert for vegan)

PRICE INCLUDED

- Pickup and drop-off from hotel (in Old Quarter)
- Lunch/Dinner
- Seasonal fruits after meal
- Excess luggage charges (where applicable)

- Tour escort/host
- Alcoholic Beverages
- Free & unlimited local wine tasting, herbal tea, mineral water and welcome drink
- Luggage storage
- Local guide/ experienced English-speaking cooking instructor
- Pickup points

PRICE EXCLUDES

- Personal expenses
- 8% VAT if you wish to get the red invoice
- Other expenses not clearly mentioned above

Pickup details

Please message us your hotel name and address, we will arrange pickup service in the Old Quarter.

Pick-up Time: • 9:00 - 9:30 for Morning Class

• 15:00 - 15:30 for Afternoon Class

Note: We are offering the free pick up and drop off at hotels located in the Hanoi Old Quarter. Please always provide us your hotel address so that we can arrange the best pick-up/meet-up route. More specific pick-up time will be informed via mobile phone (WhatsApp/ LINE/ WeChat/ Kakao Talk/ Imessage/ Viber), hotel receptionist, at least 02 hours before the starting time. If possible, please provide us your phone number (with country code). It'd be easier for us to contact you for the pick-up/meet-up. Thank you so much!

Cancellation Policy

You can cancel up to 24 hours in advance of the experience for a full refund. For a full refund, you must cancel at least 24 hours before the experience's start time. If you cancel less than 24 hours before the experience's start time, the amount you paid will not be refunded. Any changes made less than 24 hours before the experience's start time will not be accepted. Cut-off times are based on the experience's local time.