



BANYAN TREE
LÀNG CỒ
CENTRAL VIETNAM

VIETNAMESE

COOKING CLASS

Discover the secrets of Vietnamese cuisine and its culinary heritage at our Vietnamese Cooking Class, including a guide to making "Egg Coffee" and three selected delicacies.

VND
2,000,000 ++ /person

Available from 2:00 pm to 4:00 pm.

One-day advance reservation is required.

Terms and conditions apply.

Vietnamese Summer Spring Rolls

"Gỏi Cuốn" – Rice paper, prawns, fresh herbs.

Vietnamese Pancakes

"Bánh Xèo" – Filled with prawn, sliced pork belly, carrot, and bean sprout.

"Chao Tom"

"Chạo Tôm" – Minced prawn, pork fat with garlic, and spiced shallot prawns on sugar cane stick.

Deep Fried Crab Spring Rolls

"Chả Giò Rế" – Crab, minced pork, taro, carrot, ear mushroom, garlic, rice paper, red chilli.

Mini Savory Rice Cake

"Bánh Khọt" – Rice flour batter with turmeric, topped with scallops, quail egg, and green onions.

For more information or reservations, please press 0 to contact our Reception Desk.