



Cooking Class

AT KOTO VAN MIEU





UNLEASH THE SECRETS OF VIETNAMESE CUISINE!
SHARPEN YOUR COOKING SKILLS AND HAVE FUN.

Welcome to our exclusive cooking class in Hanoi, where you'll embark on a memorable culinary adventure! Begin your day with a visit to our cherished restaurant, then take a charming stroll through a lively local market. Immerse yourself in the vibrant atmosphere, engage with friendly vendors, and hand-pick the freshest ingredients for your upcoming cooking session.



ITINERARY

CHOICE BETWEEN 2 SESSIONS EACH DAY

MORNING
9:00 TO 12:00 - 13:00



1 - Arrive at KOTO Van Mieu Restaurant

AFTERNOON
15:30 TO 19:30



2 - Stroll through the local market to select ingredients (*only for Morning Class*)



3 - Cook traditional Vietnamese dishes with a professional chef



4 - Savor your creations along with various dishes from the instructor

Note: We are happy to be acknowledged with your food allergies or food preferences, please let us know in advance so that we can confirm the substituting dishes or ingredients.

TRADITIONAL HANOI STREET *food*

1,599,000
VND/PAX

**Banana blossom and green papaya salad
with chicken breast and herbs**

*Nộm hoa chuối với đu đủ xanh ăn cùng thịt
gà xé và rau thơm*

**Traditional HANOI fried wontons with prawn,
quail egg mushroom and glass noodle**

*Bánh gối truyền thống Hà Nội cùng với tôm,
trứng cút và miến*

Bun Cha – BBQ pork cooked in two ways

*Bún chả Hà Nội ăn cùng bún
và rau thơm các loại*

**Traditional Vietnamese sweet with
fermented black rice and yogurt**

Sữa chua nếp cẩm truyền thống





CHEF'S

Signatures

1,699,000 VND/PAX

Cha ca Ha Thanh spring rolls with fresh noodle, herbs and a dipping sauce

*Món nem cuốn tươi cùng với chả cá Hà Thành
ăn cùng sốt chua ngọt*

Pink pomelo salad with chicken, herbs, sesame seed and rice cracker

*Nộm bưởi hồng ăn cùng thịt gà xé rau gia vị và
phồng tôm chiên giòn*

Marinated barramundi baked in banana leaf

*Cá vược được tẩm ướp với gia vị riêng của
bếp trưởng bọc trong lá chuối nướng*

Seasonal fruit with coconut sauce

Hoa quả theo mùa trộn cùng sốt sữa dừa

Verdant

1,390,000 VND/PAX

ODYSSEY



Banana blossom and green papaya salad with herbs and soya mushroom sauce

Nộm hoa chuối với đu đủ xanh rau thơm và sốt xì dầu nấm

Lemongrass tofu with turmeric and chili

Đậu hũ sả ớt cùng sốt xì dầu nghệ

Fried vegetarian spring rolls with noodle, carrot and mushroom

Nem rán chay nhân truyền thống với nấm

“Che” - Traditional Vietnamese sweet soup with longan and lotus seed

Chè hạt sen long nhãn

FAMILY *choice*

Full packaged menu for
GROUP OR FAMILY

Note: Kindly choose one dish for each course (Roll, Salad & Main OR Salad, Main & Dessert). The chosen 3-course menu will apply to the whole group.
Lưu ý: Vui lòng chọn một món cho mỗi phần (Cuốn, Sa lát, Chính HOẶC Sa lát, Chính, Tráng miệng). Thực đơn 3 món áp dụng cho cả nhóm.

ROLLS CHOICE

Prawn and pork wrapper on lemongrass with herbs and sauce

Traditional fried spring rolls with crab meat and minced pork

Fresh crystal spring rolls with “chả cá Hà thành”, fresh noodle and herbs

Hà nội fried wontons with prawn, quail egg and mushroom with secret sauce

Fresh rice noodle spring rolls with stir fried beef and herbs

350,000
VND/PAX

Tôm bao sả ăn cùng rau gia vị và sốt chua ngọt

Nem rán truyền thống cùng với thịt cua và heo xay

Nem cuốn tươi với chả cá bún và rau thơm

Bánh gối chiên giòn ăn cùng rau gia vị và sốt bí mật

Phở cuốn Hà Nội

SALAD CHOICES

Green papaya & mango salad with beef and Kumquat dressing

Banana blossom salad with chicken, onion, carrot and herbs in a shallot dressing

Green mango salad with prawn, onion, carrot and rice cracker

Jicama and coconut salad with chicken and mint

450,000
VND/PAX

Nộm đu đủ với thịt bò và sốt quất chua ngọt

Nộm hoa chuối với thịt gà xé, rau thơm và sốt mắm hành

Gỏi tôm xoài chua ngọt ăn cùng bánh phồng g tôm chiên giòn

Nộm dứa với củ đậu ăn cùng gà xé và rau bạc hà

Price includes VAT

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FAMILY *choice*

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MAIN COURSE CHOICES

799,000
VND/PAX

**BBQ pork cooked in two ways
with fresh noodle and herbs**

Bún chả Hà Nội

**Traditional crab with beef and
noodle soup**

Bún riêu cua Sài Gòn

890,000
VND/PAX

**Marinated barramundi
baked in banana leaf**

*Cá vược tẩm ướp gia vị riêng của
bếp trưởng bọc trong lá chuối nướng*

**Grilled marinated fish with galangal,
turmeric and shrimp paste with fresh
noodle, dill, spring onion and peanut**

Chả cá Hà Thành

DESSERT CHOICES

150,000
VND/PAX

**“Che” - Traditional Vietnamese sweet
soup with longan and lotus seed**

Chè hạt sen long nhãn

**Traditional Vietnamese sweet with
fermented black rice and yogurt**

*Sữa chua nếp cẩm
truyền thống*

COOKING CLASS

TERMS & CONDITIONS

COMPLIMENTARY OFFERINGS

- Inspiring story about KOTO social enterprise
- Welcome drink from trainees
- Full cooking recipe
- KOTO gifts
- Vietnamese tea served during the cooking class

PRICING

- All prices include VAT

RESERVATION

- Bookings must be made at least 10 days in advance
- KOTO will confirm availability within 72 hours of receiving your booking

DEPOSIT

- A deposit of at least 50% of the total bill is required within 10 days of booking confirmation

CANCELLATION POLICY

- Cancel at least 7 days before the scheduled date for a full refund
- Cancel 5 days before the scheduled date, a cancellation fee of 50% of the total bill will be charged
- Cancel within 48 hours before the scheduled date, a cancellation fee of 35% of the total bill will be charged

QUANTITY CHANGES

- Notify us of any changes at least 5 days in advance

DURATION

- The class lasts 2 – 3 hours

CLASS TIMES

- If participating in the market tour, the class starts at 8:15 am
- If not participating in the market tour, the class starts at 9:00 am

**FOR FURTHER SPECIAL REQUIREMENTS,
PLEASE REACH OUT AT**

(+84) 08 6880 3814

Email: accountmanager@koto.com.au

DISCOVER MORE



Thank you for your participation in our Cooking Class. The earnings on this activity will play a significant role in implementing our mission to give disadvantaged and at-risk youth the opportunity to break the poverty cycle by forging a better future for themselves, their families, and their communities.

