

No. guests	US\$/person
2	\$ 51
3	\$ 41
4	\$ 37
5	\$ 34
6	\$ 31
7	\$ 29
8	\$ 28
9	\$ 27
10	\$ 26

Price includes ...

- Cooking programme, market tour, cyclo trip & transfers (as itinerary)
- Lunch (dishes as per the cooking programme, plus sauteed vegetable of the day, broth, white rice)
- Drinks (Soft drink & green tea)
- Translator and market guide
- Chef's jacket and hat to wear
- Step-by-step recipe booklet to take home
- Special gift from Highway4

Itinerary

- 08.00:** Meet our guide at Highway4 Restaurant, 5 Hang Tre St
Transfer to a traditional market for a full guided tour
- 08.40:** Transfer to Highway4 Restaurant by "cyclo"
- 09.00:** Welcome drinks
- 09.15:** Cooking class
- 11.15:** Lunchtime
- 12.00:** Return transfer to Highway4 Restaurant, 5 Hang Tre St.
by taxi

Highway4 Head Office

Address:

7 Truc Bach St.

(on the edge of Truc Bach Lake)

Ba Dinh District, Hanoi

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Highway4

Cooking Classes

"Longer lasting Souvenirs ..."



Introduction

Since 2003 Highway4 has been holding cooking classes with a focus on interaction, active participation, entertainment and fun. Enjoy a guided tour around an original Hanoi street market, then relax for a “cyclo” ride across the city centre before learning how to make some classic Vietnamese dishes in a traditional restaurant setting. Before you head home we will arm you with all the information and know-how you require to produce these authentic flavours for years to come!!!

Menu Selection

Choose from our 5 specially crafted menus:

“The Highway” - H4 Catfish Spring Rolls; H4 Special Fried Rice; H4-style Grilled Beef

“The Tradition” - Fried Saigon Spring Rolls; Fish simmered in Fish Sauce; Crab Broth

“The Mountain” - Fresh Imperial Spring Rolls; Shrimps (or Chicken) sauteed with Cashew Nuts; Sour Fish Broth

“The Earth” (vegetarian) - Vegetarian Spring Rolls; Banana Flower Salad; Tofu sauteed with Spring Vegetables

“The Phở” - Vietnamese Rice Noodle Soup