



To prove that the early bird really does get the worm, Blue Elephant Cooking School & Restaurant is serving up early dinners, specially designed for timely diners.

The 3 course menu is cut down the bare essentials, a starter, entrée, and dessert. Dishes include *Foie Gras with Tamarind Sauce* (seared French goose liver from "Landes" with an authentic Thai organic sweet tamarind sauce), *Yam Ma Kuer Doi Kham* (Spicy grilled scallops with 'Royal Project' purple eggplant salad flavored with Truffle oil), *Nam Tok Tuna* (Seared medium rare tuna served with a combination of ginger and spicy chilli sauce), *Lamb Chop Krapraow* (New Zealand rack of lamb served in Krapraow sauce accompanied by wild rice and fried organic basil), *Paper Prawns* (Organic prawns wrapped in rice paper with minced chicken and crushed peanut stuffing served with a homemade plum sauce), *Orange Prawn Curry* (Organic prawns wrapped in rice paper with minced chicken and crushed peanut stuffing served with a homemade plum sauce) and *Durian Cheesecake*.

The Early Bird Menu is served daily during 17.30 – 20.00 hr. for only THB 680++ per person. The Blue Elephant Restaurant is open daily from 11:30 – 14:30 hours for lunch and 18:30 – 22:30 hours for dinner.

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