

Bangkok 101, November 2008

courses



apron, knives and wok, each student works at a personal cooking station in a spacious kitchen after short, informative demonstrations. Lunch consists of your own cooking plus additional dishes. No reason to limit yourself to just *tom yam goong* and *phad thai* – each session includes four innovative dishes; the selection changes daily. Perfect for tourists on a short Bangkok stint.

🚗 บลู เอเลphant ฅ. สาทรใต้
(รถไฟฟ้าสุรศักดิ์)

BLUE ELEPHANT (map B4)
Thai Chine Building, 233 South Sathorn Rd | 02-673-9353 | www.blueelephant.com | from B2,800

The class offered at this classy restaurant is very hands-on and easy to follow. The morning class is preferable since it starts with a visit to the Bang Rak market with the chef, where you're shown the ingredients you'll use later. Equipped with