



Located in the heart of Bangkok opposite the Surasak Sky train station, the Blue Elephant Cooking School welcomes you to a dazzling century old mansion where you will discover and experience the culinary wonders of Royal Thai Cuisine.

The Blue Elephant Cooking School has fully equipped facilities offering you the chance to put your hand to practicing Thai Cuisine. A typical day will commence with a visit to the morning market. Accompanied by our instructor, you will learn to select and buy Thai ingredients for your personal cooking lesson.

The class will be followed by a meal in our delightful restaurant sampling your own cooking as well as additional Thai dishes.

## PROGRAM OR SCHEDULE OF THE BLUE ELEPHANT COOKING

### Morning Class

- Starts 08:45am** The students will be welcomed with a fresh Thai herbal drink and discuss with the chef the 4 course meal they will prepare.
- 09:00am** The group will take a ride by Sky Train (Saphan Taksin) to the Bang Rak morning market. Our instructor will advise the group and guide you in discovering the usage of Thai fruits and vegetables without forgetting the multicoloured spices!
- 10:10am** Time to take a ride back by Sky Train to the Cooking School.
- 10:20am** Arrive at the Cooking School where a refreshing drink and towel is waiting for you. Lets move to the theory class.
- 10:30am** Theory Class. Here the instructor will present a cookery demonstration of the dishes that you will have to prepare! Each student will receive a booklet with the recipes of the day.
- 11:15am** Time to put your hands on the cooking utensils at the Practice Room. Each student has his own table and wok. Assisted by our instructor you will learn and experience the culinary technique of Thai cuisine. Four dishes are waiting to be prepared by you!
- 12:30pm** Lunch. Now you can taste and enjoy your own culinary creation in a convivial Thai setting at the Blue Elephant Restaurant.

### Afternoon Class

- Starts 1:00pm** The students will be welcomed with a fresh Thai herbal drink and discuss with the chef the 4 course meal they will prepare.
- 1:30pm** Theory Class. Introduction to Thai fruits, vegetables, herbs and typical products. Now the instructor can present a cookery demonstration of the dishes that you will have to prepare! Each student will receive a booklet with the recipes of the day.
- 3:00pm** Time to put your hands on the cooking utensils at the Practice Room. Each student has his own table and wok. Assisted by our instructor you will learn and experience the culinary technique of Thai cuisine. Five dishes are waiting to be prepared by you!
- 5:00pm** Now you can taste and enjoy your own culinary creation in a convivial Thai setting at the Blue Elephant Restaurant.

## COOKING CLASS PROGRAM

### Non-vegetarian Class Program

<b>Monday</b>	<b>Som Tam</b> Green Papaya Salad	<b>Tom Yam Koong</b> Spicy Soup with Prawns	<b>Kaeng Keaw Wan Kai</b> Green Chicken Curry	<b>Phad Thai</b> Stir-fried Rice Noodles
<b>Tuesday</b>	<b>Tom Kha Kai</b> Coconut Soup with Chicken	<b>Pha Pla Mueak</b> Squid Salad with Lemongrass	<b>Kaeng Phed Nua</b> Pumpkin in Red Curry with Beef	<b>Pla Rad Prik</b> Deep fried Fish with Trio Sauce
<b>Wednesday</b>	<b>Tom Saap Kai</b> Spicy Soup with Chicken	<b>Yum Ma Muang Pla Grop</b> Mango Salad with Crispy Fish	<b>Kaeng Karee Koong Kanun</b> Prawns Curry with Jackfruit	<b>Kai Phad Med Mamuang</b> Chicken with Cashew Nuts
<b>Thursday</b>	<b>Yum Som O</b> Pomelo Salad	<b>Tod Man Pla</b> Thai Fish Cake	<b>Seafood Krathiem Prik Thai</b> Stirfried Seafood with Garlic	<b>Kai Phad Prik</b> Stir-fried Chicken with Red Curry
<b>Friday</b>	<b>Satay Kai</b> Satay Chicken	<b>Tom Som Salmon</b> Salmon Soup with Ginger	<b>Num Tok Nua &amp; Sticky rice</b> Thai Beef Salad & Sticky rice	<b>Koong Phad Pong Karee</b> Stir-fried Shrimp with Curry Powder
<b>Saturday</b>	<b>Poo Jah</b> Deep Fried Stuffed Crab Meat	<b>Massaman Kai</b> Chicken Massaman	<b>Kee Moe Seafood</b> Stir-fried Hot Chillies with Seafood	<b>Kanom Kluyay</b> Banana Pudding (Thai Dessert)
<b>Sunday</b>	<b>Closed</b>			

### Vegetarian Class Program

- Num Prik Pao ( Chili Paste )
- Tom Yum Hed ( Spicy Mushroom Soup )
- Yum Som O ( Pomelo Salad )
- Red Curry Paste ( Kaeng Pet )
- Red Abugin Tofu Curry ( Kaeng Pet Tao Huu Ma Kae Yao )
- Hot Stir-fired Vegetable ( Phad Phrik Pak )
- Stir-fired Thai Rice Noodle ( Phad Thai Vegetarian )
- Papaya Salad ( Som Tum Vegetarian )

Please note that this schedule might be changeable.  
This menu is using for both morning and afternoon class

## THE BLUE ELEPHANT'S CHEF'S SERVICE

Delivers culinary satisfaction of a rare sort.

Guests are welcome to pitch in and help the chef if they want to – not that it will get them a discount on the price of Bt 4,400 per person.

## TAILORED CLASSES IN A COZY AND FUN ATMOSPHERE !



Every participant, whether expert or novice, is able to graduate with a Blue Elephant Cooking Class Certificate and will receive a basket consisting of Thai herbal tea and packets of curry paste, not forgetting the souvenir apron.

## PRIVATE COOKING CLASS

The Blue Elephant Cooking School welcomes everybody, from tourists to local residents. Private cooking classes can be organized for professional Chefs. A five day private course is the recommended schedule for this category.

Our doors are open daily starting with our morning program from 08:30am and in the afternoon from 01:00pm.

## RATES

**2,800.00 Baht** per person, per class.

**6,000.00 Baht** per person, per class. (Vegetarian class)

**5,000.00 Baht** per person for a package of two courses.

**10,000.00 Baht** per person for a package of five morning or five afternoon courses.

**68,000.00 Baht** for a five day professional Chef Private course.

**Rates are subject to 10% Service Charge and 7% Government Tax.**