



BLUE ELEPHANT

ROYAL THAI CUISINE

COOKING CLASS PROGRAM

Class Program

Monday	Tom Yam Koong Spicy Soup with Prawn	Yam Som O Pomelo Salad	Kaeng Keaw Wan Kai Chicken Green Curry	Phad Thai Nam Makarm Stir-fried Noodles with Tamarind Sauce
Extra lesson for afternoon course: Coconut Custard (Sang Kaya Ma Praow Orn)				
Tuesday	Tom Kha Koong Coconut Soup with Prawn	Panaeng Nua Beef with Red Curry Sauce	Seafood Nam Prik Praow Stir-fried Seafood with Chili Paste	Yum Ma Muang Pla Grob Mango Salad with Crispy Fish
Extra lesson for afternoon course: Banana Pudding (Kanom Kluay)				
Wednesday	Tom Saap Salmon Spicy Salmon Soup	Som Tam + Kai Yang Papaya Salad and Grilled Chicken	Koong Phad Nor Mai Stir-fried Prawn with Asparagus	Massaman Kai Chicken Massaman Curry
Extra lesson for afternoon course: Mango with Sticky Rice (Kao Niew Ma Muang)				
Thursday	Laab Kai Spicy Chicken Salad	Tod Man Kao Phod Corn Cake	Kaeng Som Koong Sour Curry with Prawn	Pla Rad Prik Deep Fried Fish with Trio Flavors Sauce
Extra lesson for afternoon course: Water Chestnut in Coconut Milk (Tub Tim Grob)				
Friday	Satay Kai Satay Chicken	Kaeng Liang Koong Spicy Vegetables Soup with Prawn	Moo Phad Kapraow Stir-fried Pork with Holy Basil and Chili	Pla Pao Bai Tong Grilled Fish Fillet in Banana Leave
Extra lesson for afternoon course: Jasmine Cake (Kanom Mor Kaeng Tua)				
Saturday	Yam Ma Kuer Muang Purple Eggplant Salad	Kaeng Phed Ped Yang Roasted Duck Curry	Koong Nam Makarm Prawn with Tamarind Sauce	Pla Phad Khing Stir-fried Fish with Ginger
Sunday	Closed			