



BLUE ELEPHANT

ROYAL THAI CUISINE

COOKING CLASS PROGRAM

Class Program

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|------------------|--|---|---|--|
| 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 | Pla Rad Prik Yum Ma Muang Pla Grob |
| | 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 Nua Beef 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 Flavours 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 Kink Stir-fried Fish with Ginger |
| | Extra lesson for afternoon course: Banana in Coconut Milk (Kluay Buad Chee) | | | |
| Sunday | Por Pia Spring Roll | Yam Nua Yang Spicy Grilled Beef Salad | Kaeng Karee Koong Kanun Yellow Curry with Prawn and Jackfruit | Kaeng Jeud Kai Woon Sen Clear Soup with Chicken and Vermicelli |
| | AFTERNOON OFF | | | |