

# BLUE ELEPHANT COOKING SCHOOL & RESTAURANT



**BLUE ELEPHANT**  
**ROYAL THAI CUISINE**  
www.blueelephant.com

## BANGKOK

Tel : +66 2 673 9353 - 8  
Fax : +66 2 673 9355

cooking.school@blueelephant.com

## PHUKET

Tel : +66 (076) 354 355  
Fax : +66 (076) 354 393

phuket@blueelephant.com

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Fax : +33 1 47 00 45 44

paris@blueelephant.com

## BRUSSELS

Tel : +32 2 374 49 62  
Fax : +32 2 375 44 68

brussels@blueelephant.com

## COPENHAGEN

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## MALTA

Tel : +356 21 383 383  
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malta@blueelephant.com



**La Porte des Indes**  
**INDIAN CUISINE**  
www.laportedesindes.com

## BRUSSELS

Tel: +32 2 647 86 51

brussels@laportedesindes.com

**Thai Brasserie**  
by BLUE ELEPHANT

CENTRAL FESTIVAL PHUKET  
Tel: +66 86 803 69 99  
tbp@blueelephant.com

## SAMUI AIRPORT

Tel: +66 77 601 295

samui.thaibrasserie@blueelephant.com

## BLUE SPICE

TRADE OFFICE BANGKOK

Tel: +66 2 996 9401-3  
Fax: +66 2 996 9415

customer.service@blueelephant.com

BLUE SPICE FACTORY

Tel: +66 2 908 1183  
Fax: +66 2 908 1390

th.factory.hr@blueelephant.com

FINE FOOD CATERING

BRUSSELS

Tel: +32 2 366 06 24  
Fax: +32 2 366 96 75

catering@blueelephant.com

## At Blue Elephant lives a total experience!



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 own personal cooking.

The class will be followed by a meal in our delightful restaurant sampling your own cooking as well as additional Thai dishes, if you wish to order.

### Information

Location : Skytrain Station : Surasak  
233 South Sathorn Road, Yannawa, Sathorn, Bangkok 10120

Web site: [www.blueelephant.com](http://www.blueelephant.com)

E-mail: [cooking.school@blueelephant.com](mailto:cooking.school@blueelephant.com)

Telephone: ++66 (0)2-673-9353 to 8

Fax: ++66 (0)2-673-9355

Opening Hours: 7 days a week

#### Monday - Saturday

Morning class 8.45 AM – 1:30 PM (4 menus)

Afternoon class 1:30 PM– 4:30 PM (4 menus)

#### Sunday

Morning class 9.30 AM – 1:30 PM (no market trip, 5 menus)

No afternoon class

**BANGKOK** : 233 South Sathorn Road, Yannawa, Sathorn, Bangkok 10120, Thailand

**PHUKET**: 96 Krabi Rd., Tambon Talad Neua, Muang District, Phuket 83000 Thailand

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## Cooking Class Program

### Morning Class (Monday - Saturday)

- 8.45 hrs. The students will be welcomed with a fresh Thai herbal drink and discuss with the chef the menus they will prepare.
- 9.00 hrs. 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 multicolored spices!
- 9.45 - 10.00 hrs. Time to take a ride back by Sky Train to the Cooking School. When arrived at the Cooking School, a refreshing drink and towel is waiting for you. Let's move to the theory class.
- 10.30 hrs. 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. Then 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. The dishes are waiting to be prepared by you!
- 12.45 hrs. Lunch time. Now you can taste and enjoy your own culinary creation in a convivial Thai setting at the Blue Elephant Restaurant.

***Remark :** As there is no market trip on Sunday morning, the student will be welcomed at 9.30 hrs and the class will be started at 10.00 hrs.*

### Afternoon Class (Monday - Saturday)

- 13.00 hrs. The students will be welcomed with a fresh Thai herbal drink and discuss with the chef the menus they will prepare.
- 13.30 hrs. 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. Then 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. The dishes are waiting to be prepared by you!
- 15.45 - 16.00 hrs. Now you can taste and enjoy your own culinary creation in a convivial Thai setting at the Blue Elephant Restaurant.

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