

BANGKOK
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cooking.school@blueelephant.com

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BRUSSELS
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COPENHAGEN
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MALTA
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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.




La Porte des Indes
INDIAN CUISINE
www.laportedesindes.com

LONDON
Tel: +44 20 7224 0055
london.reservation@laportedesindes.com

BRUSSELS
Tel: +32 2 647 86 51
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Thai Brasserie
by BLUE ELEPHANT
SAMUI AIRPORT
Tel: +66 77 601 295
samui.thaibrasserie@blueelephant.com

Information

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

Web site: www.blueelephant.com

E-mail: 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

Afternoon class 1:30 PM– 5:30 PM

Sunday

Morning Class 9:30 AM – 1:30PM

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Cooking Class Rate (Baht)



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Rate	Course
<u>Join Class</u>	
2,800++ P.P.	1 Half day class
5,000++ P.P.	A package of two half day's classes
12,000++ P.P.	A package of five half day's classes
<u>Private Teacher</u>	
8,300++ P.P.	Private teacher of 4 dishes (1 half day)
15,300++ P.P.	Private teacher of 8 dishes (1 full day)
15,300++ P.P.	Private 1 full day vegetarian class
8,300++ P.P.	Private 1 half day carving class
15,300++ P.P.	Private 1 full day carving class
20,000++ P.P.	Private ancient Thai cuisine class (1 full day)
78,000++ P.P.	Five day professional chef private course

Cooking Class Program

Morning Course

- Starts** The students will be welcomed with a fresh Thai herbal drink and discuss with the chef the 4 course meal they will prepare.
- 8:45 a.m.**
- 9:00 a.m..** 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!
- 10:00 a.m.** Time to take a ride back by Sky Train to the Cooking School.
- 10:10 a.m.** Arrive at the Cooking School where a refreshing drink and towel is waiting for you. Let's move to the theory class.
- 10:15 a.m.** 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.
- 11:15 a.m.** 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!
- 13:00 p.m.** Lunch. Now you can taste and enjoy your own culinary creation in a convivial Thai setting at the Blue Elephant Restaurant.

Afternoon Course

- Starts** The students will be welcomed with a fresh Thai herbal drink and discuss with the chef the 4 course meal they will prepare.
- 1:00 p.m.**
- 1:30 p.m.** 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.
- 3:00 p.m.** 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!
- 4:30 p.m.** Demonstration of basic fruit and vegetable carving for decoration.
- 5:00 p.m.** Now you can taste and enjoy your own culinary creation in a convivial Thai setting at the Blue Elephant Restaurant.