

BANGKOK
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cooking.school@blueelephant.com

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Information



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
brussels@laportedesindes.com



Thai Brasserie
by BLUE ELEPHANT
SAMUI AIRPORT
Tel: +66 77 601 295
samui.thaibrasserie@blueelephant.com

Location : Phra Pitak Chinpracha Mansion, Phuket
96 Krabi Road, Phuket Old Town,
Phuket 83000

Web site: www.blueelephant.com

E-mail: phuket@blueelephant.com

Telephone: ++66 (0) 76 354 355-7

Fax: ++66 (0) 76 354 393

Opening Hours: 7 days a week

(Restaurant)

Lunch	11:30 AM - 2:30 PM
Dinner	6:30 PM - 10:30 PM

(Cooking School) 7 days a week

Monday - Saturday

Morning class 9:30 AM - 1:30 PM

Afternoon class 1:30 PM- 5:30 PM

Sunday

Morning Class 9:30 AM - 1:30PM

Cooking School

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Class Capacity

Join Class Room
Private Class Room

36 person
12 person

Cooking School Floor Plan

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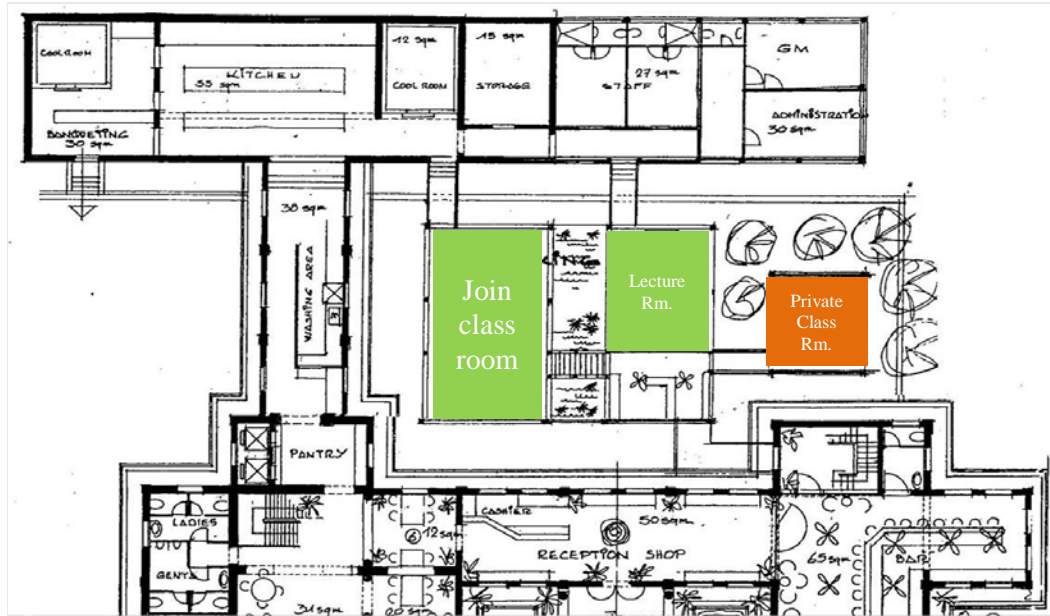
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Cooking Class Rate (Baht)

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Rate	Course
Join Class	
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
Private Teacher	
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



BLUE ELEPHANT
ROYAL THAI CUISINE
www.blueelephant.com

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BLUE ELEPHANT GOVERNOR MANSION PHUKET

Cooking Class Program

Morning Class

- 09:30 hrs** Arrival and refreshing health drinks or tea and coffee at the Blue Elephant Bar of the Governor's Mansion Phuket Town.
Departure for the local morning market. Our chef will guide you while you discover the diverse Thai fruits and vegetables and he or she will explain the use of the multicolored spices!
- 10:20 hrs** Time to return to the Cooking School.
- 10:30 hrs** Arrival at the Cooking School where a fresh Thai herbal drink and a cool towel are waiting for you. The chef will discuss the 4 course meal you will prepare. Let's move to the theory class!
- 10:30 hrs** Now the chef will demonstrate and explain step by step the very Thai dishes you will prepare! Each student will receive a booklet with the recipes of the day and a Blue Elephant apron.
- 11:30 hrs** Time to put your hands on the cooking utensils at the Practice Room. Each student has his own space and wok. Assisted by our instructors you will learn and experience the culinary techniques of Thai cuisine. Four dishes are waiting to be prepared by you, often comprising a starter, a soup, a main dish and an accompany dish.
- 12:30 hrs** The course comes to an end. It is time for the remittance of the Certificate and of the Souvenir.
- 12:30-13:15 hrs** Lunch. Now you can taste and enjoy your own preparation in a convivial Thai setting at the Blue Elephant Restaurant.

Afternoon Class

- 13:30-14:00 hrs** Refreshing health drinks at the Blue Elephant Bar of the Governor's Mansion Phuket Town. The chef will discuss the 5 course meal you will prepare. Let's move to the theory class.
- 14:00 hrs** Introduction to Thai fruits, vegetables, herbs and typical products. Now the chef will prepare and explain the dishes you will have to cook by yourselves! Each student will receive a booklet with the recipes of the day and a Blue Elephant apron.
- 15:00 hrs** Time to put your hands on the cooking utensils at the Practice Room. Each student has his own space and wok. Assisted by our instructors you will learn and experience the culinary techniques of Thai cuisine. Five dishes are waiting to be prepared by you, often comprising a starter, a soup, a main dish, an accompany dish and a dessert.
- 16:15 hrs** The course comes to an end. It is time for the remittance of the Certificate and of the Souvenir.
- 16:15-17:00 hrs** Now you can taste and enjoy your own culinary creation in a convivial Thai setting at the Blue Elephant Restaurant.