



Weekly Cooking Class Program

MONDAY	Tod Man Plaa Crispy Thai Fish cake	Tom Yam Koong Hot & Sour soup with prawns	Paneang Nua red curry with beef	Phad Thai Stir-fried Rice Noodle with prawns
	Extra lesson for afternoon course: Woon Kr ati Mapraow Oon (Jasmine coconut jelly)			
TUESDAY	Thoong Thong Kiew Waan Golden Bags stuffed with Green Curry	Kaeng Keaw Waan Kai Green curry with chicken	Preaw Waan Plaa Sweet and sour fish	Yam Ma-Muang Koong Sod Spicy Green Mango Salad
	Extra lesson for afternoon course: Kluy Buad Chee (Banana milk in coconut syrup)			
WEDNESDAY	Por Pia Kularb Crispy rose spring rolls	Koong Nam Chantr Coconut milk soup with prawns	Keang Phed Ped Yang Roasted duck curry	Klua Kling Kai Spicy stir-fried chicken with southern curry paste
	Extra lesson for afternoon course: Kanom Sod Sai (Sticky rice flour with coconut filling)			
THURSDAY	Yam Ok Ped Lynchee Duck breast salad with Lychee	Tom Kha Kai Hed Fang Coconut Milk Soup with Chicken & Mushroom	Koong Phad Prik Khing Stir-fried prawn with chili paste	Plaa Phaow Samoon Prai Grilled fish with herbs
	Extra lesson for afternoon course: Khao Niew Mamuang (Mango sticky rice)			
FRIDAY	Satay Kai Chicken satay	Yum Som O Pomelo salad	Koong Phad Pong Karee Stir-fried prawns with yellow curry	Plaa Neung Manao Steamed fish with lime and chili
	Extra lesson for afternoon course: Mor Keang Tua Thong (Jasmine cake)			
SATURDAY	Keang Jead Luk Ngo Clear soup with rambutan	Sam Liem Thong Khum Crispy triangle golden Samosa	Keang Karee Nua Yellow curry with beef	Koong Phad Naam Ma-Kham Stir-fried Prawns with Tamarind Sauce
	Extra lesson for afternoon course: Ba Bin Mapraow Oon (Thai coconut macaroon)			
SUNDAY	Ngob Plaa Grilled fish souffle leaf	Soup Nua Samoonprai Spicy beef soup with herbs	Ped Nam Makhm Duck breast with tamarind sauce	Sen Chan Kee Mao Kai Stir-fried noodles with chicken and holy basil
	AFTERNOON CLOSED			

*** Please note that this schedule can be changed according to the availability of ingredients or due to unforeseen circumstances.***

*** Preferably please make your reservation at least 1 day in advance***

Notes: Cooking Class is divided into 2 sessions, as follows:

Morning Class: 0930 - 1315 hrs (Rates at Baht 2,800++ = Baht 3,296 net per person) - trip to market

Afternoon Class: 1330 - 1700 hrs (Rates at Baht 2,800++ = Baht 3,296 net per person) - additional dessert

All classes are conducted in English. French class is also available upon request. All ingredients are provided by us.

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