



BLUE ELEPHANT
ROYAL THAI CUISINE
www.blueelephant.com

BANGKOK

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

cooking.school@blueelephant.com

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MALTA

Tel : +356 21 383 383
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La Porte des Indes
INDIAN CUISINE
www.laportedesindes.com

BRUSSELS

Tel: +32 2 647 86 51

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Thai Brasserie
by BLUE ELEPHANT

CENTRAL FESTIVAL PHUKET
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SAMUI AIRPORT

Tel: +66 77 601 295

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BLUE SPICE

TRADE OFFICE BANGKOK

Tel: +66 2 996 9401-3

Fax: +66 2 996 9415

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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!



Special Experience : Half Day Cooking Class (December 2020)

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

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

Morning Class

Monday - Sunday : 10.15AM – 1:30 PM (3 recipes)

Afternoon Class

Monday - Saturday : 1:30 PM– 4:30 PM (3 recipes)

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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Special Experience Cooking Class THB 2,000++ per person (2,354 net) for half day cooking course

Daily Cooking Menu

Course A

- ปอเปี๊ยะกุหลาบ
Rose spring roll
- ขนมจีน น้ำพริกกุ้ง และ น้ำยาปู
Thai vermicelli with sweet & sour prawns sauce and spicy crabs curry sauce
- บัวลอยสามสี
A classy Thai dessert colorful pearl in coconut milk – Lotus Floating

Course B

- มัสมั่นไก่ โรตีสีและน้ำจืด
Chicken Massaman curry with Roti & Cucumber salad (Nam A-Jard)
- ต้มซूपเนื้อสมุนไพร
Spicy beef soup with Thai herbs
- หม้อแกงถั่ว
Bakes mung bean cake with Jasmine flavor



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Plant-Based Cooking Class THB 1,500++ per person (1,766 net) for half day cooking course

Cooking Menu

Course A

- แสร้งว่าเห็ดเข็มทอง มะเขือม่วงดอยคำ และสาหร่ายพวงองุ่น
Crispy Enoki Mushroom & Purple Eggplant Salad with Green Caviar
- แกงสับนกะเขือเปราะ ชีสปानीร์
Ancient Stir-Fried Thai Eggplant with paneer cheese
- ขนมกล้วยมะพร้าวอ่อน อัลมอนต์
Banana Pudding with Young Coconut & Almond

Course B

- ซอ่ม่วงไส้ทรัฟเฟิลดำ
Chor Muang Stuffed with Black Truffle
- แกงใต้ใบชะคราม
Southern Curry with Mangrove Forest Chakram Leaves
- ข้าวห่อใบบัวฉลุพีช
Healthy Rice Cooked in Lotus Leaves