

## Weekly Cooking Class Program - 2021

Morning & Afternoon Session

WED	<b>Yam Ok Ped Lynchee</b> <b>ปากเปิดลิ้นจี่</b> Duck breast salad with lychee	<b>Soup Nua Samoon Prai</b> <b>ซุปลเนื้อสมุนไพร</b> Spicy beef soup with herbs	<b>Hor Mok Plaa</b> <b>พ้อหมกปลา</b> Fish soufflé	<b>Kua Kling Kai</b> <b>คั่วกลิ้งไก่</b> Spicy chicken & Southern Curry Paste
THU	<b>Yam Som-O</b> <b>ยำส้มโอ</b> Pomelo salad	<b>Tom Kha Kai Hed Fang</b> <b>ต้มข่าไก่เห็ดฟาง</b> Coconut milk soup with chicken	<b>Plaa Taab Tim Sam Rod</b> <b>ปลาทาบต้มสามรส</b> Crispy red tilapia in 3 flavored sauce	<b>Kaeng Hoy Shell Bai Chaplu</b> <b>แกงหอยเชลล์ใบชะพลู</b> Scallop curry with betel leaves
FRI	<b>Tod Mun Koong</b> <b>ทอดมันกุ้ง</b> Prawn cake	<b>Tom Saeb Plaa</b> <b>ต้มแซ่บปลากระพง</b> Spicy I-Saan soup with sea bass	<b>Phad Ped Nua Makeua Puang</b> <b>ผัดเผ็ดเนื้อโหระพามะเขือพวง</b> Stir fried beef with pea eggplant	<b>Kaeng Keaw Waan Kai</b> <b>แกงเขียวหวานไก่</b> Green curry with chicken
SAT	<b>Yum Talay</b> <b>ยำทะเล</b> Thai seafood salad	<b>Tom Kamin Kai</b> <b>ต้มขมิ้นไก่</b> Chicken soup with turmeric	<b>Plaa Neung Maa Nao</b> <b>ปลานึ่งมะนาว</b> Steamed sea bass with lime dressing	<b>Kaeng Phed Nua Fak Thong</b> <b>แกงเผ็ดเนื้อฟักทอง</b> Red curry with beef and pumpkin
SUN	<b>Toong Thong Kiew Waan</b> <b>ถุงทองเขียวหวาน</b> Golden bag	<b>Tom Klong Plaa Kapong</b> <b>ต้มโคล้งปลากระพง</b> Spicy sea bass soup	<b>Koong Phad Prik Thai Dum</b> <b>กุ้งผัดพริกไทยดำ</b> Stir fried prawns with black pepper	<b>Paneang Kai</b> <b>แกงพะเนียงไก่</b> Paneang red curry with chicken

\*\*\* Please note that the above menus could be changed without notice subject to the availability of ingredients & raw materials\*\*\*

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

Available from Wednesday - Sunday : Morning Class : 10.30 - 13.00 hrs. / Afternoon Class : 13.30 - 16.00 hrs.

Rate at Baht 2,500++ (2,943 net) per person

All classes are conducted in Thai or English. French is on request.

**Make a booking, please contact :**

**Line ID :** blueelephantbkk

**Tel. No. :** +66 2 673 9353-8

**Email :** cooking.school@blueelephant.com

**Customer will receive :**

- Cooking recipe with all ingredients

- Blue Elephant Apron

- Blue Elephant Certificate and Gift Away