

Weekly Cooking Class Program

MONDAY	Som Tum Papaya Salad	Tom Yam Koong Spicy & Sour Soup with Prawns	Kaeng Nua Fak Thong Red curry with beef and pumpkin	Phad Thai Stir-fried Rice Noodle with prawns
	Extra lesson for afternoon course: Custard Bai Toey (Pandanus Custard)			
TUESDAY	Crispy Golden Triangle Triangular spring roll & spicy chicken filling	Tom Kha Min Pla Kra Pong Sea bass soup with turmeric	Koong Nam Makham Prawns with tamarind sauce	Kaeng Massaman Kai Massaman Curry with Chicken
	Extra lesson for afternoon course: Kanom Sord Sai (Steam coconut pudding)			
WEDNESDAY	Koong Hom Pha Crispy paper prawn	Koong Nam Chantr Coconut milk soup with prawns	Kaeng Keaw Waan Kai Green Curry with Chicken	Plaa Phaow Samoonprai Grilled Sea Bas with Thai Herbs
	Extra lesson for afternoon course: Kao Niew Ma Muang (Mango with Sticky Rice)			
THURSDAY	Yam Ma Khua Yao Koong Sod Grilled long eggplant salad with prawn	Tom Kha Kai Hed Fang Coconut milk soup with chicken	Chu Chee Plaa Tub Tim Neung Steamed red Tilapia with red curry sauce	Phad Kra-Praow Nua Stir-fried Beef with Holy Basil Leaves
	Extra lesson for afternoon course: Tub Tim Krob (Crispy Water Chestnut in Sweet Coconut Milk)			
FRIDAY	Thoong Thong Keaw Wan Golden Bag stuffed with Green Curry	Kaeng Ched Luk Ngok Soup with stuffed rambutan	Koong Ob Woon Sen Baked glass noodle with prawns	Paneang Nua Red rich Curry with Beef
	Extra lesson for afternoon course: Kanom Kluary (Banana pudding in banana leaf cones)			
SATURDAY	Hor Mok Pu Tod Crispy crab soufflé	Tom Klong Plaa Kapoong Spicy seabass soup	Kua Kling Nua Spicy beef & Southern curry paste	Kaeng Phed Kai Saporod Red chicken curry with pineapple
	Extra lesson for afternoon course: Kanom Mor Kaeng Tua (Jasmine Cake)			
SUNDAY	Por Pia Ped Duck spring roll	Tom Saeb Kai Spicy ginger soup with chicken	Yam Ok Ped Lynchee Duck breast salad with Lychee	Kaeng Karee Koong Subprarod Yellow Curry with Prawn Phuket pineapple
	AFTERNOON CLOSED			

*** Please note that this schedule could be changed according to the availability of ingredients***

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

Notes:

Cooking Class is divided into 2 sessions, as follows:

Morning Class : 09.30 - 1315 hrs (Rates at Baht 2,800++ = Baht 3,296 net per person) - trip to market

Afternoon Class: 13.30 - 1700 hrs (Rates at Baht 2,800++ = Baht 3,296 net per person) - additional dessert course

All classes are conducted in English. All ingredients are provided by us.

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