



BLUE ELEPHANT

COOKING CLASS PROGRAM

Monday	Tom Yam Koong: Spicy soup with prawns Nua Prik Yuak Hor Ra Pa: Stir-fried beef with sweet basil and chilli Kaeng Kua Kai Sub Pa Rod: Chicken curry with pineapple Phad Thai: Stir-fried rice noodle <i>*Extra lesson for afternoon course: Pandanus Coconut Flan</i>
Tuesday	Tom Kha Kai Hed Fang: Coconut milk soup with chicken Thoong Thong Kaew Wan: Golden bag stuffed with green curry paste Woon Sen Paad Kee Mao: Stir-fried glass noodle with herbs & chili Kaeng Pa Nua: Jungle beef curry <i>*Extra lesson for afternoon course: Kanom Kluay (Steamed Banana Pudding)</i>
Wednesday	Kaeng Keaw Wan Kai: Green chicken curry Mee Kra Ti: Stir-fried noodle with coconut milk Tom Klong Pla Kra Pong: Spicy seabass soup Yam Koong Samoonprai: Prawn salad with Thai herbs <i>*Extra lesson for afternoon course: Kao Niew Ma Muang (Mango with Sticky Rice)</i>
Thursday	Kai Satay: Chicken satay with peanut sauce Phad Koong Nam Prik Paow: Stir-Fried Prawn with Roasted Chilli Paste Kaeng Phed Ped Yang: Duck curry Laab Pla Tod Apple Keaw: Deep-fried fish with green apple salad <i>*Extra lesson for afternoon course: Tub Tim Krob (Water Chestnut with Sweet Coconut Milk)</i>
Friday	Yam Nua: Thai beef salad Kaeng Ka-Ree Kai: Chicken curry Plaa Paow Samoonprai: Grilled fish with herbs Koong Saam Rod: Sweet, sour and spicy stir-fried prawns <i>*Extra lesson for afternoon course: Kanom Mor Kaeng Tua (Jasmine Cake)</i>
Saturday	Kaeng Massaman Kai: Massaman chicken curry Pla Neung Ma Nao: Steamed fish with lime Moo Ta Krai Prik Thai Dum: Stir-fried pork with black pepper sauce Tom Kra Ti Nor Mai Farang: Coconut milk soup with asparagus <i>*Extra lesson for afternoon course: Peuk Kanoon Buad Chee (Boiled Taro and Jack Fruit with Sweet Coconut Milk)</i>
Sunday	Tom Yam Kai I-Saan: Spicy North Eastern chicken soup Som Tam Kai Yang: Papaya salad with grilled chicken Paneang Nua: Red thick curry with beef Hor Mok Poo Tod: Deep-fried crab soufflé <i>*Afternoon Off</i>

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

***** Preferably please make your reservation 1 or 2 days in advance*****

For reservations please contact

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