

BLUE ELEPHANT

Royal Thai Cuisine

Bangkok

Phuket

London

Paris

Brussels

Copenhagen

Lyon

Dubai

Malta

Bahrain

Jakarta



BLUE ELEPHANT
COOKING SCHOOL
AND RESTAURANT



MEDIUM HOT



HOT



VERY HOT



EXTREMELY HOT

www.blueelephant.com



Chef Nooror Somany Steppe

SCHEDULE OF THE BLUE ELEPHANT COOKING CLASS

Morning Course

- 8:45 a.m.** The students will be welcomed with a fresh Thai herbal drink and discuss with the chef the 4 course meal they will prepare.
- 9:00 a.m..** The group will take a ride by Sky Train to Saphan Taksin Station to visit the Bang Rak morning market. Our instructor will advise and guide you in discovering the usage of Thai fruits, vegetables and herbs.
- 10:00 a.m.** Time to take a ride back by Sky Train to the Cooking School.
- 10:15 a.m.** Arrive at the Cooking School where a refreshing drink and towel is waiting for you. Let's move to the theory class.
- 10:30 a.m.** Theory Class. Here the instructor will present a cookery demonstration of the dishes that you will learn to prepare. Each student will receive a folder with the recipes of the day.
- 11:30 a.m.** Time to put your hands on the cooking at the Practical Room. Each student has his own stove and cooking utensils Assisted by our instructor you will learn and experience the culinary technique of Thai cuisine.
- 13:00 p.m** Lesson comes to a close. You will receive the Blue Elephant Cooking School Certificate and a souvenir to take home.

Now you can taste and enjoy your own culinary creation in a convivial Thai setting at the Blue Elephant Restaurant.

SCHEDULE OF
THE BLUE ELEPHANT COOKING CLASS

Afternoon Course

- 1:00 p.m.** The students will be welcomed with a fresh Thai herbal drink and discuss with the chef the 4 course meal they will prepare.
- 1:30 p.m.** Theory Class. Introduction to Thai fruits, vegetables, herbs and our products. Now the instructor will present a cookery demonstration of the dishes that you will have to prepare. Each student will receive a folder with the recipes of the day.
- 3:00 p.m.** Time to put your hands on the cooking at the Practice Room. Each student has his own stove and cooking utensils. Assisted by our instructor you will learn and experience the culinary techniques of Thai cuisine.
- 4:30 p.m.** The class comes to a close and you will receive a Blue Elephant Cooking School Certificate and a souvenir to take home.
- 5:00 p.m.** Now you can taste and enjoy your own culinary creation in a convivial Thai setting at the Blue Elephant Restaurant.

วันจันทร์ MONDAY

THB 640++ per person

STARTERS

 **เมี่ยงปลาแซลมอน SALMON SALAD**

Steamed Salmon Salad with Thai herbs placed on betel leaves

ข้าวตังหลนปู มะม่วงมัน

RICE CRACKERS TOPPED WITH CRAB MEAT SAUCE

Crispy rice crackers served with green mango and authentic dipping sauce from crab meat in coconut milk and soy bean paste

 **สาหร่ายไก่ SAGO DUMPLINGS WITH CHICKEN FILLING**

Sago dumplings with minced chicken and peanut filling, garnished with fried garlic and coriander leaves

MAIN COURSE & SOUP

 **แมคาเดเมียไก่ MACADAMIA NUT CHICKEN**

Chicken with homemade red chili paste and macadamia nuts from the "Royal Project Farm", garnished with fried kaffir lime leaves and fried garlic

 **ยำปลาหมึกนึ่งทรงเครื่อง SEA BASS SALAD ROLLS**

Steamed rolled sea bass fillets topped with spicy and sour lime & chili dressing with aromas from Thai garlic and shallots

 **กุ้งน้ำจันทร์ TIGER PRAWNS COCONUT MILK SOUP**

Spicy and sour coconut milk soup with tiger prawns, lemongrass, kaffir lime leaves, bird's eye chilies, ground peanuts, lime juice, roasted chili paste, garnished with leaves of holy basil, saw coriander & coriander

DESSERT

ขนมหม้อแกงเกาลัด CHESTNUT JASMINE CAKE

Baked jasmine cake made with chestnut, and served with ice cream



Cooking class

วันเสาร์ - วันอาทิตย์ SATURDAY – SUNDAY

THB 980++ per person

ZAKOUSKI

ดับห่านขอสลูกหม่อน **FOIE GRAS MULBERRY SAUCE**

Mulberry sauce and mashed sweet potato with basil, add a new and delectable Thai flavor to the seared foie gras

STARTERS

 หอยเชลล์ขอสตะไคร้พริกไทยดำ

LEMONGRASS BLACK PEPPER SCALLOPS

Scallops topped with our homemade lemongrass and black pepper sauce garnished with kaffir lime leaves and crispy fluffy lemongrass

 ยำดอกไม้งอกทั้งลายเสือและอกไก่

**SPICY TIGER PRAWN & CHICKEN SALAD
ON CRISPY MIXED FLOWERS**

*A salad of tiger prawns and shredded steamed chicken breast with fresh banana flower, served with Blue Elephant homemade sweet and spicy tamarind dressing,
On top of crispy mixed flower*

SOUP

 ต้มจืดเนื้อมันม่วง **BEEF SOUP WITH PURPLE SWEET POTATOES**

An authentic spicy and sour beef soup with purple sweet potatoes, sweet basil & holy basil leaves, first served in the reign of King Rama V (King Chulalongkorn)

OR

 ต้มข่าไก่บ้านมะพร้าวอ่อน **CHICKEN SOUP WITH GALANGAL**

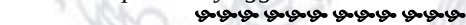
A refreshing coconut milk soup of free range chicken with organic galangal & roasted chili paste, served in a fresh young coconut

MAIN COURSE

 ผัดฉ่ากุ้งลายเสือเสิร์ฟคู่กับพะมี่

SPICY HERBAL TIGER PRAWNS AND EGG NOODLE

Spicy crispy tiger prawns with hot chili and herbs from the “Royal Project Farm”, accompanied by egg noodle with a hint of truffle oil



แกะขอสตะไคร้พริกไทยดำเสิร์ฟคู่กับผักทองมันเทศบดอบชีส

**LEMONGRASS LAMB CHOPS WITH BAKED
MASHED PUMPKIN & SWEET POTATO**

Lamb chops in lemongrass and black pepper sauce, accompanied by mashed pumpkin and mashed sweet potato baked with French cheese

ผัดหน่อไม้ฝรั่งเห็ดหอมสด **STIR FRIED ASPARAGUS & MUSHROOMS**

Stir-fried asparagus and fresh mushrooms with garlic and oyster sauce

DESSERT

สังขยาโอคาโด ชูชิข้าวเหนียวมะม่วง และ ช็อกโกแลตมูส

AVOCADO CUSTARD, STICKY RICE MANGO SUSHI, & CHOCOLATE MOUSSE



Outside Catering

วันอังคาร TUESDAY

THB 640++ per person

STARTERS

ไส้อั่วไก่ **NORTHERN CHICKEN SAUSAGE**

*Grilled Northern minced chicken sausage, accompanied by
Condiment of cucumber, bird's eyes chilies and fresh herbs*

ชูชิกุ้งน้ำพริกเผาปลาย่าง

SPICY PRAWN SUSHI ROLLS

*Prawn rolls with parboiled rice served with homemade dipping sauce
of grilled fish and Thai roasted chili paste.*

ถุงทองเจียวหวาน **GOLDEN BAGS**

*Crispy pastry stuffed with minced organic prawns, and Pu Dam Talay
crab meat flavoured with green curry paste
and served with our homemade pineapple dipping sauce*

MAIN COURSE

ปลาเก๋าเจียนตะไคร้

LEMONGRASS CRISPY GROUPE

*Crispy grouper topped with lemongrass and soya bean sauce
and garnished with kaffir lime leaves and crispy fluffy lemongrass.*

แกงมัสมั่นแกะ **MASSAMAN LAMB**

*From the far south a tender lamb curry of dried spices in coconut milk,
Thai sweet potatoes, and cashew nuts. This dish was described
in a poem by King Rama II*

ผัดผักเหมียงกุ้งเสียบ **STIR FRIED MELINJO LEAVES**

Stir fried Melinjo leaves with garlic and dried shrimps

DESSERT

ข้าวเหนียวมะม่วง **MANGO STICKY RICE**

*Sticky rice steamed with coconut milk served with Thai mango
and coconut ice cream*



Thai Wedding Ceremonial

วันศุกร์ FRIDAY

THB 640++ per person

STARTERS

 ส้มตำปลาเทร้าท์รมควันโครงการหลวง

SMOKED TROUT PAPAYA SALAD

Spicy Thai papaya salad with smoked trout from The Royal Project Farm

 ไก่ย่างน้ำจิ้มแจ่ว **LEMONGRASS STICK GRILLED CHICKEN**

Grilled chicken marinated with herbs skewered on lemongrass sticks, accompanied by our homemade spicy golden tamarind dipping sauce and steamed sticky rice

ปอเปี๊ยะกุหลาบ **CRISPY GOLDEN ROSES**

Crispy rose-shaped spring rolls stuffed with tasty minced chicken, crab meat, perfumed mushroom, Chinese celery and fresh turnip, accompanied by sweet and sour dipping sauce and mini cucumber salad

MAIN COURSE

 ปลากระพงทอดราดซอสชิงหวาน

SEA BASS WITH CARAMELIZED GINGER SAUCE

Deep fried sea bass topped with caramelized ginger sauce and garnished with fried dry chillies

 แกงเผ็ดเปิดอย่าง **ROAST DUCK RED CURRY**

Blue Elephant red coconut milk curry of Chinese roast duck, with fresh Prachuab Khirikhun pineapple, red grapes and cherry tomatoes, garnished with kaffir lime leaves and organic sweet basil

ผัดเบบี๋ผักฉ่อยโครงการหลวง **STIR FRIED BABY PAK CHOI**

Stir fried baby pak choi from Royal Project Farm with oyster sauce

DESSERT

วุ้นกะทิมะพร้าวอ่อน และ พวงชมพู

COCONUT JELLY AND PINK RICE DUMPLINGS



Banqueting

วันพุธ WEDNESDAY

THB 640++ per person

STARTERS

แตงเมลอนโครงการหลวงปลาแห้ง **MELON WITH DRIED FISH**

*Fresh green melon from the Royal Project Farm
topped with crispy fish, sugar and salt*

ปูเจ้า **CRISPY STUFFED CRAB SHELL**

*Crispy crab shell stuffed with minced chicken and crab meat,
Served with chili sauce.*

ข้อทิพย์ **WRAPPED TIGER PRAWN ROLLS**

*Tiger prawns wrapped in rice paper and green lettuce with flavor from sweet basil
leaves, mint leaves and kaffir lime leaves, accompanied by
sweet and sour grated carrot and ground roasted peanut sauce*

MAIN COURSE



แกงเขียวหวานเนื้อกำแพงแสนมะเขือยาว

GREEN BEEF CURRY WITH GREEN EGGPLANT

*Kampaengsaen tenderloin beef and long green eggplants cooked in
coconut milk and Chef Nooror's special freshly homemade green curry paste,
accompanied by roti bread*



เป็ดย่างกระเพรา **SPICY ROAST DUCK KRA -PRAOW**

*Stir fried roast duck breast slices with organic chilies,
garlic and wild holy basil leaves*

ผัดผักเหมียงใส่ไข่

STIR FRIED MELINJO LEAVES WITH EGGS

*Southern styled stir fried Melinjo leaves with egg, oyster sauce and
Thai garlic from Chiang Rai province.*

DESSERT

คัสตาร์ดใบเตย **COCONUT FLAN**

*An international Blue Elephant favorite: Creamy caramelized
coconut flan topped with almond flakes*



Team Building Cooking Class

วันพฤหัสบดี THURSDAY

THB 640++ per person

STARTERS

 ยำดอกไม้กรอบกุ้งลายเสือและอกไก่

SPICY TIGER PRAWN & CHICKEN SALAD ON CRISPY MIXED FLOWERS

A salad of tiger prawns and shredded steamed chicken breast with fresh banana flower, served with Blue Elephant homemade sweet and spicy tamarind dressing, on top of crispy mixed flowers

 ห่อหมกปูทอด **SPICY CRISPY CRAB SOUFFLÉ**

Deep fried crab soufflé made from crab meat, minced prawn and fish, With red curry paste and served with pineapple dipping sauce

ซ่อม่วง **STEAMED PUPPLE DUMPLINGS**

From the Chaowang's kitchen (The Royal Kitchen): Steamed floral- shaped purple dumplings with butterfly pea flower juice and exotic fillings

MAIN COURSE

 อกเป็ดอบซอสตะไคร้พริกไทยดำ

LEMONGRASS BLACK PEPPER DUCK

Seared duck breast with lemongrass and black pepper sauce garnished with kaffir lime leaves and crispy finely sliced lemongrass

 แกงกุ่มห่มเนื้อกับข้าวเหลือง **BEEF KURMA & SAFFRON RICE**

Beef kurma in coconut milk served with yellow saffron rice and mini cucumber salad

ผัดผักยอดบวบ **STIR FRIED TIPS OF IVY GOURD**

Stir fried tips and flowers of ivy gourd and mushrooms with aromatic sauce

DESSERT

มะม่วงชีสเค้ก **MANGO CHEESECAKE**