WILL YOU BE MY VALENTINE? BLUE ELEPHANT VALENTINE'S FINE DINING MENU IS READY TO SPARKLE YOUR LOVE STORY!





Bangkok, 12 February 2020: – Blue Elephant Restaurant's Chef Nooror Somany Steppe and her vibrant team invite you to a gourmet evening in a candle-lit, elegant setting over fine dining menu of exquisite flavour and taste, to bring to you not only a unique journey, but also intimacy and absolute pleasure.

Dishes are specially curated from the finest, handpicked Thai herbs with health benefits; what better way to share your affection and tastes of love than with us!

Couples seeking a romantic Valentine's Day evening, look no further, – for the month of adoration Master Chef Nooror created all dishes from savoury to sweet treats herself; bringing lovers extra enchantment to their special evening and all the essentials for this Valentine's Day celebration, at Blue Elephant Restaurants Bangkok and Phuket.

A Valentine's Day to remember starting off with "LOVE IS ALL AROUND" "Aphrodisiac Oyster Souffle", baked Surat Thani Province Oysters, with lemongrass and white wine sauce, continued with "Love Letter Wrapped Beef Tartar", a Northern spicy Sichuan pepper "Bouquet of Love" steamed rose dumplings with caramelized "sea bass", sweet turnip, ginger and crushed I-Saan Almond "Kabok".

Followed by "La Vie En Rose" Foie gras strawberry and "Love at first site" Caviar Scallop which are spicy seared baby scallops with lemongrass & ginger sauce and caviar. To be finished off with "SHOWER ME WITH YOUR LOVE" a ginseng crab bird's nest soup.

Onto the main courses, "Drunken Love" pan seared deep sea tiger prawn marinated with southern

spices, topped with red wine sauce, giving you sweet, sour and spicy flavours all at once! Following up with “Power of Love” Andaman deep sea red grouper with wild ginger, pepper corn and chilli, accompanied by Phuket Abalone Melinjo. And to finish off with a signature, “Poem of Love” Massaman curry – Lamb chop simmered in cumin, cinnamon and creamy coconut milk, some sweet potatoes.

As dessert is a must for your sweetheart to end the night with, starting with “TAKE ME TO YOUR HEART” jelly honey Belgian chocolate mousse with fresh mango and jasmine ice cream and “Auspicious love kanom ko”, a southern recipe of sticky rice dumplings, stuffed coconut meat and organic palm sugar. Top the night of with “IT’S DESTINY TO BE YOU”, a flavored macaron with chocolate truffles, we kindly invite you to come rekindle your affection with your special someone with us.

Valentine’s Set Dinner at Blue Elephant Restaurants Bangkok is at Baht 3,800++ per person or Baht 6,800++ per couple.

For reservations, please call Blue Elephant Cooking School & Restaurant Bangkok Tel: 02-673-9353-5 OR Email: cooking.school@blueelephant.com

About Blue Elephant Cooking School & Restaurant:
The first Blue Elephant Restaurant first opened in 1980 in Brussels, Belgium. Since then, the restaurant group has expanded with several branches throughout Europe, the Middle East and Asia. In 2002, the Blue Elephant Cooking School & Restaurant was opened in Bangkok in the historic Thai-Chine building. The concept behind Blue Elephant Bangkok and Phuket (which opened in 2010) is to offer discerning diners the finest Thai cuisine based on top quality local ingredients and to promote Thailand’s rich culture. With a worldwide reputation for product excellence and authenticity, the Blue Elephant, with Chef Nooror Somany Steppe as an inspiration and central person behind its success, aims at playing an unofficial role as an ambassador for Thailand’s gastronomy and culinary role.