

February 1- 28, 2010
Monthly Theme "COOK WITH LOVE"

CREATE YOUR OWN CLASS SCHEDULE
 SIMPLY PICK TWO PRACTICAL DISHES AND ONE DEMONSTRATION DISH FROM
 BELOW SUGGESTED MENU AND TIME, CALL US OR EMAIL US THEN WE WILL SET
 UP YOUR CLASS ACCORDING TO YOUR REQUEST!!

Studio Hours	Code	FEBRUARY, 2010 SUGGESTED COOKING PROGRAM MENU	Price	
			Regular	VIP
	DIACNY1002	CHINESE NEW YEAR - TIGER OF THE YEAR Spring Blossom (carrot stuffed with Shrimp Paste); Fried Egg White Scallop Roll; Stuffed Scallop Shrimp Paste Asparagus Roll; Crispy Fish Fillet with Pine Nuts; Garlic Ginger Soy Chicken; Yin Yang Asparagus Roll; Pan Fried Lotus Root Fritters; Steamed Jasmine Shrimp Tofu; Stuffed Green Bean Rounds; No Oil Soy Chicken	\$420	\$375
	DGFCNY1002	Chinese New Year Snack: Crispy Golden Triangles; Sesame Balls; Sweet Potato Rice Crispy Balls; Lucky Sweet Rolls with Kidney Bean Paste; Fried Pumpkin Cake;	\$380	\$340
	DIWVD1002	CELEBRATION OF VALENTINE'S DAY Curry-Dusted Scallops with Pea Puree; Sea Bass Piccata with Grapes and Capers; Moroccan-Style Chicken and Root Vegetables Stew; Marinated Shrimp with Champagne Beurer Blanc, Baked Snapper with Shiitake Mushrooms, Tomatoes and Ginger;	\$450	\$405
	DIW1002	WESTERN CUISINE: Baked Snapper with Tomato, Orange and Saffron and Pear Pie; Beef Wellington; Cold Curry Carrot and Coconut Milk Soup; Mocha Brownies; Salmon Tournados with Blueberry Sauce; Cranberry Croissant Chocolate Bread Pudding <i>2 hours cooking class</i> <i>Please choose 2 dishes for practical</i> <i>Class date: Feb 1 till Feb 28 except Saturdays and Sundays</i> <i>Class time: Every Monday to Friday; 2 - 4p.m. or 7 - 9p.m.</i> <i>Please choose from the suggested time schedule as your cooking class time</i>	\$380	\$340
	DEW1002	FEBRUARY DESSERTS: Ultimate Valentines' Cake; Chocolate Mousse with Lemon Cream; Cranberry-Chocolate Tart Chocolate Panna Cotta Layer Cake; Ricotta Tart with Dried Fruit Compote; Coconut Chocolate Bites; Semisweet Chocolate Layer Cake with Vanilla Cream Filling; Glazed Strawberry Heart Scones; Cranberry Coffeecake; Chocolate Amaretto Souffle; Double Chocolate Pudding Strawberry Cream Puff with Strawberries Champagne Sauce; Lemon Shortcakes with Strawberries <i>2 hours baking class</i> <i>Please choose 1 dish for practical</i> <i>Class date: Feb 1 till Feb 28 except Saturdays and Sundays</i> <i>Class time: Every Monday to Friday; 2 - 4p.m. or 7 - 9p.m.</i> <i>Please choose from the suggested time schedule as your cooking class time</i>	\$380	\$340
	DIWVD1002	Valentine's Day - Kid's Chocolate and Cake Class Japanese Valentine Chocolate Dessert; Hand Made Valentine's Truffles; Valentine's Chocolate Cupcake; Chocolate Crepe with Strawberries Sauce	\$300	\$270
	PKJC1002	Parent & Kids Class: Japanese Cuisine - "Welcome Spring" Setsubun Sushi Rolls; Quick Japanese Pickle; Home Home Healthy Clear Broth with Meat Balls; Baked Sweet Potato with Red Bean Paste; Sweet Potato Crisps; <i>Please pick two items from above suggested menu for your practical dishes</i> <i>1 hour 30m minutes baking/cooking class</i> <i>Class date: February every Saturdays</i> <i>Class time: 10 - 12nn or 2 - 4p.m.</i> <i>Please choose from the suggested time schedule as your cooking class time</i>	\$280	\$250

PUBLIC HOLIDAYS CLOSURE FOR CELEBRATION OF CHINESE NEW YEAR

February 13th (Saturday) - February 16th (Tuesday)

Studio will re-open on February 17th (Wednesday)

For more information or to register, please call 2838-9905 or email us at enquiry@s6nses.com.

Note: *** Payment should be made within 3 days after receiving our reservation confirmation. Otherwise, the reservation will be cancelled automatically without notice. ***