



Six Senses Cooking Studio
February 1, 2012
LOVE, PASSION AND FOOD

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!! PRICE QUOTED BELOW IS
 FOR TWO PRACTICAL DISHES AND ONE DEMONSTRATION DISH

**Minimum requirement of 5 participants to run a class, no class will be held if enrolment is less than 5 participants; For private group class or corporate event, please call our office to check for details*

Code	Feb-12 SUGGESTED COOKING PROGRAM MENU	Price	
		Regular	
SPTCRI202	<p>SPECIAL EVENT : Tarot Card Reading with Sweet Tasting. Would you like to get a shot of loving desire from Cupid this Valentine's Day with your sweetheart? Savour on a selection of twelve delectable desserts especially created by Denise Wai, the head instructor and founder of 6 Senses Cooking Studio, while having a reading of tarot cards. Date: Feb 11, 18, 25 (Saturdays) Time: 1630 - 1830p.m. Minimum participant: 6 couples; Maximum participant: 12 couples</p>	\$688	
WSD1202	<p>Sweet Menu: Mocha Mousse Cake; Chocolate Macaroon; Red Velvet Cake with Berries; Chocolate Cake with Chocolate Frosting; White Chocolate Cheesecake; Fudgy Coffee Chocolate Brownies; Devil Food Cake; Chocolate-Peanut Butter Cake; Mocha-Fudge Cake; Chocolate Mayonnaise Cake; 2 hours Baking Class Class date and time: Feb 1 - 29th 2012 (2 - 4 pm. OR 7 - 9 p.m. - Monday to Friday). Please choose 1 practical dish from the suggested menu</p>	\$400	
WC1202	<p>Western Cuisine: Moroccan spiced lamb shftalia; Crispy fried onion with tomato chili jam; Salt & Pepper prawns with black pepper curry sauce; Spiced duck tartar; Ginger & lemongrass tea steamed prawns; Squid & tropical fruit ceviche; Asparagus Napoleons with Oriental Black Bean Sauce; Spiced rubbed pork tenderloin with mango sambal; Cajun chicken with steamed mitaki mushrooms and baby corn; Southern Style Fish Fillet with Carried Couscous; Steamed ginger sole with basmati rice with basil & mint; Pineapple & cardamon chicken with mint; 2 hours cooking class Class date and time: Feb 1 - 29 2012 (2 - 4 pm. OR 7 - 9p.m. - Monday to Friday). Please choose 2 practical dishes from the suggested menu</p>	\$450	
KCC1202	<p>Kids can Cook Baked Pork Chop with Fried Rice; Shanghai Noodles with Scramble Eggs; Terriyaki Stir Fried Noodles Spaghetti Alla Carbonara; Spaghetti with Mini Meat Balls; Cola Chicken Wings; Baked Spinach and Seafood Rice with White Sauce; Warm Potato Salad; Miso BBQ Pork Noodles Soup; Mini Vegetable Frittatas; Pineapple Fish Sticks; Chicken Wings with Mushroom and Bacon; 1 hour 45 mins cooking class Class date and time: Feb 1 - 29 2012 (Every Saturdays 1430 - 1545) Please choose 2 practical dishes from the suggested menu</p>	\$350	
HMKLB1202	<p>Home Made Kid's Lunch Box Shrimp Donburi; Baked Seafood Rice; Oven Fried Fish Sticks with Creamy Mashed Potatoes; Honey Mustard Chicken Crunchies; Farm House Sushi; Fettuccine with Creamy Mushroom Sauce; Chinese Cabbage Meat Rolls; Cheesy Ham and Rice Bake; Norimaki Sushi; Stuffed Burgers 1 hour 30 mins cooking class Class date and time: Feb 1 - 29 2012 (Every Saturdays 12nn - 1330) Please choose 1 practical dish from the suggested menu</p>	\$280	

For more information or to register, please call 2838-9905 or email us at enquiry@s6senses.com.

Note: *** Payment should be made within 7 days after receiving our reservation confirmation. Otherwise, the reservation will be cancelled automatically without notice. *** Registration should be made at least 7 - 14 days in advance notice ****