

Six Senses Cooking Studio
March 1 - 31, 2010
Monthly Theme "CELEBRATING SPRING"

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	Mar-10 SUGGESTED COOKING PROGRAM MENU	Price	
			Regular	VIP
	DIWCL1003	<u>Simple Spring Brunch Menu!!</u> Raspberry Sparkler; Field Salad with Snow Peas, Grapes and Feta; Spring Pilaf with Smoked Salmon and Asparagus; Frittata with Spinach, Potatoes and Leek; Chili-Rubbed Ham; Apricot-Curry Pork Roast; Spring Risotto; Fresh Peas with Mint; Strawberry-Almond Cream Tart; Lemon Blueberry Muffins; Strawberry Shortcake Jello Roll	\$400	\$360
	DIWC1003	<u>Spring Dinner Party Menu</u> Beet-and-Blue Cheese Spread; Springtime Dip; Pita Chips; Grapefruit and Fennel Salad; Moroccan Chicken; Mustard-Dressed Asparagus; Parsnip Puree; Chocolate-Apricot Strudel; Avocado Hummus; Beer-Marinaded Chicken Tacos; Avocado Shrimp Mousse	\$380	\$340
	KMOF1003	<u>Oriental Fusion</u> Lamb in Japanese style marinades; Omelette Rice; Japanese pancake with Pork & Spring Onion; Omelette with Seaweeds and Spring Onion; Cabbage & Egg Soup; Grapefruit and Prawn Salad; Warm Plum with Banana and Cream; Pancake with Strawberry & Red Bean Paste Chicken with Apricot and Black Beans	\$400	\$360
	KMPP1003	<u>Home Made Preserve and Pickling</u> Spring Quick Pickles - Radish and Onion; Lemon and Ginger Preserve; Spicy Lemon Preserve. Cherry Preserve with Liquor; Spicy Turnip Kimchi; Cabbage and Carrot Kimchi	\$380	\$340
	DIWCL1003	<u>St. Patrick's Day</u> Corned Beef and Cabbage Dinner; Roasted Potatoes with Tangy Watercress Sauce; Irish Lamb-Barley Soup; Chocolate Stout Cupcakes; Corn beef and Cabbage Pizza; Chocolate Stout Ice-Cream; Irish Soda Bread	\$420	\$375
	DIWCL1003	<u>7 WAYS WITH YOGURT</u> Yogurt Cheese Appetizer; Yogurt Panna Cotta; Tandoori Chicken; Blueberry Yogurt Cake Chickpea-Vegetable Salad with Curried Yogurt Dressing; Fettuccine with Creamy Basil-Nutty Sauce; Three Fruit Yogurt Shake	\$400	\$360
		<p><i>2 hours cooking class</i> <i>Please choose 2 dishes for practical</i> <i>Class date: Mar 1 till Mar 31 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></p>		
	DEWCL1003	<u>LIGHT DESSERTS</u> Orange Custard Sauce; Polenta Blueberry Cake; Pecan-Chocolate Chip Cake; Banana Citrus Sorbet; Moroccan Spiced Oranges; Triple Layer Strawberry Cake; Dark Chocolate Souffle Cake; Espresso Crepe with Dark Chocolate Sauce; Chocolate Chips Cheesecake Orange and Kiwi Compote with Toasted Almonds; Mango Tart; Jeweled Grape Terrine	\$420	\$375
		<p><i>2 hours baking class</i> <i>Please choose 1 dish for practical</i> <i>Class date: Mar 1 till Mar 31 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></p>		

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. ***

Six Senses Cooking Studio
二零一零年三月份課程推介
"迎春"
自創課程表

各下可在參考的課程下選擇任何二款實習菜式及一款示範菜式、個人上課時間、填上報名表格、
 致電本公司、電郵或傳真便成。本公司也有專人爲各下度身訂做其私人課程表及上課時間。
 詳情請電 2838-9905 或電 郵 email: enquiry@s6nses.com 或傳真 2838-8093。

日期、時間	編號	二零一零年三月 建議菜譜	價目	
			普通	專貴
	DIWCL1003	簡易春季自助餐: 紅桑子特飲; 田園沙律; 露荷煙三文魚燴飯; 香蒜薯仔菠菜意大利奄列; 香辣火腿; 黃杏咖哩焗豬柳 春季意式燴飯; 薄荷青豆; 士多啤梨杏仁忌廉撻; 檸檬藍莓鬆餅; 士多啤梨蛋糕唔哩卷	\$400	\$360
	DIWCL1003	春季晚宴派對小吃: 紅桑頭羊芝士醬; 素菜醬; 中東脆片; 西柚茴香沙律; 摩洛哥燒雞; 芥菜露荷; 蘿荷芋泥; 朱古力黃梅卷; 牛油果三角豆醬; 啤酒醃雞柳墨西哥薄脆; 牛油果蝦肉慕絲	\$380	\$340
		亞洲Fusion: 日式醃制羊肉; 煎蛋捲米; 豬肉、蔥日本薄煎餅; 海草、青蔥煎蛋捲; 椰菜蛋花湯; 柚子大蝦沙律; 香蕉、玉忌廉暖季子; 草莓、紅豆醬薄煎餅; 黃杏、黑豆雞柳 自制醃菜: 蘿白、大蔥; 姜檸蜜餞; 辣味檸蜜餞; 甜酒櫻桃蜜餞; 辣味韓式蘿白醃菜 韓式紹菜甘菊醃菜	\$400	\$360
	DIWCL1003	愛爾蘭-聖伯克節 三月十七日 鹹牛肉煮椰菜; 焗薯配香橙洋菜汁; 愛爾蘭大麥羊肉湯; 朱古力黑啤蛋糕; 咸牛肉椰菜Pizza; 朱古力黑啤雪糕; 愛爾蘭梳打麵包	\$420	\$375
	DIWCL1003	"乳酪" 七種食法 芝士乳酪小吃; 意大利乳酪乳凍; 印度燒雞; 藍莓乳酪蛋糕; 三角豆雜菜沙律配咖哩乳酪沙律醬; 意大利闊麵配香濃紫蘇乳酪醬汁; 三倍鮮果乳酪奶醬	\$400	\$360
		兩小時烹飪班 上課日期: 三月一日至卅一日 (星期六、日除外) 上課時間: 星期一至五 下午二時至四時 或 午七時至九時 請在以上指定時間內選擇二小時爲上課時間 請在以上建議菜譜中選擇二款實習菜式		
	DEWCL1003	低脂甜品 香橙古士醬; 意大利藍莓玉米蛋糕; 核桃朱古力蛋糕; 鮮檸香蕉雪芭; 摩洛哥香草橙片; 士多啤梨 三重奏; 法式香濃咖啡薄餅配黑朱古力醬; 黑朱古力芝士蛋糕; 黑朱古力梳乎里蛋糕; 香橙奇 異果蛋糕; 芒果撻; 提子水晶糕 兩小時烘焙班 上課日期: 三月一日至卅一日 (星期六、日除外) 上課時間: 星期一至五 下午二時至四時 或 午七時至九時 請在以上指定時間內選擇二小時爲上課時間 請在以上建議菜譜中選擇一款實習菜式	\$420	\$375

如有任何查詢或報名, 請致電 2838-9905 或可電郵至 enquiry@s6nses.com.
 註:*** 學員需於收到留位確認後的3天內付款, 留位後3天內未收到學員的存款通知,
 留位資格將會自動被取消, 不另行通知 ***