



Private Cooking Class Menu Options

EAST MEETS WEST

- Prawn laksa
- Marinated seared tuna
- Stir fried Asian greens
- Raspberry mousse with pastry cigars

ITALIAN FEAST

- Classic carbonara
- Chat potatoes
- Preserved lemon and parsley marinated lamb
- Hazelnut gateau

SIMPLY ENTERTAINING

- Crunchy peanut chicken balls
- Braised star anise chicken
- Easy glaze oranges
- White chocolate and glaze orange semifredo

FRESH VIETNAMESE COOKING

- Hoi An chicken
- Ha Noi BBQ fish with fresh tumeric and spring onions
- Prawn rice paper rolls

COUNTRY COCKTAIL PARTY

- Spicy corn and coriander fritters with chilli jam

- Beef and 5 spice wontons
- Pulled pork sliders
- Lemon tartlets

SUMMER ENTERTAINING / COOKING FOR CROWDS

- Tray baked salmon with tomato, basil and green beans
- Chickpea and cous cous salad with beetroot yoghurt sauce
- Thai beef salad
- White chocolate mud cake

*Please be aware that these are set menu's and
we cannot 'mix and match'.*