

SEAFOOD CUISINE BY CHEF NG (WEDNESDAY)

Chef Ng Sen Tio 黄胜潮师傅, Chief Chef of Boon Lay Raja Restaurant Pte Ltd. He has 30 years of Chinese culinary experience in Asia pacific region, since 1980. The following are the restaurants that he has been working with:

Boon Lay Raja Restaurant 文苑楼海鲜鱼翅酒家, Resorts World at Sentosa Pte Ltd 名胜世界, Kallang Seafood 加冷海鲜, West Coast Seafood 西海岸海鲜, Pioneer Seafood 百盛海鲜.....



Chef Ng had received the following awards:

- **MLA Red Majesty Chef Cup Kuala Lumpur , Malaysia 2011**
吉隆坡 红威名厨国际争霸赛 /金牌奖
- **The FHA 2008 Imperial Challenge - Gold Medal 2008**
新加坡洲食品节-御厨-国际争霸赛/金牌奖
- **Tasty Singapore Chef Ras 2007 - Gold Award**
新加坡争霸赛/金牌奖
- **Singapore Gourmet Hunt 2005, Award Winner**
2005 新加坡金鼎奖一名厨名菜
- **Would Association of Chinese Cuisine / China Wuhan**
Red Pocket Chinese Culinary Competition-Super Gold Medal Certificate 2005
第十五届中国厨师节-中国湖北-武汉
世界中国烹饪联合会-第一届”红口袋”中外烹饪技术比赛-特金奖

15th FEBRUARY 2012 (WED) 7.00PM \$50

SALTED MILK POWDER CRISPY-FRIED PRAWN WITH FRESH FRUITS

鲜果金粉虾球 Xiānguǒ jīnshā xiā qiú

STIR-FRIED SLICED FISH WITH NYONYA SAUCE

翡翠娘惹红班片 Fěicuì niang rě hóng bān piàn

ASSORTED MUSHROOM TREASURE BAG

鱼子群菌宝袋 Yúzi qún jūn bǎo dài

CLASSIC CUISINE BY CHEF WU HAI FENG (TUESDAY)

Chef 伍海峰, Master Chef of Jing Dian Seafood

中式高级烹饪技师, 世界名厨协会理事, 现任“经典海鲜”行总厨。

1994 年

- 广州五星级酒店“白天鹅宾馆”从厨。
- 深圳五星级“香格里拉酒店”。
- 香港“阿一鲍鱼富临酒家”。
- 新加坡“阿一鲍鱼富临酒家”分店。
- 新加坡“莆田”

在多间高级酒店和著名餐饮公司担任要职, 擅长经典粤菜 鲍, 参, 翅燕和海鲜烹饪, 运用丰富的厨艺理念大胆革新。



Chef Wu had received the following awards:

Year 1999: 中国青年厨师大赛 - 金牌

Year 2001: 中国烹饪协会授予特一级厨师名誉证书及奖章

Year 2005: 中国烹饪大赛 - 最佳创意奖及金牌

Year 2010: 世界烹饪会授与世界名厨证书及奖章

Year 2011: 台北世界厨皇争霸赛 - 金牌

21st FEBRUARY 2012 (TUE) 7.00PM \$50

FILO GOOSE LIVER MANGO ROLL

金丝鹅肝香芒卷 Jīn sī é gān xiāng máng juǎn

BRAISED PORK RIBS IN 'KAM HEONG' STYLE

甘香薄荷生焗排骨 Gān xiāng bòhé shēng mèn páigǔ

HEALTHY EIGHT TREASURES SEAFOOD FRIED RICE

健康黑米八宝海鲜炒饭 Jiànkāng hēi mǐ bā bǎo hǎixiān chǎo fàn

CANTONESE STYLE COOKING BY CHEF LAM KIN MING (TUESDAY)

Chef Lam Kin Ming 林建明师傅, Master Chef of Imperial Court Shark's Fin Restaurant Pte Ltd. The following are the restaurants that he has been working with:

Imperial Court Shark's Fin Restaurant, Yunnan Garden Restaurant, Peach Garden Chinese Restaurant.

CHEF LAM'S HEALTHY CHINESE COOKING GOODNESS!

28th FEBRUARY 2012 (TUE) 7.00PM \$50

DOUBLE-BOILED BLACK BONE CHICKEN WITH CORDYCEPS FLOWER DRIED SCALLOP AND WINTER MELON

虫草花干贝冬瓜炖乌鸡 Chóngcǎo huā gānbèi dōngguā dùn wūjī

VEGETARIAN BLACK FLOSSY MOSS AND DRIED OYSTER BALLS

发菜蚝豉上素球 Fà cài háo shì shàng sù qiú

STIR-FRIED SILVER FISH WITH WILD MUSHROOMS & PINE NUT

野菌菇松子仁炒白饭鱼 Yě jūn gu sōngzǐ rén chǎo bái fàn yú

CHINESE COOKING..... BY CHEF KEONG (SATURDAY)

18th FEBRUARY 2012 (SAT) 11.00AM \$50

SHANG HAI FLAT NOODLE SOUP

上海面片汤 Shànghǎi miàn piàn tāng

BRAISED BEE HOON IN 'SHANG HAI' STYLE

芹香肉丝焖米粉 Qínxiāng ròu sī mèn mǐfěn

SHANG HAI SPICY NOODLE

辣子上海面 Làzǐ shànghǎi miàn

25th FEBRUARY 2012 (SAT) 11.00AM \$50

'JĪN YĪN HUĀ' TONIC SOUP

金银花老火汤 Jīn yín huā lǎo huǒ tāng

STIR-FRIED SILVER FISH WITH BLACK SESAME SEED

黑芝麻银鱼仔 Hēi zhīma yín yú zǐ

GLUTINOUS RICE WRAPPED IN BEANCURD SHEET WITH HOME MADE

SAUCE 腐皮糯米饭 Fǔ pí nuòmǐ fàn

UNCONVENTIONAL HERB CUISINE BY CHEF CLEMENT RONALD NG (THUR)

Clement Ronald is the founder and chef of Eden Sanctuary Floral Café. He is famous for his lofty standards of food quality and as such, is adamant about retaining and enhancing the natural goodness and flavours of our ingredients in all his cooking. Clement's culinary experiments with flowers and herbs take home-style cuisine to new heights with flavours and tastes that are sure to delight the palate.

These masterful and original creations have won instant devotees and accolades from the media. Clement's passion and love for cooking and the elegant presentations are testament to his creative skills and talent as a true artist.

16th FEBRUARY (THURSDAY) 2012 7.00PM \$50

Shitake, Abalone & Oyster Mushrooms have always been mentioned in Asian Cuisine. However, these wood based grown mushrooms have so much potential in Western Cuisine too. Chef Clement is gonna to use these simple fungi and create mouth watering dishes using these mushroom in the upcoming cooking lesson in Feb 2012.

ASIAN MUSHROOM GOES WESTERN!

CREAMLESS MUSHROOM SOUP

无忌廉蘑菇汤 Wú jì lián mógu tāng

OVEN BAKED MUSHROOMS WITH GARLIC AND CHILLI

蒜香辣椒烤蘑菇 suàn xiāng làjiāo kǎo mógu

SPAGHETTI WITH EGG PLANT & MUSHROOMS

蘑菇茄子意大利面 Mógu qiézi yìdàlì miàn

MUSHROOM OLIVE PESTO TOMATO CAPERS TARTLETS

蘑菇橄榄番茄酱小点 Mógu gǎnlǎn fānqié jiàng xiǎo diǎn

***Receive a 10% Discount Voucher for a la carte meal at Chef Clement's Café when you register for his Cooking Class.**

UNCONVENTIONAL HERB CUISINE BY CHEF CLEMENT RONALD NG (THUR)

23rd FEBRUARY (THURSDAY) 2012 7.00PM \$50

Healthy Party Snacks

SANG WA OF SALMON ON CRACKERS

三文鱼饼干 Sān wèn yú bǐng gān

MUSHROOM WILD PIPER LEAVES WRAPS

野生檳榔叶包干炒蘑菇酸甜醬

Yěshēng bīnláng yè bāo gān chǎo mógu suān tián jiàng

WATERMELON FETA CHEESE CROSTINI

西瓜羊奶酪土司 Xīguā yáng nǎilào tǔsī

SPICE ROASTED PEARS WITH CINNAMON VANILLA AND ORANGE ZEST

香橘肉桂香草烤生梨 Xiāng jú ròuguì xiāngcǎo kǎo shēng lí