

Book a Chef – Immerse in Asian Flavors

Choose a date, a time (11am to 2pm, 3pm to 6pm or 7pm to 10pm) and a cuisine of your choice.

Price: \$300 for a minimum of 2 participants for each 3 hour session. Additional participants at \$50 per participant. All cooking classes include hands on cooking with a chef instructor, recipes, aprons to keep, all ingredients, coffee, tea & ice water in an air conditioned cooking studio.

Combine it with our Market Visit tour and save \$100.

To book, call us on 6479 9025 or send us an e-mail at cooking@palatesensations.com or check out www.palatesensations.com to enroll in our regular classes.

<p style="text-align: center;"><i>Chinese Flavors</i></p> <p style="text-align: center;"><i>Sesame seed prawn toasts</i> <i>Tofu with mushrooms</i> <i>Sichuan chicken</i> <i>Sticky rice with soya sauce & peanuts</i></p>	<p style="text-align: center;"><i>Peranakan/Nonya Flavors</i></p> <p style="text-align: center;"><i>Ngo heong</i> <i>(Home made rolls of mince pork and prawns with five spice powder wrapped in bean curd)</i> <i>Ayam buah keluak</i> <i>(Chicken dish cooked with keluak nuts)</i> <i>Nonya chap chye</i> <i>(Stir fried vegetables)</i></p>
<p style="text-align: center;"><i>Indian Vegetarian Flavors</i></p> <p style="text-align: center;"><i>Stuffed potatoes</i> <i>(Potatoes stuffed with cheese and spices and grilled)</i> <i>Butter paneer</i> <i>(Indian cottage cheese cooked in a rich creamy tomato base sauce)</i> <i>Dal makhani</i> <i>(Black lentils and beans, cooked in tomatoes, onions and cream)</i> <i>Basmati rice with nuts and onion</i></p>	<p style="text-align: center;"><i>Indian Non Vegetarian Flavors</i></p> <p style="text-align: center;"><i>Chappati</i> <i>(Flat bread)</i> <i>Karahi chicken</i> <i>(Chicken with capsicum cooked in tomato based gravy)</i> <i>Okra</i> <i>(Okra cooked with onions and tomatoes)</i> <i>Yellow lentils</i> <i>(Lentils cooked with onion and tomatoes and topped with spices)</i></p>

❖ Note – not all menus are available and the menu may have to change depending on the availability of ingredients

<p><i>Singaporean Flavors</i></p> <p><i>Singapore chili crab</i> <i>Sambal tumis udang</i> <i>(Shrimps cooked in sambal sauce)</i> <i>Sambal goreng</i> <i>(Vegetables cooked in sambal sauce with coconut and assam)</i> <i>Fried bananas with coconut syrup</i></p>	<p><i>Indonesian Flavors</i></p> <p><i>Whole chicken wrapped in banana leaves stuffed with spinach & sambal sauce</i> <i>Nasi kuning</i> <i>(Yellow rice)</i> <i>Sayur lodeh</i> <i>(Vegetables cooked in coconut milk)</i> <i>Black rice pudding</i></p>
<p><i>Thai Flavors</i></p> <p><i>Hot & sour soup</i> <i>Green curry of chicken</i> <i>Pineapple fried rice</i> <i>Sticky rice with mango</i></p>	<p><i>Thai Flavors II</i></p> <p><i>Papaya or mango salad</i> <i>Thai vegetarian spring rolls</i> <i>Prawn in tamarind sauce</i> <i>Sticky rice with mango</i></p>
<p><i>Japanese Flavors</i></p> <p><i>How to make your own miso soup</i> <i>How to make your own sushi rolls</i> <i>How to make your own tempura batter</i></p>	<p><i>Market Visits for Asian Flavors</i></p> <p><i>A great introduction to Asia, let our chef lead you on a tour of the 3 markets in Singapore. Meet at Little India at 9am and check out the market there, have a bite to eat and then progress to Chinatown to smell and soak up the atmosphere of stores selling herbs & spices. Engage in local chit chats with the shop owners and drop by a hawker stall for a spot of lunch. Continue onto our Thai market at Golden Mile to check out green papayas and fish sauce. Tour ends at 1pm at Golden Mile.</i></p> <p><i>Tour includes breakfast & lunch and transport in between Little India and Golden Mile.</i></p> <p><i>Tour is \$200 if booked in conjunction with a cooking class</i></p>

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