

CERAMICS & BAKING ACADEMY

AT GOLD COAST HOTEL

Baking Workshop Schedule 烘焙工作室課程表 (1/10/2024 – 19/10/2024)

Oct 2024	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30			1	2 Cream cheese choux 忌廉芝士泡芙	3	4 Cream cheese choux 忌廉芝士泡芙	5 Cream cheese choux 忌廉芝士泡芙
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00			(Closed 休息)	Fresh mango cream cake 芒果忌廉蛋糕	(Closed 休息)	Fresh mango cream cake 芒果忌廉蛋糕	Fresh mango cream cake 芒果忌廉蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	6 Cream cheese choux 忌廉芝士泡芙	7 Halloween Pumpkin donut 萬聖節南瓜冬甩	8	9 Halloween Pumpkin donut 萬聖節南瓜冬甩	10	11 Halloween Pumpkin donut 萬聖節南瓜冬甩	12 Halloween Pumpkin donut 萬聖節南瓜冬甩
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Fresh mango cream cake 芒果忌廉蛋糕	Halloween chocolate fudge cake 萬聖節朱古力富奇蛋 糕	(Closed 休息)	Halloween chocolate fudge cake 萬聖節朱古力富奇蛋 糕	(Closed 休息)	Halloween chocolate fudge cake 萬聖節朱古力富奇蛋 糕	Halloween chocolate fudge cake 萬聖節朱古力富奇蛋 糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	13 Halloween Pumpkin donut 萬聖節南瓜冬甩	14 Halloween chocolate cup cake 萬聖節朱古力杯子蛋糕	15	16 Halloween chocolate cup cake 萬聖節朱古力杯子蛋糕	17	18 Halloween chocolate cup cake 萬聖節朱古力杯子蛋糕	19 Halloween chocolate cup cake 萬聖節朱古力杯子蛋糕
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Halloween chocolate fudge cake 萬聖節朱古力富奇蛋 糕	Halloween Pistachio strawberry mousse cake 萬聖節開心果士多啤利 慕絲蛋糕	(Closed 休息)	Halloween Pistachio strawberry mousse cake 萬聖節開心果士多啤利 慕絲蛋糕	(Closed 休息)	Halloween Pistachio strawberry mousse cake 萬聖節開心果士多啤利 慕絲蛋糕	Halloween Pistachio strawberry mousse cake 萬聖節開心果士多啤利 慕絲蛋糕

- Kids classes: Children aged 4 to 8 must be accompanied by an adult for attending the classes

小童課程：4至8歲之小童必須由一位成人陪同方可參與課程

- Please be advised that our pastries may have come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, butter etc; Please ask a staff about the ingredients used in pastries

我們的糕點食品可能需要接觸或含有花生，堅果，大豆，牛奶，雞蛋，小麥，牛油等；請向工作人員查詢糕點中使用的成分

- Photos are for reference only

相片只供參考

Kids class 小童課程

Adults class 成人課程

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Baking Workshop Schedule 烘焙工作室課程表 (20/10/2024 – 31/10/2024)

Oct 2024	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	20 Halloween chocolate cup cake 萬聖節朱古力杯子蛋糕	21 Halloween Peanut cookies 萬聖節花生曲奇	22	23 Halloween Peanut cookies 萬聖節花生曲奇	24	25 Halloween Peanut cookies 萬聖節花生曲奇	26 Halloween Peanut cookies 萬聖節花生曲奇
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Halloween Pistachio strawberry mousse cake 萬聖節開心果士多 啤利慕絲蛋糕	Halloween pumpkin praline cake 萬聖節南瓜果仁蛋糕	(Closed 休息)	Halloween pumpkin praline cake 萬聖節南瓜果仁蛋糕	(Closed 休息)	Halloween pumpkin praline cake 萬聖節南瓜果仁蛋糕	Halloween pumpkin praline cake 萬聖節南瓜果仁蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	27 Halloween Peanut cookies 萬聖節花生曲奇	28 Halloween chocolate tart 萬聖節朱古力撻	29	30 Halloween chocolate tart 萬聖節朱古力撻	31		
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Halloween pumpkin praline cake 萬聖節南瓜果仁蛋糕	Halloween pumpkin choux 萬聖節南瓜泡芙	(Closed 休息)	Halloween pumpkin choux 萬聖節南瓜泡芙	(Closed 休息)		

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我們的糕點食品可能需要接觸或含有花生，堅果，大豆，牛奶，雞蛋，小麥，牛油等；請向工作人員查詢糕點中使用的成分

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Kids class 小童課程

Adults class 成人課程

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AT GOLD COAST HOTEL

Baking Workshop Schedule 烘焙工作室課程表 (1/11/2024 – 16/11/2024)

Nov 2024	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30						1 Chocolate tart 朱古力撻	2 Chocolate tart 朱古力撻
(Adults 成人) 11:30 – 13:00 16:30-18:00						Pumpkin choux 南瓜泡芙	Pumpkin choux 南瓜泡芙
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	3 Chocolate tart 朱古力撻	4 Green Tea Madeleine 綠茶瑪德蓮蛋糕	5	6 Green Tea Madeleine 綠茶瑪德蓮蛋糕	7	8 Green Tea Madeleine 綠茶瑪德蓮蛋糕	9 Green Tea Madeleine 綠茶瑪德蓮蛋糕
(Adults 成人) 11:30 – 13:00 16:30-18:00	Pumpkin choux 南瓜泡芙	Honey aloe vera mousse cake 蜂蜜蘆薈慕絲蛋糕	(Closed 休息)	Honey aloe vera mousse cake 蜂蜜蘆薈慕絲蛋糕	(Closed 休息)	Honey aloe vera mousse cake 蜂蜜蘆薈慕絲蛋糕	Honey aloe vera mousse cake 蜂蜜蘆薈慕絲蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	10 Green Tea Madeleine 綠茶瑪德蓮蛋糕	11 Mango yoghurt tart 芒果乳酪撻	12	13 Mango yoghurt tart 芒果乳酪撻	14	15 Mango yoghurt tart 芒果乳酪撻	16 Mango yoghurt tart 芒果乳酪撻
(Adults 成人) 11:30 – 13:00 16:30-18:00	Honey aloe vera mousse cake 蜂蜜蘆薈慕絲蛋糕	Oolong tea cream cake 烏龍茶忌廉蛋糕	(Closed 休息)	Oolong tea cream cake 烏龍茶忌廉蛋糕	(Closed 休息)	Oolong tea cream cake 烏龍茶忌廉蛋糕	Oolong tea cream cake 烏龍茶忌廉蛋糕

Kids class 小童課程

Adults class 成人課程

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小童課程: 4至8歲之小童必須由一位成人陪同方可參與課程
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CERAMICS & BAKING ACADEMY

AT GOLD COAST HOTEL

Baking Workshop Schedule 烘焙工作室課程表
(17/11/2024 – 30/11/2024)

Nov 2024	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	17 Mango yoghurt tart 芒果乳酪撻	18 Lychee aloe vera parfait 荔枝蘆薈凍糕	19	20 Lychee aloe vera parfait 荔枝蘆薈凍糕	21	22 Lychee aloe vera parfait 荔枝蘆薈凍糕	23 Lychee aloe vera parfait 荔枝蘆薈凍糕
(Adults 成人) 11:30 – 13:00 16:30-18:00	Oolong tea cream cake 烏龍茶忌廉蛋糕	Peanut chocolate roll cake 朱古力花生醬蛋糕捲	(Closed 休息)	Peanut chocolate roll cake 朱古力花生醬蛋糕捲	(Closed 休息)	Peanut chocolate roll cake 朱古力花生醬蛋糕捲	Peanut chocolate roll cake 朱古力花生醬蛋糕捲
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	24 Lychee aloe vera parfait 荔枝蘆薈凍糕	25 Red velvet cookies 紅絲絨曲奇	26	27 Red velvet cookies 紅絲絨曲奇	28	29 Red velvet cookies 紅絲絨曲奇	30 Red velvet cookies 紅絲絨曲奇
(Adults 成人) 11:30 – 13:00 16:30-18:00	Peanut chocolate roll cake 朱古力花生醬蛋糕捲	Pear caramel mousse cake 焦糖香梨慕絲蛋糕	(Closed 休息)	Pear caramel mousse cake 焦糖香梨慕絲蛋糕	(Closed 休息)	Pear caramel mousse cake 焦糖香梨慕絲蛋糕	Pear caramel mousse cake 焦糖香梨慕絲蛋糕

Kids class 小童課程

Adults class 成人課程

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