

CERAMICS & BAKING ACADEMY

AT GOLD COAST HOTEL

Baking Workshop Schedule 烘焙工作室課程表 (18/8/2024 – 31/8/2024)

August 2024	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	18 Summer Strawberry Mochi 夏日草莓雪米糰	19 Summer Fresh Fruit Puff Pastry 夏日鮮果酥皮圈	20 Summer Fresh Fruit Puff Pastry 夏日鮮果酥皮圈	21 Summer Fresh Fruit Puff Pastry 夏日鮮果酥皮圈	22	23 Summer Fresh Fruit Puff Pastry 夏日鮮果酥皮圈	24 Summer Fresh Fruit Puff Pastry 夏日鮮果酥皮圈
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Summer Hazelnut Paris Brest 夏日榛子法式巴黎圈	Summer Apricot Vanilla Mousse Cake 夏日黃桃雲尼拿慕絲 蛋糕	Summer Apricot Vanilla Mousse Cake 夏日黃桃雲尼拿慕絲 蛋糕	Summer Apricot Vanilla Mousse Cake 夏日黃桃雲尼拿慕 絲蛋糕	(Closed 休息)	Summer Apricot Vanilla Mousse Cake 夏日黃桃雲尼拿慕絲 蛋糕	Summer Apricot Vanilla Mousse Cake 夏日黃桃雲尼拿慕絲蛋 糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	25 Summer Fresh Fruit Puff Pastry 夏日鮮果酥皮圈	26 Summer Raspberry Financier 夏日紅桑子費南雪	27 Summer Raspberry Financier 夏日紅桑子費南雪	28 Summer Raspberry Financier 夏日紅桑子費南雪	29	30 Summer Raspberry Financier 夏日紅桑子費南雪	31 Summer Raspberry Financier 夏日紅桑子費南雪
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Summer Apricot Vanilla Mousse Cake 夏日黃桃雲尼拿慕絲 蛋糕	Caramel Mille-feuille 焦糖吉士拿破崙	Caramel Mille-feuille 焦糖吉士拿破崙	Caramel Mille-feuille 焦糖吉士拿破崙	(Closed 休息)	Caramel Mille-feuille 焦糖吉士拿破崙	Caramel Mille-feuille 焦糖吉士拿破崙

- 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 (1/9/2024 – 21/9/2024)

September 2024	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	1 Summer Raspberry Financier 夏日紅桑子費南雪	2 Red Velvet Cupcakes 紅絲絨杯子蛋糕	3 (Closed 休息)	4 Red Velvet Cupcakes 紅絲絨杯子蛋糕	5 (Closed 休息)	6 Red Velvet Cupcakes 紅絲絨杯子蛋糕	7 Red Velvet Cupcakes 紅絲絨杯子蛋糕
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Caramel Mille-feuille 焦糖吉士拿破崙	Osmanthus with Wolfberry Cheesecake 桂花杞子芝士蛋糕		Osmanthus with Wolfberry Cheesecake 桂花杞子芝士蛋糕		Osmanthus with Wolfberry Cheesecake 桂花杞子芝士蛋糕	Osmanthus with Wolfberry Cheesecake 桂花杞子芝士蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	8 Red Velvet Cupcakes 紅絲絨杯子蛋糕	9 Almond Chestnut Puff Pastry 杏仁栗容酥	10 (Closed 休息)	11 Almond Chestnut Puff Pastry 杏仁栗容酥	12 (Closed 休息)	13 Almond Chestnut Puff Pastry 杏仁栗容酥	14 Almond Chestnut Puff Pastry 杏仁栗容酥
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Osmanthus with Wolfberry Cheesecake 桂花杞子芝士蛋糕	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅		Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅		Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	15 Almond Chestnut Puff Pastry 杏仁栗容酥	16 Almond Chestnut Puff Pastry 杏仁栗容酥	17 (Closed 休息)	18 Almond Chestnut Puff Pastry 杏仁栗容酥	19 (Closed 休息)	20 Almond Chestnut Puff Pastry 杏仁栗容酥	21 Almond Chestnut Puff Pastry 杏仁栗容酥
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅		Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅		Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅

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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 (22/9/2024 – 30/9/2024)

September 2024	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	22 Almond Chestnut Puff Pastry 杏仁栗蓉酥	23 S'mores Cookies 棉花糖夾心曲奇	24 (Closed 休息)	25 S'mores Cookies 棉花糖夾心曲奇	26 (Closed 休息)	27 S'mores Cookies 棉花糖夾心曲奇	28 S'mores Cookies 棉花糖夾心曲奇
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	Pistachio Raspberry Mille-feuille 開心果覆盆子千層酥		Pistachio Raspberry Mille-feuille 開心果覆盆子千層酥		Pistachio Raspberry Mille-feuille 開心果覆盆子千層酥	Pistachio Raspberry Mille-feuille 開心果覆盆子千層酥
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	29 S'mores Cookies 棉花糖夾心曲奇	30 Cream Cheese Choux 忌廉芝士泡芙					
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Pistachio Raspberry Mille-feuille 開心果覆盆子千層酥	Fresh Mango Cream Cake 芒果忌廉蛋糕					

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