

CERAMICS & BAKING ACADEMY

AT GOLD COAST HOTEL

Baking Workshop Schedule 烘焙工作室課程表 (1/12/2024 – 21/12/2024)

Dec 2024	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	1 Christmas mixberry tart 聖誕雜莓撻	2 Christmas mixberry tart 聖誕雜莓撻	3	4 Christmas mixberry tart 聖誕雜莓撻	5	6 Christmas mixberry tart 聖誕雜莓撻	7 Christmas mixberry tart 聖誕雜莓撻
(Adults 成人) 11:30 – 13:00	Christmas red velvet cake 聖誕紅絲絨蛋糕	Christmas red velvet cake 聖誕紅絲絨蛋糕	(Closed 休息)	Christmas red velvet cake 聖誕紅絲絨蛋糕	(Closed 休息)	Christmas red velvet cake 聖誕紅絲絨蛋糕	Christmas red velvet cake 聖誕紅絲絨蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	8 Christmas mixberry tart 聖誕雜莓撻	9 Christmas strawberry financier 聖誕士多啤利費南雪	10	11 Christmas strawberry financier 聖誕士多啤利費南雪	12	13 Christmas strawberry financier 聖誕士多啤利費南雪	14 Christmas strawberry financier 聖誕士多啤利費南雪
(Adults 成人) 11:30 – 13:00	Christmas red velvet cake 聖誕紅絲絨蛋糕	Christmas vanilla chestnut mousse cake 聖誕雲尼拿栗子蛋糕	(Closed 休息)	Christmas vanilla chestnut mousse cake 聖誕雲尼拿栗子蛋糕	(Closed 休息)	Christmas vanilla chestnut mousse cake 聖誕雲尼拿栗子蛋糕	Christmas vanilla chestnut mousse cake 聖誕雲尼拿栗子蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	15 Christmas strawberry financier 聖誕士多啤利費南雪	16 Christmas chocolate doughnut 聖誕朱古力冬用	17	18 Christmas chocolate doughnut 聖誕朱古力冬用	19	20 Christmas chocolate doughnut 聖誕朱古力冬用	21 Christmas chocolate doughnut 聖誕朱古力冬用
(Adults 成人) 11:30 – 13:00	Christmas vanilla chestnut mousse cake 聖誕雲尼拿栗子蛋糕	Christmas cherry choux 聖誕車厘子泡芙	(Closed 休息)	Christmas cherry choux 聖誕車厘子泡芙	(Closed 休息)	Christmas cherry choux 聖誕車厘子泡芙	Christmas cherry choux 聖誕車厘子泡芙

- 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

CERAMICS & BAKING ACADEMY

AT GOLD COAST HOTEL

Baking Workshop Schedule 烘焙工作室課程表
(22/12/2024 – 31/12/2024)

Dec 2024	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	22 Christmas chocolate doughnut 聖誕朱古力冬用	23 Christmas chocolate mint cup cake 聖誕薄荷碎朱古力杯 子蛋糕	24	25 Christmas chocolate mint cup cake 聖誕薄荷碎朱古力杯 子蛋糕	26 Christmas chocolate mint cup cake 聖誕薄荷碎朱古力 杯子蛋糕	27 Christmas chocolate mint cup cake 聖誕薄荷碎朱古力杯 子蛋糕	28 Christmas chocolate mint cup cake 聖誕薄荷碎朱古力杯 子蛋糕
(Adults 成人) 11:30 – 13:00	Christmas cherry choux 聖誕車厘子泡芙	Christmas strawberry pistachio cake 聖誕士多啤利開心果 蛋糕	(Closed 休息)	Christmas strawberry pistachio cake 聖誕士多啤利開心果 蛋糕	Christmas strawberry pistachio cake 聖誕士多啤利開心 果蛋糕	Christmas strawberry pistachio cake 聖誕士多啤利開心果 蛋糕	Christmas strawberry pistachio cake 聖誕士多啤利開心果 蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	29 Christmas chocolate mint cup cake 聖誕薄荷碎朱古力 杯子蛋糕	30 Christmas chocolate mint cup cake 聖誕薄荷碎朱古力杯 子蛋糕	31				
(Adults 成人) 11:30 – 13:00	Christmas strawberry pistachio cake 聖誕士多啤利開心 果蛋糕	Christmas strawberry pistachio cake 聖誕士多啤利開心果 蛋糕	(Closed 休息)				

Kids class 小童課程

Adults class 成人課程

- 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

