

CERAMICS & BAKING ACADEMY

AT GOLD COAST HOTEL

Baking Workshop Schedule 烘焙工作室課程表 (1/11/2023 – 18/11/2023)

Nov 2023	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30				1 Cheese Mochi bread 芝士麻糬波波	2 (Closed 休息)	3 Cheese Mochi bread 芝士麻糬波波	4 Cheese Mochi bread 芝士麻糬波波
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00				Salted caramel mousse cake 海鹽焦糖慕斯蛋糕		Salted caramel mousse cake 海鹽焦糖慕斯蛋糕	Salted caramel mousse cake 海鹽焦糖慕斯蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	5 Cheese Mochi bread 芝士麻糬波波	6 Car Cookies 汽車曲奇	7 Car Cookies 汽車曲奇	8 Car Cookies 汽車曲奇	9	10 Car Cookies 汽車曲奇	11 Car Cookies 汽車曲奇
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Salted caramel mousse cake 海鹽焦糖慕斯蛋糕	Car-themed chocolate fudge Cake 汽車主題朱古力蛋糕	Car-themed chocolate fudge Cake 汽車主題朱古力蛋糕	Car-themed chocolate fudge Cake 汽車主題朱古力蛋糕	(Closed 休息)	Car-themed chocolate fudge Cake 汽車主題朱古力蛋糕	Car-themed chocolate fudge Cake 汽車主題朱古力蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	12 Car Cookies 汽車曲奇	13 Car-themed red velvet cupcakes 汽車主題紅絲絨杯子蛋糕	14 Car-themed red velvet cupcakes 汽車主題紅絲絨杯子蛋糕	15 Car-themed red velvet cupcakes 汽車主題紅絲絨杯子蛋糕	16	17 Car-themed red velvet cupcakes 汽車主題紅絲絨杯子蛋糕	18 Car-themed red velvet cupcakes 汽車主題紅絲絨杯子蛋糕
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Car-themed chocolate fudge Cake 汽車主題朱古力蛋糕	Mixed berry mousse cake with jelly car 雜莓慕斯蛋糕配果凍車	Mixed berry mousse cake with jelly car 雜莓慕斯蛋糕配果凍車	Mixed berry mousse cake with jelly car 雜莓慕斯蛋糕配果凍車	(Closed 休息)	Mixed berry mousse cake with jelly car 雜莓慕斯蛋糕配果凍車	Mixed berry mousse cake with jelly car 雜莓慕斯蛋糕配果凍車

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
- Photos are for reference only
相片只供參考



CERAMICS & BAKING ACADEMY

AT GOLD COAST HOTEL

Baking Workshop Schedule 烘焙工作室課程表 (19/11/2023 – 30/11/2023)

Nov 2023	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	19 Car-themed red velvet cupcakes 汽車主題紅絲絨杯子蛋糕	20 Strawberry cream tart 草莓忌廉撻	21 Strawberry cream tart 草莓忌廉撻	22 Strawberry cream tart 草莓忌廉撻	23	24 Strawberry cream tart 草莓忌廉撻	25 Strawberry cream tart 草莓忌廉撻
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Mixed berry mousse cake with jelly car 雜莓慕斯蛋糕配果凍車	Fraisier 法式草莓蛋糕	Fraisier 法式草莓蛋糕	Fraisier 法式草莓蛋糕		(Closed 休息)	Fraisier 法式草莓蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	26 Strawberry cream tart 草莓忌廉撻	27 Caramel apple crumble 焦糖蘋果金寶	28 Caramel apple crumble 焦糖蘋果金寶	29 Caramel apple crumble 焦糖蘋果金寶	30		
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Fraisier 法式草莓蛋糕	Blackberry cheese mousse cake 黑莓芝士慕斯蛋糕	Blackberry cheese mousse cake 黑莓芝士慕斯蛋糕	Blackberry cheese mousse cake 黑莓芝士慕斯蛋糕		(Closed 休息)	

Kids class 小童課程

Adults class 成人課程

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