

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
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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 (Closed 休息) | 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 | | Fraisier 法式草莓蛋糕 | 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 (Closed 休息) | | |
| (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 | | | |

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CERAMICS & BAKING ACADEMY

AT GOLD COAST HOTEL

Baking Workshop Schedule 烘焙工作室課程表 (1/12/2023 – 16/12/2023)

| Dec 2023 | Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|--|--|--|--|--|-------------|--|--|
| (Kids 小童) 9:30 – 10:30/ 14:30 – 15:30 | | | | | | 1 Christmas Cupcake 聖誕杯子蛋糕 | 2 Christmas Cupcake 聖誕杯子蛋糕 |
| (Adults 成人) 11:30 – 13:00/ 16:30 – 18:00 | | | | | | Christmas Chocolate Banana Mousse Cake 聖誕朱古力香蕉慕絲蛋糕 | Christmas Chocolate Banana Mousse Cake 聖誕朱古力香蕉慕絲蛋糕 |
| (Kids 小童) 9:30 – 10:30/ 14:30 – 15:30 | 3 Christmas Cupcake 聖誕杯子蛋糕 | 4 Christmas Cupcake 聖誕杯子蛋糕 | 5 Christmas Cupcake 聖誕杯子蛋糕 | 6 Christmas Cupcake 聖誕杯子蛋糕 | 7 | 8 Christmas Cupcake 聖誕杯子蛋糕 | 9 Christmas Cupcake 聖誕杯子蛋糕 |
| (Adults 成人) 11:30 – 13:00/ 16:30 – 18:00 | Christmas Chocolate Banana Mousse Cake 聖誕朱古力香蕉慕絲蛋糕 | Christmas Chocolate Banana Mousse Cake 聖誕朱古力香蕉慕絲蛋糕 | Christmas Chocolate Banana Mousse Cake 聖誕朱古力香蕉慕絲蛋糕 | Christmas Chocolate Banana Mousse Cake 聖誕朱古力香蕉慕絲蛋糕 | (Closed 休息) | Christmas Chocolate Banana Mousse Cake 聖誕朱古力香蕉慕絲蛋糕 | Christmas Chocolate Banana Mousse Cake 聖誕朱古力香蕉慕絲蛋糕 |
| (Kids 小童) 9:30 – 10:30/ 14:30 – 15:30 | 10 Christmas Cupcake 聖誕杯子蛋糕 | 11 Christmas Brownies 聖誕布朗尼 | 12 Christmas Brownies 聖誕布朗尼 | 13 Christmas Brownies 聖誕布朗尼 | 14 | 15 Christmas Brownies 聖誕布朗尼 | 16 Christmas Brownies 聖誕布朗尼 |
| (Adults 成人) 11:30 – 13:00/ 16:30 – 18:00 | Christmas Chocolate Banana Mousse Cake 聖誕朱古力香蕉慕絲蛋糕 | Christmas Chestnut Cream Cake 聖誕栗子忌廉蛋糕 | Christmas Chestnut Cream Cake 聖誕栗子忌廉蛋糕 | Christmas Chestnut Cream Cake 聖誕栗子忌廉蛋糕 | (Closed 休息) | Christmas Chestnut Cream Cake 聖誕栗子忌廉蛋糕 | Christmas Chestnut Cream Cake 聖誕栗子忌廉蛋糕 |

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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 (17/12/2023 – 31/12/2023)

| Dec 2023 | Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|--|--|--|--|--|-------------------|--|--|
| (Kids 小童) 9:30 – 10:30/ 14:30 – 15:30 | 17 Christmas Brownies 聖誕布朗尼 | 18 Christmas Cookies 聖誕曲奇 | 19 Christmas Cookies 聖誕曲奇 | 20 Christmas Cookies 聖誕曲奇 | 21 (Closed 休息) | 22 Christmas Cookies 聖誕曲奇 | 23 Christmas Cookies 聖誕曲奇 |
| (Adults 成人) 11:30 – 13:00/ 16:30 – 18:00 | Christmas Chestnut Cream Cake 聖誕栗子忌廉蛋糕 | Christmas Strawberry and White Chocolate Mousse Cake 聖誕士多啤梨白朱古力 慕絲蛋糕 | Christmas Strawberry and White Chocolate Mousse Cake 聖誕士多啤梨白朱古力 慕絲蛋糕 | Christmas Strawberry and White Chocolate Mousse Cake 聖誕士多啤梨白朱古力 慕絲蛋糕 | | Christmas Strawberry and White Chocolate Mousse Cake 聖誕士多啤梨白朱古力 慕絲蛋糕 | Christmas Strawberry and White Chocolate Mousse Cake 聖誕士多啤梨白朱古力慕 絲蛋糕 |
| (Kids 小童) 9:30 – 10:30/ 14:30 – 15:30 | 24 Christmas Cookies 聖誕曲奇 | 25 Christmas Pistachio Donut 聖誕開心果冬甩 | 26 Christmas Pistachio Donut 聖誕開心果冬甩 | 27 Christmas Pistachio Donut 聖誕開心果冬甩 | 28 (Closed 休息) | 29 Christmas Pistachio Donut 聖誕開心果冬甩 | 30 Christmas Pistachio Donut 聖誕開心果冬甩 |
| (Adults 成人) 11:30 – 13:00/ 16:30 – 18:00 | Christmas Strawberry and White Chocolate Mousse Cake 聖誕士多啤梨白朱古力 慕絲蛋糕 | Christmas Snowman Choux 聖誕雪人泡芙 | Christmas Snowman Choux 聖誕雪人泡芙 | Christmas Snowman Choux 聖誕雪人泡芙 | | Christmas Snowman Choux 聖誕雪人泡芙 | Christmas Snowman Choux 聖誕雪人泡芙 |
| (Kids 小童) 9:30 – 10:30/ 14:30 – 15:30 | 31 Christmas Pistachio Donut 聖誕開心果冬甩 | | | | | | |
| (Adults 成人) 11:30 – 13:00/ 16:30 – 18:00 | Christmas Snowman Choux 聖誕雪人泡芙 | | | | | | |

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