

CERAMICS & BAKING ACADEMY

AT GOLD COAST HOTEL

Baking Workshop Schedule 烘焙工作室課程表 (1/4/2024 – 20/4/2024)

April 2024	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30		1 Easter Chocolate Mochi Bread 復活節朱古力麻糬波	2 Easter Chocolate Mochi Bread 復活節朱古力麻糬波	3 Easter Chocolate Mochi Bread 復活節朱古力麻糬波	4 Easter Chocolate Mochi Bread 復活節朱古力麻糬波	5 Easter Chocolate Mochi Bread 復活節朱古力麻糬波	6 Easter Chocolate Mochi Bread 復活節朱古力麻糬波
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00		Easter Caramel Apple Mousse 復活節焦糖蘋果慕斯蛋糕	Easter Caramel Apple Mousse 復活節焦糖蘋果慕斯蛋糕	Easter Caramel Apple Mousse 復活節焦糖蘋果慕斯蛋糕	Easter Caramel Apple Mousse 復活節焦糖蘋果慕斯蛋糕	Easter Caramel Apple Mousse 復活節焦糖蘋果慕斯蛋糕	Easter Caramel Apple Mousse 復活節焦糖蘋果慕斯蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	7 Easter Chocolate Mochi Bread 復活節朱古力麻糬波	8 Oreo Cupcakes 奧利奧杯子蛋糕	9	10 Oreo Cupcakes 奧利奧杯子蛋糕	11	12 Oreo Cupcakes 奧利奧杯子蛋糕	13 Oreo Cupcakes 奧利奧杯子蛋糕
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Easter Caramel Apple Mousse 復活節焦糖蘋果慕斯蛋糕	Black Sesame Roll Cake 黑芝麻蛋糕卷	(Closed 休息)	Black Sesame Roll Cake 黑芝麻蛋糕卷	(Closed 休息)	Black Sesame Roll Cake 黑芝麻蛋糕卷	Black Sesame Roll Cake 黑芝麻蛋糕卷
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	14 Oreo Cupcakes 奧利奧杯子蛋糕	15 Mascarpone Fruit Tarts 馬斯卡彭鮮果撻	16	17 Mascarpone Fruit Tarts 馬斯卡彭鮮果撻	18	19 Mascarpone Fruit Tarts 馬斯卡彭鮮果撻	20 Mascarpone Fruit Tarts 馬斯卡彭鮮果撻
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Black Sesame Roll Cake 黑芝麻蛋糕卷	Mango Charlotte Cake 芒果夏洛特蛋糕	(Closed 休息)	Mango Charlotte Cake 芒果夏洛特蛋糕	(Closed 休息)	Mango Charlotte Cake 芒果夏洛特蛋糕	Mango Charlotte Cake 芒果夏洛特蛋糕

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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Baking Workshop Schedule 烘焙工作室課程表 (21/4/2024 – 30/4/2024)

April 2024	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	21 Mascarpone Fruit Tarts 馬斯卡彭鮮果撻	22 Peanut Butter Choux 花生醬泡芙	23	24 Peanut Butter Choux 花生醬泡芙	25	26 Peanut Butter Choux 花生醬泡芙	27 Peanut Butter Choux 花生醬泡芙
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Mango Charlotte Cake 芒果夏洛特蛋糕	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 小童) 9:30 – 10:30/ 14:30 – 15:30	28 Peanut Butter Choux 花生醬泡芙	29 Baked Churros 西班牙油條(烘焙版)	30				
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Oolong Tea Cream Cake 烏龍茶忌廉蛋糕	Purple Sweet Potato 紫薯慕斯蛋糕	(Closed 休息)				

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CERAMICS & BAKING ACADEMY

AT GOLD COAST HOTEL

Baking Workshop Schedule 烘焙工作室課程表 (1/5/2024 – 18/5/2024)

May 2024	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30				1 Baked Churros 西班牙油條(烘焙版)	2	3 Baked Churros 西班牙油條(烘焙版)	4 Baked Churros 西班牙油條(烘焙版)
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00				Purple Sweet Potato 紫薯慕斯蛋糕	(Closed 休息)	Purple Sweet Potato 紫薯慕斯蛋糕	Purple Sweet Potato 紫薯慕斯蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	5 Baked Churros 西班牙油條(烘焙版)	6 Mother's Day Heart Shaped Cookies 母親節心型曲奇	7	8 Mother's Day Heart Shaped Cookies 母親節心型曲奇	9	10 Mother's Day Heart Shaped Cookies 母親節心型曲奇	11 Mother's Day Heart Shaped Cookies 母親節心型曲奇
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Purple Sweet Potato 紫薯慕斯蛋糕	Mother's Day Strawberry Mousse Cake 母親節士多啤梨慕絲 蛋糕	(Closed 休息)	Mother's Day Strawberry Mousse Cake 母親節士多啤梨慕絲 蛋糕	(Closed 休息)	Mother's Day Strawberry Mousse Cake 母親節士多啤梨慕絲 蛋糕	Mother's Day Strawberry Mousse Cake 母親節士多啤梨慕絲 蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	12 Mother's Day Heart Shaped Cookies 母親節心型曲奇	13 Hazelnut Chocolate Tart 榛子朱古力撻	14	15 Hazelnut Chocolate Tart 榛子朱古力撻	16	17 Hazelnut Chocolate Tart 榛子朱古力撻	18 Hazelnut Chocolate Tart 榛子朱古力撻
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Mother's Day Strawberry Mousse Cake 母親節士多啤梨慕絲 蛋糕	Religieuse 修女泡芙	(Closed 休息)	Religieuse 修女泡芙	(Closed 休息)	Religieuse 修女泡芙	Religieuse 修女泡芙

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Adults class 成人課程

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Baking Workshop Schedule 烘焙工作室課程表 (19/5/2024 – 31/5/2024)

May 2024	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	19 Hazelnut Chocolate Tart 榛子朱古力撻	20 Chocolate Orange Baked Donuts 朱古力橙味冬甩(烘焙 版)	21	22 Chocolate Orange Baked Donuts 朱古力橙味冬甩(烘焙 版)	23	24 Chocolate Orange Baked Donuts 朱古力橙味冬甩(烘焙 版)	25 Chocolate Orange Baked Donuts 朱古力橙味冬甩(烘焙 版)
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Religieuse 修女泡芙	Matcha and Yuzu Japanese Cheesecake 抹茶柚子芝士蛋糕	(Closed 休息)	Matcha and Yuzu Japanese Cheesecake 抹茶柚子芝士蛋糕	(Closed 休息)	Matcha and Yuzu Japanese Cheesecake 抹茶柚子芝士蛋糕	Matcha and Yuzu Japanese Cheesecake 抹茶柚子芝士蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	26 Chocolate Orange Baked Donuts 朱古力橙味冬甩(烘焙版)	27 Raspberry Madeleine 紅桑子瑪德蓮	28	29 Raspberry Madeleine 紅桑子瑪德蓮	30	31 Raspberry Madeleine 紅桑子瑪德蓮	
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Matcha and Yuzu Japanese Cheesecake 抹茶柚子芝士蛋糕	Fresh Fruit Cream Cake 鮮果忌廉蛋糕	(Closed 休息)	Fresh Fruit Cream Cake 鮮果忌廉蛋糕	(Closed 休息)	Fresh Fruit Cream Cake 鮮果忌廉蛋糕	

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