CERAMICS & BAKING ACADEMY

AT GOLD COAST HOTEL

Baking Workshop Schedule 烘焙工作室課程表
(1/3/2024 – 16/3/2024)

March 2024	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30						1 Mango Custard Tart 芒果吉士撻	2 Mango Custard Tart 芒果吉士撻
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00						Black Forest Cake 黑森林蛋糕	Black Forest Cake 黑森林蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	3 Mango Custard Tart 芒果吉士撻	4 Matcha Madeleines 抹茶瑪德蓮	5	6 Matcha Madeleines 抹茶瑪德蓮	7	8 Matcha Madeleines 抹茶瑪德蓮	9 Matcha Madeleines 抹茶瑪德蓮
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Black Forest Cake 黑森林蛋糕	White Chocolate Rose Macarons 玫瑰白朱古力馬卡龍	(Closed 休息)	White Chocolate Rose Macarons 玫瑰白朱古力馬卡龍	(Closed 休息)	White Chocolate Rose Macarons 玫瑰白朱古力馬卡龍	White Chocolate Rose Macarons 玫瑰白朱古力馬卡龍
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	10 Matcha Madeleines 抹茶瑪德蓮	11 Strawberry Mochi 草莓大福	12	13 Strawberry Mochi 草莓大福	14	15 Strawberry Mochi 草莓大福	16 Strawberry Mochi 草莓大福
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	White Chocolate Rose Macarons 玫瑰白朱古力馬卡龍	Classic Tiramisu 意大利芝士蛋糕 (提拉米蘇)	(Closed 休息)	Classic Tiramisu 意大利芝士蛋糕 (提拉米蘇)	(Closed 休息)	Classic Tiramisu 意大利芝士蛋糕 (提拉米蘇)	Classic Tiramisu 意大利芝士蛋糕 (提拉米蘇)

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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CERAMICS & BAKING ACADEMY

AT GOLD COAST HOTEL

Baking Workshop Schedule 烘焙工作室課程表
(17/3/2024 – 31/3/2024)

March 2024	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) **9:30 – 10:30/** **14:30 – 15:30**	17 Strawberry Mochi 草莓大福	18 Fruit Custard Tarts 鮮果吉士酥	19	20 Fruit Custard Tarts 鮮果吉士酥	21	22 Fruit Custard Tarts 鮮果吉士酥	23 Fruit Custard Tarts 鮮果吉士酥
(Adults 成人) **11:30 – 13:00/** **16:30 – 18:00**	Classic Tiramisu 意大利芝士蛋糕 (提拉米蘇)	Mikan White Sesame Milk Mousse Cake 蜜柑芝麻牛奶慕絲蛋糕	(Closed 休息)	Mikan White Sesame Milk Mousse Cake 蜜柑芝麻牛奶慕絲蛋糕	(Closed 休息)	Mikan White Sesame Milk Mousse Cake 蜜柑芝麻牛奶慕絲蛋糕	Mikan White Sesame Milk Mousse Cake 蜜柑芝麻牛奶慕絲蛋糕
(Kids 小童) **9:30 – 10:30/** **14:30 – 15:30**	24 Fruit Custard Tarts 鮮果吉士酥	25 Easter Donut 復活節冬甩	26 Easter Donut 復活節冬甩	27 Easter Donut 復活節冬甩	28	29 Easter Donut 復活節冬甩	30 Easter Donut 復活節冬甩
(Adults 成人) **11:30 – 13:00/** **16:30 – 18:00**	Mikan White Sesame Milk Mousse Cake 蜜柑芝麻牛奶慕絲蛋糕	Easter Pineapple Carrot Cheesecake 復活節菠蘿甘筍芝士蛋糕	Easter Pineapple Carrot Cheesecake 復活節菠蘿甘筍芝士蛋糕	Easter Pineapple Carrot Cheesecake 復活節菠蘿甘筍芝士蛋糕	(Closed 休息)	Easter Pineapple Carrot Cheesecake 復活節菠蘿甘筍芝士蛋糕	Easter Pineapple Carrot Cheesecake 復活節菠蘿甘筍芝士蛋糕
(Kids 小童) **9:30 – 10:30/** **14:30 – 15:30**	31 Easter Donut 復活節冬甩						
(Adults 成人) **11:30 – 13:00/** **16:30 – 18:00**	Easter Pineapple Carrot Cheesecake 復活節菠蘿甘筍芝士蛋糕						

Kids class 小童課程

Adults class 成人課程

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  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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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

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CERAMICS & BAKING ACADEMY

AT GOLD COAST HOTEL

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)				

Kids class 小童課程

Adults class 成人課程

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