

CERAMICS & BAKING ACADEMY

AT GOLD COAST HOTEL

Baking Workshop Schedule 烘焙工作室課程表 (1/9/2023 – 16/9/2023)

Sep 2023	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30						1 Pistachio financier 開心果費南雪	2 Pistachio financier 開心果費南雪
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00						Strawberry Mille feuille 士多啤梨拿破崙蛋糕	Strawberry Mille feuille 士多啤梨拿破崙蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	3 Pistachio financier 開心果費南雪	4 Italian almond biscotti 意大利杏仁曲奇	5 Italian almond biscotti 意大利杏仁曲奇	6 Italian almond biscotti 意大利杏仁曲奇	7 (Closed 休息)	8 Italian almond biscotti 意大利杏仁曲奇	9 Italian almond biscotti 意大利杏仁曲奇
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Strawberry Mille feuille 士多啤梨拿破崙蛋糕	Fresh fruit cream cake 鮮果忌廉蛋糕	Fresh fruit cream cake 鮮果忌廉蛋糕	Fresh fruit cream cake 鮮果忌廉蛋糕		Fresh fruit cream cake 鮮果忌廉蛋糕	Fresh fruit cream cake 鮮果忌廉蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	10 Italian almond biscotti 意大利杏仁曲奇	11 Chocolate fondant 巧克力心太軟	12 Chocolate fondant 巧克力心太軟	13 Chocolate fondant 巧克力心太軟	14 (Closed 休息)	15 Chocolate fondant 巧克力心太軟	16 Chocolate fondant 巧克力心太軟
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Fresh fruit cream cake 鮮果忌廉蛋糕	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅		Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅

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 (17/9/2023 – 30/9/2023)

Sep 2023	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	17 Chocolate fondant 巧克力心太軟	18 Blueberry white chocolate tart 藍莓白朱古力撻	19 Blueberry white chocolate tart 藍莓白朱古力撻	20 Blueberry white chocolate tart 藍莓白朱古力撻	21	22 Blueberry white chocolate tart 藍莓白朱古力撻	23 Blueberry white chocolate tart 藍莓白朱古力撻
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	(Closed 休息)	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	24 Chocolate fondant 巧克力心太軟	25 Blueberry white chocolate tart 藍莓白朱古力撻	26 Blueberry white chocolate tart 藍莓白朱古力撻	27 Blueberry white chocolate tart 藍莓白朱古力撻	38	29 Purple sweet potato mini puff pastry 迷你紫薯酥	30 Purple sweet potato mini puff pastry 迷你紫薯酥
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	(Closed 休息)	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅

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Baking Workshop Schedule 烘焙工作室課程表 (1/10/2023 – 21/10/2023)

Oct 2023	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	1 Purple Sweet Potato Mini Puff Pastry 迷你紫薯酥	2 Purple Sweet Potato Mini Puff Pastry 迷你紫薯酥	3 Purple Sweet Potato Mini Puff Pastry 迷你紫薯酥	4 Purple Sweet Potato Mini Puff Pastry 迷你紫薯酥	5 (Closed 休息)	6 Purple Sweet Potato Mini Puff Pastry 迷你紫薯酥	7 Purple Sweet Potato Mini Puff Pastry 迷你紫薯酥
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Mid-Autumn Festival Custard Mooncake 中秋奶黃月餅	Coffee Chocolate Lamington 咖啡朱古力林明頓	Coffee Chocolate Lamington 咖啡朱古力林明頓	Coffee Chocolate Lamington 咖啡朱古力林明頓		Coffee Chocolate Lamington 咖啡朱古力林明頓	Coffee Chocolate Lamington 咖啡朱古力林明頓
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	8 Purple Sweet Potato Mini Puff Pastry 迷你紫薯酥	9 Halloween Chocolate Tart 萬聖節朱古力撻	10 Halloween Chocolate Tart 萬聖節朱古力撻	11 Halloween Chocolate Tart 萬聖節朱古力撻	12 (Closed 休息)	13 Halloween Chocolate Tart 萬聖節朱古力撻	14 Halloween Chocolate Tart 萬聖節朱古力撻
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Coffee Chocolate Lamington 咖啡朱古力林明頓	Halloween Pumpkin Choux 萬聖節南瓜泡芙	Halloween Pumpkin Choux 萬聖節南瓜泡芙	Halloween Pumpkin Choux 萬聖節南瓜泡芙		Halloween Pumpkin Choux 萬聖節南瓜泡芙	Halloween Pumpkin Choux 萬聖節南瓜泡芙
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	15 Halloween Chocolate Tart 萬聖節朱古力撻	16 Halloween Madeleines 萬聖節瑪德蓮蛋糕	17 Halloween Madeleines 萬聖節瑪德蓮蛋糕	18 Halloween Madeleines 萬聖節瑪德蓮蛋糕	19 (Closed 休息)	20 Halloween Madeleines 萬聖節瑪德蓮蛋糕	21 Halloween Madeleines 萬聖節瑪德蓮蛋糕
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Halloween Pumpkin Choux 萬聖節南瓜泡芙	Halloween Chocolate Soft Cake 萬聖節朱古力蛋糕	Halloween Chocolate Soft Cake 萬聖節朱古力蛋糕	Halloween Chocolate Soft Cake 萬聖節朱古力蛋糕		Halloween Chocolate Soft Cake 萬聖節朱古力蛋糕	Halloween Chocolate Soft Cake 萬聖節朱古力蛋糕

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Baking Workshop Schedule 烘焙工作室課程表
(22/10/2023 – 31/10/2023)

Oct 2023	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	22 Halloween Madeleines 萬聖節瑪德蓮蛋糕	23 Halloween Cookie 萬聖節曲奇	24 Halloween Cookie 萬聖節曲奇	25 Halloween Cookie 萬聖節曲奇	26	27 Halloween Cookie 萬聖節曲奇	28 Halloween Cookie 萬聖節曲奇
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Halloween Chocolate Soft Cake 萬聖節朱古力蛋糕	Halloween Pumpkin Cheese Mousse Cake 萬聖節南瓜芝士 慕絲蛋糕	Halloween Pumpkin Cheese Mousse Cake 萬聖節南瓜芝士 慕絲蛋糕	Halloween Pumpkin Cheese Mousse Cake 萬聖節南瓜芝士 慕絲蛋糕	(Closed 休息)	Halloween Pumpkin Cheese Mousse Cake 萬聖節南瓜芝士 慕絲蛋糕	Halloween Pumpkin Cheese Mousse Cake 萬聖節南瓜芝士 慕絲蛋糕
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	29 Halloween Cookie 萬聖節曲奇	30 Halloween Cookie 萬聖節曲奇	31 Halloween Cookie 萬聖節曲奇				
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	Halloween Pumpkin Cheese Mousse Cake 萬聖節車瓜芝士 慕絲蛋糕	Halloween Pumpkin Cheese Mousse Cake 萬聖節車瓜芝士 慕絲蛋糕	Halloween Pumpkin Cheese Mousse Cake 萬聖節車瓜芝士 慕絲蛋糕				

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