

CERAMICS & BAKING ACADEMY

AT GOLD COAST HOTEL

Baking Workshop Schedule 烘焙工作室課程表 (1/3/2023 – 18/3/2023)

Mar 2023	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30				1 紅絲絨杯子蛋糕 Red velvet cup cake	2 暫停開放 Closed	3 紅絲絨杯子蛋糕 Red velvet cup cake	4 紅絲絨杯子蛋糕 Red velvet cup cake
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00				檸檬塔可餅 Lemon taco	暫停開放 Closed	檸檬塔可餅 Lemon taco	檸檬塔可餅 Lemon taco
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	5 紅絲絨杯子蛋糕 Red velvet cup cake	6 馬斯卡邦芝士什果撻 Mascarpone fresh fruit tart	7 馬斯卡邦芝士什果撻 Mascarpone fresh fruit tart	8 馬斯卡邦芝士什果撻 Mascarpone fresh fruit tart	9 暫停開放 Closed	10 馬斯卡邦芝士什果撻 Mascarpone fresh fruit tart	11 馬斯卡邦芝士什果撻 Mascarpone fresh fruit tart
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	檸檬塔可餅 Lemon taco	聖多諾黑泡芙塔 Saint-Honoré	聖多諾黑泡芙塔 Saint-Honoré	聖多諾黑泡芙塔 Saint-Honoré	暫停開放 Closed	聖多諾黑泡芙塔 Saint-Honoré	聖多諾黑泡芙塔 Saint-Honoré
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	12 馬斯卡邦芝士什果撻 Mascarpone fresh fruit tart	13 朱古力泡芙 Chocolate puff	14 朱古力泡芙 Chocolate puff	15 朱古力泡芙 Chocolate puff	16 暫停開放 Closed	17 朱古力泡芙 Chocolate puff	18 朱古力泡芙 Chocolate puff
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	聖多諾黑泡芙塔 Saint-Honoré	雜莓夏洛特蛋糕 Berry charlotte cake	雜莓夏洛特蛋糕 Berry charlotte cake	雜莓夏洛特蛋糕 Berry charlotte cake	暫停開放 Closed	雜莓夏洛特蛋糕 Berry charlotte cake	雜莓夏洛特蛋糕 Berry charlotte cake

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 (19/3/2023 – 31/3/2023)

Mar 2023	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	19 朱古力泡芙 Chocolate puff	20 杯子芝士蛋糕 Cheese cup cake	21 杯子芝士蛋糕 Cheese cup cake	22 杯子芝士蛋糕 Cheese cup cake	23 暫停開放 Closed	24 杯子芝士蛋糕 Cheese cup cake	25 杯子芝士蛋糕 Cheese cup cake
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	雜莓夏洛特蛋糕 Berry charlotte cake	咖啡朱古力提拉米蘇 Mocha Tiramisu	咖啡朱古力提拉米蘇 Mocha Tiramisu	咖啡朱古力提拉米蘇 Mocha Tiramisu	暫停開放 Closed	咖啡朱古力提拉米蘇 Mocha Tiramisu	咖啡朱古力提拉米蘇 Mocha Tiramisu
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	26 杯子芝士蛋糕 Cheese cup cake	27 西班牙油條(烘焙版) Churro (Bake)	28 西班牙油條(烘焙版) Churro (Bake)	29 西班牙油條(烘焙版) Churro (Bake)	30 暫停開放 Closed	31 西班牙油條(烘焙版) Churro (Bake)	
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	咖啡朱古力提拉米蘇 Mocha Tiramisu	朱古力碎片芝士蛋糕 Chocolate chip cheesecake	朱古力碎片芝士蛋糕 Chocolate chip cheesecake	朱古力碎片芝士蛋糕 Chocolate chip cheesecake	暫停開放 Closed	朱古力碎片芝士蛋糕 Chocolate chip cheesecake	

Kids class 小童課程

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 (1/4/2023 – 15/4/2023)

Apr 2023	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30							1 西班牙油條(烘焙版) PMingLiU (Body)
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00							朱古力碎片芝士蛋糕 Chocolate chip cheesecake
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	2 西班牙油條(烘焙版) PMingLiU (Body)	3 甘荀橙杯子蛋糕 Easter Orange carrot cupcake ascarpone fresh fruit	4 甘荀橙杯子蛋糕 Easter Orange carrot cupcake ascarpone fresh fruit	5 甘荀橙杯子蛋糕 Easter Orange carrot cupcake ascarpone fresh fruit	6 暫停開放 Closed	7 甘荀橙杯子蛋糕 Easter Orange carrot cupcake ascarpone fresh fruit	8 甘荀橙杯子蛋糕 Easter Orange carrot cupcake ascarpone fresh fruit
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	朱古力碎片芝士蛋糕 Chocolate chip cheesecake	朱古力夏洛特蛋糕 Easter chocolate charlotte cake	朱古力夏洛特蛋糕 Easter chocolate charlotte cake	朱古力夏洛特蛋糕 Easter chocolate charlotte cake	暫停開放 Closed	朱古力夏洛特蛋糕 Easter chocolate charlotte cake	朱古力夏洛特蛋糕 Easter chocolate charlotte cake
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	9 甘荀橙杯子蛋糕 Easter Orange carrot cupcake ascarpone fresh fruit	10 復活節蘋果泡芙 Easter apple choux	11 復活節蘋果泡芙 Easter apple choux	12 復活節蘋果泡芙 Easter apple choux	13 暫停開放 Closed	14 復活節蘋果泡芙 Easter apple choux	15 復活節蘋果泡芙 Easter apple choux
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	朱古力夏洛特蛋糕 Easter chocolate charlotte cake	甘荀合桃蛋糕 Easter Orange carrot walnut cake	甘荀合桃蛋糕 Easter Orange carrot walnut cake	甘荀合桃蛋糕 Easter Orange carrot walnut cake	暫停開放 Closed	甘荀合桃蛋糕 Easter Orange carrot walnut cake	甘荀合桃蛋糕 Easter Orange carrot walnut cake

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 (16/4/2023 – 30/4/2023)

Apr 2023	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	16 復活節蘋果泡芙 Easter apple choux	17 棉花糖夾心曲奇 S'mores cookies	18 棉花糖夾心曲奇 S'mores cookies	19 棉花糖夾心曲奇 S'mores cookies	20 暫停開放 Closed	21 棉花糖夾心曲奇 S'mores cookies	22 棉花糖夾心曲奇 S'mores cookies
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	甘荀合桃蛋糕 Easter Orange carrot	鳳梨可樂達班蘭蛋糕 Pina colada pandan cake	鳳梨可樂達班蘭蛋糕 Pina colada pandan cake	鳳梨可樂達班蘭蛋糕 Pina colada pandan cake	暫停開放 Closed	鳳梨可樂達班蘭蛋糕 Pina colada pandan cake	鳳梨可樂達班蘭蛋糕 Pina colada pandan cake
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	23 棉花糖夾心曲奇 (S'mores cookies)	24 朱古力撻 Chocolate ganache tart	25 朱古力撻 Chocolate ganache tart	26 朱古力撻 Chocolate ganache tart	27 暫停開放 Closed	28 朱古力撻 Chocolate ganache tart	29 朱古力撻 Chocolate ganache tart
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	鳳梨可樂達班蘭蛋糕 Pina colada pandan cake	黑森林蛋糕 Black Forest Cake	黑森林蛋糕 Black Forest Cake	黑森林蛋糕 Black Forest Cake	暫停開放 Closed	黑森林蛋糕 Black Forest Cake	黑森林蛋糕 Black Forest Cake
(Kids 小童) 9:30 – 10:30/ 14:30 – 15:30	30 朱古力撻 Chocolate ganache tart						
(Adults 成人) 11:30 – 13:00/ 16:30 – 18:00	黑森林蛋糕 Black Forest Cake						

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