

Raffles Hotel Arcade, #03-03/04, Singapore 189673

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July 2008

COOKING SCHEDULE

DATE	TIME	COURSE	RECIPES	CHEF	PRICE
1 <sup>st</sup> July Tuesday	6:30pm – 9:30pm	Hands-On Session Tasting Portion / Smart Box	<b>Pasta Variations</b> Homemade Fresh Pasta Dough (Tagliatelle, Linguini) Spinach and Mozzarella Tortellini Squid Ink Linguini with Blue Shrimp in Alio Olio Style	Chef Tan Yee Hoo Bar & Billiard Room	\$110 Nett
3 <sup>rd</sup> July Thursday	6:30pm – 9:30pm	Hands-On Session Inclusive of Dinner	<b>How to Cook in 60 Minutes (Western)</b> Pan Seared Sea Scallop with Chilled Pumpkin Soup Lobster Pan Cake with Cilantro Sour Cream Marinated Herb Chicken Breast with Cajun Cream Sauce, Baked Idaho Potato & Baby Vegetables	Chef Lim Wei Yong Banquets	\$120 Nett
4 <sup>th</sup> July Friday	10:00am – 2:00pm	Hands-On Session Inclusive of Luncheon	<b>Malay – Penang</b> Udang Simggang Assam (Spicy & Sour Prawn Cooked with Turmeric in Spicy Tamarind Sauce) Ikan Lemak Geragan (Coconut Gravy Fish) Ayam Masak Berempah (Chicken Cooked with Spices)	Chef Mohd Adam Empire Café	\$110 Nett
5 <sup>th</sup> July Saturday	11:00am – 2:30pm	Hands-On Session Smart Box	<b>Dim Sum</b> Seafood Beancurd Roll Chicken Dumpling Crispy Almond Prawn	Chef Lim Chong Jin Seah Street Deli	\$90 Nett
6 <sup>th</sup> July Sunday	3:00pm – 6:00pm	Hands-On Session Smart Box	<b>Mother &amp; Kids Class ~ Variation of Pizza</b> Cartoon Animated Pizza Apple Crumble Pizza Hawaiian Pizza	Chef Timothy De Costa Bakery	\$90 Nett 1 Adult & 1 Kid
7 <sup>th</sup> July Monday	<b>CLOSED</b>				
8 <sup>th</sup> July Tuesday	6:30pm – 9:30pm	Hands-On Session Inclusive of Dinner	<b>Nepalese Cooking</b> Maans Ki Sukuti (Lamb with Spices) Tarkari Biryani (Indian Basmati Rice with Vegetables) Gajjar Kahalwa (Warm Carrot and Milk Pudding)	Chef Bharat Mani Tiffin Room	\$110 Nett
9 <sup>th</sup> July Wednesday	10:00am – 2:00pm	Hands-On Session Inclusive of Luncheon	<b>Western Lunch in 60 Minutes</b> Marinated Warm Lobster Salad with Capellini of Celeriac, Capers Vinaigrette Steam Baked Cod Fish with Braised Leek, Parma Ham, Thyme Infusion Caramelized Banana with Chocolate Tamarind	Chef Eric Seow Raffles Grill	\$130 Nett
10 <sup>th</sup> July Thursday	6:30pm – 9:30pm	Hands-On Session Inclusive of Dinner	<b>Fusion</b> Glass Noodle Summer Roll with Shallot Chili Dip Cheesy Jumbo Prawn with Mesclun Green Teriyaki Chicken Thigh with Asian Curry Mushroom Relish	Chef Joe Soo Doc Cheng's	\$110 Nett

11 <sup>th</sup> July Friday	10:00am – 2:00pm	Hands-On Session Inclusive of Luncheon	<b>Around the Salmon</b> Deep Fried Salmon Cracker, Mango Chili Salsa & Fennel Salad Potato Salmon Soup, Garlic - Tomato Toast and Butter Cream Foam Confit Salmon Fillet in Herb Oil, Braised Oyster Mushrooms, Asparagus & Lemon Beurre Blanc	Chef Alvin Lee Banquets	\$130 Nett
13 <sup>th</sup> July Sunday	11:00am – 2:30pm	Hands-On Session Tasting Portion with 1 Glass of Champagne	<b>Sunday Brunch</b> Pan-Seared Foie Gras on Glazed Morels, Mesclun Salad, Hazelnut Vinaigrette Wagyu Beef Udon Noodle Soup Pan-Seared Codfish Fillet with Creamy Oyster Mushroom, Risotto Cake and Lobster Emulsion	Chef James Ngwan Long Bar Steak House	\$120 Nett
14 <sup>th</sup> July Monday	<b>CLOSED</b>				
15 <sup>th</sup> July Tuesday	6:30pm – 9:30pm	Hands-On Class Inclusive of Dinner - Invite Your Spouse for Dinner at 8:30pm	<b>What To Cook For Your Spouse?</b> <b>[Spouse to Arrive at 8:30pm for Dinner]</b> Lemon Infused Alaskan Crab Tartar with Raffles Caviar Pan Seared Brittany Sea Scallop with Cepes Mushroom and Tomato Coulis Chocolate Mousse with Raspberry Layer	Chef Jean Charles Dubois Raffles Grill	\$260 Nett
16 <sup>th</sup> July Wednesday	10:00am – 2:00pm	Hands-On Session Inclusive of Luncheon	<b>Asian Curries</b> Thai Red Chicken Curry Hainanese Vegetable Curry South Indian Fish Curry	Chef Christopher Lau Empire Café	\$110 Nett
19 <sup>th</sup> July Saturday	5:00pm – 7:00pm	Lifestyle Class Wine Appreciation	<b>Wine Appreciation &amp; Knowledge</b>	Cellar Master Novalan Raffles Grill	\$140 Nett
20 <sup>th</sup> July Sunday	3:00pm – 6:00pm	Hands-On Session Smart Box	<b>Cute &amp; Classic Cupcakes</b> Chocolate Pecan Cupcake Pistachio Cherry Cupcake Lemon Cup Cake	Chef Joanne Chao Pastry	\$90 Nett
21 <sup>st</sup> July Monday	<b>CLOSED</b>				
22 <sup>nd</sup> July Tuesday	6:30pm – 9:30pm	Hands-On Class Tasting Portion / Smart Box	<b>Sushi! Sushi!</b> California Maki Roll Sake Sushi (Salmon) Kanikama Maki (Crab Meat Stick) Tako Sushi (Octopus) Spider Maki (Soft Shell Crab) Maguro Sushi (Tuna) Unagi Sushi Kappa Maki (Japanese Cucumber Mayo)	Chef Ngui Hon Seng Tiffin Room	\$130 Nett
23 <sup>rd</sup> July Wednesday	10:00am – 2:00pm	Hands-On Session Inclusive of Luncheon	<b>Straits Cuisine</b> Chicken Rendang Sambal Prawn with Eggplant Fish with Tamarind Spicy Gravy	Chef Christopher Lau Empire Café	\$110 Nett
24 <sup>th</sup> July Thursday	6:30pm – 9:30pm	Hands-On Session Inclusive of Dinner	<b>Plantation Cuisine</b> Kaffir Lime King Prawns, Greens with Curry Yogurt Dressing Coconut Crab Meat Soup, Sarawak Pepered Angus Beef Tenderloin Plantation Fried Oyster Mushroom, Sweet Potato Mash and Barbeque Sauce	Chef James Ngwan Long Bar Steak House	\$110 Nett

25 <sup>th</sup> July Friday	10:00am – 2:00pm	Hands-On Session Inclusive of Luncheon	<b>French Fine Dining</b> Potato Gnocchi, Seared Scampi with Light Parmesan and Sage Emulsion Roasted Angus Rib Eye with Herb Sautéed Chanterelles, Byaldi and Pommes Maxims, Sauce Périgourdine Mixed Berries Soup, Mint Ice Cube	Chef Saiful Effendy Raffles Grill	\$140 Nett
26 <sup>th</sup> July Saturday	11:00am – 2:30pm	Cooking Demonstration Inclusive of Luncheon	<b>Chef Matthieu Garrel</b> Baby Leek and Maine Lobster Ravioli Duck Confit Parmentier with Foie Gras Mixed Salad Apple/Pear Clafoutis Tart	Chef Matthieu Garrel Belisaire-Paris 1 Michelin	\$160 Nett
27 <sup>th</sup> July Sunday	3:00pm – 6:00pm	Hands-On Session Smart Box	<b>Classical Pastries</b> Sacher Tarte Madeleine Coffee Éclair	Chef Frank Braun Exécutive Pastry Chef	\$100 Nett
28 <sup>th</sup> July Monday	<b>CLOSED</b>				
29 <sup>th</sup> July Tuesday	6:30pm – 9:30pm	Hands-On Session Inclusive of Dinner	<b>Foie Gras</b> Marble Foie Gras Terrine, Port Wine Reduction Warmed Foie Gras Custard with Shaved Black Truffles Pan Seared Foie Gras with Grilled Beef Tenderloin and Pineapple Salsa	Chef Wong Wai Kay Raffles Grill	\$150 Nett
30 <sup>th</sup> July Wednesday	10:00am – 2:00pm	Hands-On Session Inclusive of Luncheon	<b>Szechuan Cuisine</b> Hot and Sour Seafood Tofu Thick Soup Fried Shrimps with Szechuan Chillies Wok Fried Crab with Hot Spicy Sauce	Chef Gary Choy Raffles Courtyard	\$110 Nett
31 <sup>st</sup> July Thursday	6:30pm – 9:30pm	Hands-On Session Inclusive of Dinner	<b>Asian Seafood Sensation</b> Asian Scallop Carpaccio with Fruits, Spicy Sweet Mango Dressing Oven Baked Flower Crab, Rice with Creamy Oriental Mushroom, White Wine Sauce Caramelized Banana, Apricot Crêpes with Vanilla Ice Cream	Chef Wilson Fam Raffles Courtyard	\$110 Nett

☒ **Hands-On Class: Learn Simple Professional Chef's Techniques with Everyday Ingredients**

☒ **What To Cook For Your Spouse: Husband/Wife to Cook and Prepare Dinner. Spouse Invited to Join for Dinner**

☒ **Smart Box: 2-Go Box**