

Fun Kitchen 繽紛入廚樂



Time 時間: 10:00 am - 2:00 pm (on weekdays 星期一至五)

Venue 地點: Chinese Culinary Institute,
7/F, VTC Pokfulam Complex,
145 Pokfulam Road, Hong Kong
香港薄扶林道145號
職業訓練局薄扶林大樓7樓
中華廚藝學院



Language 語言: English/ Cantonese/ Putonghua
英語/ 粵語/ 普通話

Course Fee 費用: HK\$9,400 (A minimum of 10 persons 每班最少10位)
(HK\$940 will be charged per extra person thereafter
10位以上，額外每位收取港幣\$940)

Programme includes 課程內容:

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|---|---------------------------------|
| 1. Tour of the institute | 參觀學院設施 |
| 1. Chef demonstration of two selected dishes
(please find dish list on P.2 of this leaflet, dish selection should be from the same category) | 導師示範所挑選的兩款菜式
(須為同一類別，詳情請見後頁) |
| 2. Hands-on practice of the two selected dishes | 親自學習製作所挑選的兩款菜式 |
| 3. Chinese set lunch prepared by our trainees | 享用由學院學員製作之中式午餐 |
| 4. Certificate of Attendance | 出席證書 |
| 5. Group photo | 團體合照 |



Optional 其他選項:

To enrich your culinary experience, special demonstration of “Noodle-Pulling” can be arranged to meet your needs at an additional fee.

除以上標準課程外，學院可按閣下需要提供拉麵製作示範(須另行收費)。

Contact Us 聯絡我們:

For enquiries, please contact us at (852) 2538-2200 or via fax (852) 2550-0476 or email cci@vtc.edu.hk.

如欲查詢詳情，請致電(852) 2538-2200 或傳真至(852) 2550-0476 或電郵至 cci@vtc.edu.hk。

Remarks 備註:

- English and Putonghua translation service will be provided by our institute. 學院提供英語及普通話翻譯。
- A minimum of 10 persons per class. 每班最少10人。
- A **2-month** advance booking is recommended. Reservation will be subjected to the availability of the venue. 上述活動請於**2個月前**預約，申請接納與否視乎場地供應而定。
- The above information is subject to change without prior notice. 上述資料如有修改，恕不作另行通知。

Dishes Available For Selection 可供選擇之菜式

Please select (✓) **2 items** from any **one category** — Wok-cooking, Southern Dim Sum or Northern Dim Sum.
參加者每堂可從同一類別中(小炒、南方點心或北方點心)，選擇學習兩款菜式。(請在□內✓兩款。)

Wok-cooking 小炒

- | | |
|--|------------|
| <input type="checkbox"/> (Guangdong) Deep-fried boneless chicken with lemon sauce | (粵) 西檸煎軟雞 |
| <input type="checkbox"/> (Guangdong) Deep-fried paper-wrapped marinated chicken | (粵) 紙包雞 |
| <input type="checkbox"/> (Guangdong) Fried fillet of garoupa with pickles and sweet and sour sauce | (粵) 五柳石斑塊 |
| <input type="checkbox"/> (Guangdong) Hand shredded oyster flavoured chicken | (粵) 蠔油手撕雞 |
| <input type="checkbox"/> (Guangdong) Sweet and sour pork with pineapple | (粵) 菠蘿咕嚕肉 |
| <input type="checkbox"/> (Shanghai) Braised river shrimps in tomato sauce with crispy rice | (滬) 茄汁蝦仁鍋粍 |
| <input type="checkbox"/> (Shanghai) Sautéed spicy pork with chilli and peppers | (滬) 回鍋肉 |
| <input type="checkbox"/> (Beijing) Deep fried pork loin in sweet and sour sauce | (京) 糖醋里脊 |
| <input type="checkbox"/> (Beijing) Deep fried prawns with cashew in sweet and spicy sauce | (京) 宮保明蝦 |
| <input type="checkbox"/> (Sichuan) Sautéed diced chicken with garlic, chilli, peppers and peanuts | (川) 宮保雞丁 |
| <input type="checkbox"/> (Sichuan) Stir-fried “Mapo” tofu with minced beef and chilli | (川) 麻婆豆腐 |
| <input type="checkbox"/> (Zhejiang) Sautéed beef fillets with green pepper | (浙) 杭椒牛柳條 |

Southern Dim Sum 南方點心

- | | |
|---|-------|
| <input type="checkbox"/> Deep-fried glutinous rice dumplings filled with dried shrimp and pork | 咸水角 |
| <input type="checkbox"/> Deep-fried pork and bamboo shoot turnovers served with chicken broth | 上湯煎粉粿 |
| <input type="checkbox"/> Deep-fried scallop and ham puffs | 帶子雲腿盒 |
| <input type="checkbox"/> Deep-fried seafood wontons served with sweet and sour sauce | 炸海鮮雲吞 |
| <input type="checkbox"/> Deep-fried sweetened dough | 笑口棗 |
| <input type="checkbox"/> Pan-fried beancurd sheets filled with shrimps, black mushrooms and bamboo shoots | 鮮蝦腐皮卷 |
| <input type="checkbox"/> Steamed crabmeat and coriander dumplings | 蟹肉香茜餃 |
| <input type="checkbox"/> Steamed glutinous rice dumplings filled with sesame seed paste | 糯米糍 |
| <input type="checkbox"/> Steamed pork and black mushroom dumplings | 北菇燒賣 |
| <input type="checkbox"/> Steamed shrimp and bamboo shoot dumplings | 鮮蝦餃 |

Northern Dim Sum 北方點心

- | | |
|--|--------|
| <input type="checkbox"/> Boiled glutinous rice dumplings coated with yellow bean flour, sesame seeds and peanuts | 播沙湯圓 |
| <input type="checkbox"/> Deep-fried soufflé ball with red bean paste and banana | 高力豆沙香蕉 |
| <input type="checkbox"/> Pan-fried minced beef cakes | 牛肉煎餡餅 |
| <input type="checkbox"/> Pan-fried pork and vegetable buns | 生煎菜肉包 |
| <input type="checkbox"/> Pan-fried pork and vegetables dumplings | 生煎菜肉鍋貼 |
| <input type="checkbox"/> Pan-fried red bean paste cakes | 豆沙鍋餅 |
| <input type="checkbox"/> Pan-fried scallion cakes | 家常蔥油餅 |
| <input type="checkbox"/> Poached pork wonton in chilli oil | 紅油抄手 |
| <input type="checkbox"/> Sichuan tan tan noodles | 四川擔擔麵 |
| <input type="checkbox"/> Steamed pork dumplings | 小籠包 |