



# FUN KITCHEN

## 繽紛入廚樂

### PROGRAMME CONTENT

**HK\$900 PER PERSON**  
**4 HOURS**

Select 2 dishes from the menu  
Chinese set lunch at the Chinese Training Restaurant is included

#### APPLICATION

Please contact us at (852) 2538-2200  
email: cci@vtc.edu.hk

#### TIME

Between 9:30am - 1:30pm on weekdays only (except public holidays)

#### CERTIFICATE

Certificate of Attendance will be presented to all participants

#### ENTRY REQUIREMENT

Applicants must be aged 16 or above

**A MINIMUM OF 10 PERSONS PER CLASS**

### 課程內容

**每位港幣\$900**  
**4 小時**

自選兩項菜式  
包含中式訓練餐廳午膳套餐

#### 報讀課程

請致電(852) 2538-2200  
電郵至 cci@vtc.edu.hk

#### 時間

星期一至五, 早上九時半至下午一時半 (公眾假期除外)

#### 證書 CERTIFICATE

學院將頒發出席證書予所有課程學員

#### 入學條件

報讀人士須年滿16歲或以上

**每班最少10人**

#### Remarks

- The medium of instruction will be in Cantonese, supplemented with English translation. Other language translation service can be arranged at an extra fee with 4-week advance notice.
- A 2-month advance booking is recommended. Reservation will be subject to the availability of the venue.
- The above information is subject to change without prior notice.

#### 備註

- 課程將以廣東話教授, 輔以英文翻譯。如需要其他語言翻譯, 請於開班四個星期前提出, 將額外收費。
- 請於開班兩個月前預約, 申請接納與否視乎場地供應而定。
- 上述資料如有修改, 恕不作另行通知。



# Fun Kitchen 繽紛入廚樂

## Dishes Available For Selection 可供選擇之菜式

Please select ✓ 2 items from any one of below categories - Southern Wok-cooking, Northern Wok-cooking, Southern Dim Sum or Northern Dim Sum.  
參加者可從其中一個類別中 (南廚、北廚、南方點心或北方點心)，選擇兩款菜式。請在□內✓兩款。

### Southern Wok-cooking 南廚

- |                                                                                                    |     |       |
|----------------------------------------------------------------------------------------------------|-----|-------|
| <input type="checkbox"/> Deep-fried boneless chicken with lemon sauce (Guangdong)                  | (粵) | 西檸煎軟雞 |
| <input type="checkbox"/> Fried fillet of garoupa with pickles and sweet and sour sauce (Guangdong) | (粵) | 五柳石斑塊 |
| <input type="checkbox"/> Sweet and sour pork with pineapple (Guangdong)                            | (粵) | 菠蘿咕嚕肉 |

### Northern Wok-cooking 北廚

- |                                                                                                   |     |        |
|---------------------------------------------------------------------------------------------------|-----|--------|
| <input type="checkbox"/> Braised river shrimps in tomato sauce with rice cracker (Shanghai)       | (滬) | 茄汁蝦仁鍋粍 |
| <input type="checkbox"/> Sautéed diced chicken with garlic, chilli, peppers and peanuts (Sichuan) | (川) | 宮保雞丁   |
| <input type="checkbox"/> Stir-fried "Mapo" tofu with minced beef and chilli (Sichuan)             | (川) | 麻婆豆腐   |

### Southern Dim Sum 南方點心

- |                                                                                    |       |
|------------------------------------------------------------------------------------|-------|
| <input type="checkbox"/> Steamed glutinous rice dumplings filled with sesame paste | 麻蓉糯米糍 |
| <input type="checkbox"/> Steamed minced pork and black mushroom dumplings          | 北菇蒸燒賣 |
| <input type="checkbox"/> Steamed shrimp and bamboo shoot dumplings                 | 冬筍鮮蝦餃 |

### Northern Dim Sum 北方點心

- |                                                                                        |        |
|----------------------------------------------------------------------------------------|--------|
| <input type="checkbox"/> Glutinous rice dumplings coated with sesame paste and peanuts | 擂沙湯圓   |
| <input type="checkbox"/> Pan-fried minced pork and vegetables dumplings                | 生煎菜肉鍋貼 |
| <input type="checkbox"/> Steamed minced pork dumplings (Shanghai) — "Xiaolongbao"      | 上海小籠包  |