

May 2019

Thai Street Food

R 550 per person

2 May, 18:00 – 21:00

Our chefs have tried, tested and eaten their way through an array of Thai street food vendors to bring you their favourites, from the bustling streets of Thailand.

Sweet Biscuit Workshop

R 650 per person

3 May, 09:00 – 13:00

Make cookies that others envy in this remarkable baking class taught by an expert There's no cookie you won't excel in! You'll make and take home a full spectrum of cookies, including Millionaire's Shortbread, Classic Ginger Biscuits and Stencilled Biscuits.

Fresh Pasta Workshop

R 550 per person

3 May, 10:00 – 13:00

Pasta, Pasta, Pasta! Do you know how to make fresh pasta by hand? Learn the tips and tricks to becoming a pasta aficionado. Prepare a basic pasta dough and learn how to shape a variety of pasta shapes. Enjoy with a variety of complimenting sauces.

Date Night: Easy Entertaining

R 600 per couple

3 May, 18:00 – 21:00

We all want to share impressive, beautiful recipes when we serve our family and friends...and we all love to entertain, to be entertained and to cook for fun. The good news is, entertaining doesn't have to be stressful.

Basic Bread Workshop

R 550 per person

7 May, 09:00 – 13:00

During this bread workshop, you will learn the practicalities and principles of basic bread baking. We will mix and knead the dough, be amazed that it rises, shape it, bake it, and admire it when it comes out of the oven, golden and perfect for you to take home.

Asian Fusion

R 550 per person

7 May, 18:00 – 21:00

Who needs takeout when you can make it so much better at home! Join us as we create authentic Asian dishes that will please your every taste bud. From across the Asian continent – Hong Kong's diners, Beijing's woks to Korea's street food.

May 2019

Choux Pastry Workshop

R 650 per person

9 May, 09:00 – 13:00

Take your choux skills well beyond the basic cream puff, and learn the mechanics of this simple yet finicky pastry staple. Create éclairs worthy of a Parisian pâtisserie.

Smooth Buttercream Icing Workshop

R 700 per person

9 May, 17:00 – 21:00

Learn more about basic cake baking, layering, making Italian buttercream from scratch and achieving a flawlessly smooth and sharp-edged iced cake.

Indian: The Spice Route

R 550 per person

10 May, 18:00 – 21:00

From the Portuguese-influenced cuisine of Goa to the wonderful sweets of Bengal, Indian cuisine has multiple regional variations, but is generally characterized by perfect spice and flavour combinations. Delve into these flavour combinations with Vegetable Pakoras, a Chicken Curry like you have never tasted before and learn how to make roti. Finish the meal with traditional Indian doughnuts with a Kulfi.

The Green Chef: Vegetarian

R 550 per person

14 May, 10:00 – 13:00

Vegetarianism is a lifestyle, and not one where taste has to be sacrificed. Our skilled chefs will provide you with the tools needed to create out of this world vegetarian fare. Learn how to incorporate spices to give your plate a punch. Discover foods that pack the protein you need, all without meat. Learn how to make Soufflé, a Vegetable Wellington as well as a delicious Vegetable Chilli Bowl.

Banting: World Cuisine

R 600 per person

14 May, 18:00 – 21:00

A change of lifestyle and eating habits need not be boring. Discover the delicious side of banting. You will learn techniques in this hands-on class that you will use again and again...prepare a chicken bone broth from scratch, bake a quick banting bread and cook a delicious moussaka followed by a healthy dessert, just sweet enough to satisfy your sweet tooth.

Sugar Confections Workshop

R 650 per person

15 May, 09:00 – 13:00

Make rich, gorgeous candies to satisfy the child in all of us! Learn how to make a variety of sweets using sugar cooking and gelatine.

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Cronuts & Cruffins Workshop

R 650 per person

14 May, 17:00 – 21:00

Learn all about these hybrid French pastries. The cronut - a croissant-doughnut pastry, and the cruffin – a croissant muffin, both filled with delicious sweet fillings.

Date Night: Burgers & Beers

R 600 per couple

15 May, 18:00 – 21:00

It's a celebration of some of our favourite things; Burgers & Beers! Have fun making brioche burger buns from scratch and three different types of burgers. Each couple will make all three burgers to share.

French Country Feast

R 550 per person

17 May, 10:00 – 13:00

Provence is a gastronomic paradise where French cuisine meet Mediterranean elements like garlic, basil, olives, lavender and honey. You will learn essential techniques to make simple and aromatic dishes that burst with flavour.

Dim Sum: Steamed Dumplings 2

R 550 per person

17 May, 18:00 – 21:00

Learn the art of a perfectly pleated dumpling along with tips for creative bite-sized snacks that owe their vibrant flavours to the diverse cuisines of Asia.

Tartremet Workshop

R 650 per person

21 May, 17:00 – 21:00

Hybrid French pastries are becoming increasingly popular, as those who are passionate about patisserie take their creations to the next level. This workshop will teach you how to make the perfect Tartremet, a combination of a tart and entremet.

Basic Cake Baking Workshop

R 650 per person

22 May, 09:00 – 13:00

We will provide you with a repertoire of classics, such as layer cakes, individual cakes, and cupcakes. You will also learn to prepare loaf cakes as well as a variety of icings. Finally, you will acquire the skills to assemble cakes for special occasions.

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Date Night: Tacos & Tequila

R 600 per couple

22 May, 18:00 – 21:00

It's a celebration of some of our favourite Mexican things; Tacos & Tequila!

Fresh Pasta Workshop

R 550 per person

23 May, 10:00 – 13:00

Pasta, Pasta, Pasta! Do you know how to make fresh pasta by hand? Learn the tips and tricks to becoming a pasta aficionado. Prepare a basic pasta dough and learn how to shape a variety of pasta shapes. Enjoy with a variety of complimenting sauces.

Winter Soups

R 550 per person

24 May, 10:00 – 13:00

Nothing satisfies more than simmering soups on the stove that nourish the body and soul. Soups may seem complicated or time-consuming, but if you know the basics, you can make homemade soup quickly and easily.

Basic Bread Workshop

R 550 per person

24 May, 17:00 – 21:00

During this bread workshop, you will learn the practicalities and principles of basic bread baking. We will mix and knead the dough, be amazed that it rises, shape it, bake it, and admire it when it comes out of the oven, golden and perfect for you to take home.

The Green Chef: Vegetarian

R 550 per person

28 May, 10:00 – 13:00

Vegetarianism is a lifestyle, and not one where taste has to be sacrificed. Our skilled chefs will provide you with the tools needed to create out of this world vegetarian fare. Learn how to incorporate spices to give your plate a punch. Discover foods that pack the protein you need, all without meat. Learn how to make Soufflé, a Vegetable Wellington as well as a delicious Vegetable Chilli Bowl.

Simply Desserts

R 650 per person

28 May, 17:00 – 21:00

Have you got a sweet tooth? Then you'll love this dessert class! During this cooking class you'll cook and eat a range of delicious desserts. Forget the main course. Who's for dessert?

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Alfresco Dining

R 550 per person

29 May, 10:00 – 13:00

Alfresco Dining is all about showing off your culinary prowess, whether it be on cold winter days next to a roaring fire or warmer Sunday afternoons on the patio.

Parisian Bistro

R 550 per person

30 May, 10:00 – 13:00

By the latter half of the 19th century, bistros were centres of social life in Paris, where they catered to great - and near-great - painters and writers. The simple, down-to-earth food served at such bistros quickly became as celebrated as the eateries' most famous patrons. Cook a three course fit to serve in any bistro and which celebrates the best of French produce.

Street Food of the World

R 550 per person

31 May, 10:00 – 13:00

We have tried, tested and eaten our way through an array of street food markets to bring you our favourite street food from around the world. From the bustling streets of South East Asia to food trucks bearing comfort food, the inspiration for this class stretches far and wide.

Family Date Night: Vegetarian

R 300 per person 18 years and older

R 190 per person 12 – 17 years

31 May, 18:00 – 21:00

Get you and your significant other on the healthy track and have loads of fun doing it!