



## The Philosophy of Our Kitchen..

Food is an international language through which we can all relate to each other. Put a plate of food among a group of people and they need nothing more to come together and share the enjoyment of taste.

Food is the centre point of culture; it evokes history, family and emotions. It builds bridges, connects people, and creates bonds.

Food for us, is a passion. Communicable through all our senses, and we want to share it with you.



## Our Chef Chasé..

My personal philosophy of cooking is to take the best of all that I have learned over 33 years of cooking, discover what can work together and create something that has never been done before.

We all have our own preferences and likes, but occasionally we haven't had the chance to explore the limits of our taste buds, mostly due to cultural restrictions.

I want to show our community what real Western food is and how it can be made using local foods and local techniques. We call it Fusion cooking but it is more than fusing food, it is also about fusing different cultures.

To me food is beyond politics and religion it is a universal language that can bring anyone together to enjoy each other and make us connect to others in a way that nothing else can.

Welcome to our kitchen!!



## Core Skill Classes

### BAKING..

We will focus on removing the idea that baking is only for professionals by recreating complex and simple baked goods that are both sweet and savoury in flavour.

### APPETIZERS..

Showing all that pre-main course ideas are easy, fun and also make your meals more fulfilling. An appetizer can turn a simple dinner into a fine dining experience.

### MAINS COURSE...

The variety of main course dinner ideas is infinite. We will learn how, using the same products or a small variation on cooking methods, can make a vast difference in the end product.

### DESSERTS...

We will focus on the sweet end to all dinners and with experimentation we will show how easy it is to produce unique and tasty new ideas to complement any meal.

## Comprehensive Classes

### COUPLES COOKING...

Come for an evening of sensual flavors, smells and other stimuli that will bring both of you closer than you have ever been before. Our couples recipes require conversation, laughter, dancing, music, and host of other ingredients to make a meal truly memorable.

### COOKING 4...

Who are you Cooking 4? A special someone, yourself or a group? Our various class options will show you how to cook a gourmet meal at an efficient price that will still WOW!!

### PARTY TIME...

Beginning with menu planning, we will take you through the steps to pull off a successful dinner party where your guests will think you've had the meal catered!!

### VOCATIONAL CLASS...

This class is designed to provide work skills training for people with special needs. These classes are aimed at those looking to develop skills in working in a commercial kitchen. Students will be involved in the preparation and cooking of lunches. Lunch is provided for all students.

### CSNE Class...

In conjunction with CSNE this class will provide home focussed, life skills training for people with special needs. A beginner and intermediate class is available. Please contact CSNE for more detail: [info@csne.my](mailto:info@csne.my)



**Fees** (register for 5 core classes and receive a 15% discount)

### Core Classes

Per Session

(register for 5 core classes and receive a 15% discount)

- › Baking... RM250
- › Appetizers... RM150
- › Main Course... RM250
- › Desserts... RM200

› **CSNE Class:** Please contact **CSNE** directly for more information  
email: [info@csne.my](mailto:info@csne.my)

THE CENTRE POINT  
OF CULTURAL EXCHANGE

### Comprehensive Classes

(discounts available for group bookings - contact us)

- › **Couples Cooking...** (Includes Dinner for 2) **RM400**
- › **Cooking 4...** (Includes Meals)
 

	Lunch	Dinner
- Loved one's	RM350	RM400
- Families	RM400	RM450
- Singles	RM75	RM100
- Me	RM75	RM100
- › **Party Time...** **RM300** | **RM400**
- › **Vocational Class...\*** **RM100**

Invite your loved one to join you for a meal after your class.

Invite your family to join you for a meal after your class  
Class Fee includes class for 1 + meal for 1 spouse + 2 children  
If additional meals needed, please ask at time of registration

More of an outing than a class. Join us for a social time.

Cooking for yourself!! It can be interesting!!

Invite your friends to join you for a meal after your class  
Class Fee includes class fee for 1 + meal for 3 friends/family  
If additional meals needed, please ask at time of registration

\*Lunch is provided. This class has limited availability.

# Class Schedules

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
staff meeting	lunch prep	lunch prep	lunch prep	order prep		
lunch prep	Vocational Class		VOCATIONAL CLASS	lunch prep	cooking	lunch prep
CSNE Class	10:00am-12:00pm		10:00am-12:00pm	BAKING COURSE	4... 10:00am - 1:00pm (LUNCH @ 1PM)	Sunday lunch
3:00-4:15pm	appetizers	main course	desserts course	2:00 - 5:30PM	↕	12:00
dinner prep	2:00 - 4:30pm	2:00-4:30PM	2:00 - 4:30pm			
CSNE CLASS						
4:45-6:00pm	dinner prep	dinner prep	dinner prep	couples cooking	PARTY TIME	closed for dinner
staff meeting		The Chef's Pad		6:00 - 8:30pm	4:00 - 7:00pm (DINNER @ 7PM)	
		8:00pm (By Reservation Only)				