

# Anna's Cooking Arts

May Schedule 2012

<p>7 May Mon 2 pm / 7 pm \$65</p> <p><b>Anna Phua</b></p>	<p><u>日本最新高纤寒天果冻(1)(红色海藻)</u></p> <p>寒天奶酪(抹茶口味) 东京杏仁豆腐 焦糖布丁 巧克力卡诺酒布丁</p> <p>如果学过23/4课程,则学费\$55</p>	<p><b>Japanese High Fiber Kanten Jelly (1)</b></p> <p>Kanten Mocha Pudding Tokyo Almond Tofu Caramel Egg Pudding Chocolate Kahlua Pudding</p> <p><b>Learned 23-April, class fee: \$55</b></p>
<p>8 May Tue 2 pm / 7pm \$60</p> <p><b>Mrs Lim</b></p>	<p><u>生意课程</u></p> <p>蚝煎 炸福州蚝饼 炸菜饼</p>	<p><b>Commercial Class</b></p> <p>Oyster Omelette Deep Fried Oyster Kueh Deep Fried Choy Kueh</p>
<p>9 May Wed 2 pm / 7 pm \$65</p> <p><b>Mdm Chee</b></p>	<p><u>美味糕点制作</u></p> <p>开花鸡蛋糕(大) 开花碗糕粿 提拉米苏蛋皮千层蛋糕</p>	<p><b>Delicious Cake Making</b></p> <p>Steamed Egg cake (Big) Steamed Rice cupcake (Wa Ko Kueh) Tiramisu Creps Layer Cake</p>
<p>10 May Thur 2 pm \$85</p> <p><b>Chef Akemi Yasui</b></p>	<p><u>美味日式沙拉</u></p> <ul style="list-style-type: none"> <li>• 豆腐千层麵</li> <li>白色酱汁</li> <li>简易猪肉酱</li> <li>豆腐</li> <li>芝士</li> <li>• 日式黄瓜海蜇沙拉</li> <li>• 日式金瓜蕃薯沙拉</li> </ul>	<p><b>Japanese Salad Series</b></p> <ul style="list-style-type: none"> <li>• Tofu Lasagna</li> <li>White Sauce</li> <li>Quick &amp; easy meat sauce (use pork)</li> <li>Tofu</li> <li>Cheese</li> <li>• Japanese Cucumber &amp; Jelly Fish Salad</li> <li>• Japanese Pumpkin &amp; Sweet Potato Salad</li> </ul>
<p>11 May Fri 2 pm / 7 pm \$70</p> <p><b>Mrs Lim</b></p>	<p><u>传统小吃</u></p> <p>古早油香面茶 炒茨粉粿 蒸椪水糕(配糖浆)</p>	<p><b>Traditional Delicades</b></p> <p>Fried Traditional "Mee Tay" Steamed Alkaline Kueh (with syrup) Fried Tapioca Flour Kueh</p>
<p>12 May Sat 1 pm – 4pm \$90</p> <p><b>Teacher Janice &amp; Jean</b></p>	<p><u>好味糕点</u></p> <p>蓝莓蛋糕卷 合桃黑芝麻雪纺蛋糕 松脆马铃薯巧克力粒饼干 精致"本尼拉"磅蛋糕 羽毛轻海绵蛋糕 <b>免费:</b>清新柚子饮</p>	<p><b>Yummylicious Sweet Treats</b></p> <p>Bluberry Roll Cake Walnut Black Sesame Chiffon Cake Crunchy Potato Chocolate Chips Cookies Petite Vanilla Pound Cake Feather Like Sponge Cake</p> <p><b>Bonus:</b> Refreshing Yuzu Drink</p>

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16 May Wed 2 pm / 7 pm \$80 <b>Mrs Lim</b>	<u>素粽子制作</u> 斋娘惹粽 斋五香粽	<u>Vegetarian Dumpling Making</u> Vegetarian Nonya Dumpling Hokkien Spice Vegetarian Pork Dumpling
18 May Fri 2 pm / 7 pm \$55 <b>Mrs Lim</b>	<u>传统香软龟粿制作</u> 传统黑龟粿(咸甜豆沙) 娘惹红龟粿(白豆沙馅) 芋头龟粿(芋头馅)	<u>Traditional Ku Kueh</u> Traditional Aw Ku Kueh (salted green bean paste) Nonya Ang Ku Kueh (Green Bean Paste) Yam Ku Kueh (Yam Paste)
19 May Sat 2 pm \$55 * <b>\$30for</b> <b>purchase of</b> <b>3.5 P Juice</b> <b>Blender/</b> <b>3.5马力调理</b> <b>机买者学费</b> <b>\$30</b> <b>Anna Phua</b>	<u>活力蔬果汁</u> 早晨第一杯黄金果汁 蔬果豆奶 (解决便秘,使皮肤有光泽) 香蕉雪克(给你一天满满能量) 南瓜胚芽奶 (抵抗压力,提振活力, 活化细胞,预防便秘) 糙米核桃花生糊(抗压,预防便秘, 补脑,让皮肤有光泽) 奇异果精力汁(排毒超强)	<u>Energy Boost Vege Fruit Juice</u> <u>Breakfast Juice</u> Vege Fruit Soy Shake (treats constipation & for radiant skin) Banana Shake Pumpkin Germ Cell Milk (increases immunity, prevents constipation, energy) Brown Rice Walnut Peanut Paste (de-stress, brain and skin health) Kiwi Energy Juice (super detox)
21 May Mon 2 pm / 7 pm \$65 <b>Anna Phua</b> <b>&amp; Susan Lee</b>	<u>Antie Susan 私房菜</u> 生炒糯米饭 椰汁发粿 软 Q 粿各瑞	<u>Antie Susan Secret Recipe</u> Glutinous Rice Coconut Huat Kueh Nonya Kuey-Ko-Swee
22 May Tue 2 pm / 7 pm \$60 <b>Mrs Lim</b>	<u>美味素食系列</u> 特制斋鱼翅 酸甜香脆素排骨 素北京鸭	<u>Vegetarian Cuisine</u> Special Vegetarian Sharksfin Soup Sweet & Sour Vegetarian Crispy Pork Ribs Vegetarian Mock Peking Duck

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<p>23 May Wed 2 pm / 7 pm \$80</p> <p><b>Teacher Jean</b></p>	<p><b>法式布丁&amp;杯糕</b></p> <p>法式蕃薯焦糖面包布丁 迷你芒果乳酪杯 草莓优格慕斯杯 巧克力"甘拿许"杯糕</p>	<p><b>French Pudding &amp; Cupcake</b></p> <p>French Sweet Potato Caramel Bread Pudding Mini Mango Cheese Cup Strawberry Yogurt Mousse Cup Chocolate Ganache Cupcake</p>
<p>24 May Thur 2 pm / 7 pm \$85</p> <p><b>Anna Phua</b></p>	<p><b>商业五香灌肠</b></p> <p>炒蒜香米粉 马蹄蛋 香脆豆芽虾饼 灌肠, 五香 秘方辣椒酱</p>	<p><b>Commercial Gor Hiang Sausage Set</b></p> <p>Fried Fragrant Bee Hoon Pink Sausage Crispy Prawn Bean Sprout Fritters Water Chestnut Egg Cake Gor Hiang Secret Recipe Chilli Sauce</p>
<p>25 May Fri 2 pm / 7 pm \$70</p> <p><b>Mrs Lim</b></p>	<p><b>商业生意班</b></p> <p>柴鱼花生粥 经济炒米粉 炒粿条面 芋头糕 腌青辣椒 参巴辣椒</p>	<p><b>Commercial Class</b></p> <p>Stock Fish &amp; Peanut Congee Economical Fried Bee Hoon Fried Kuay Teow Yam Cake Marinated Green Chilli Sambal Chilli</p>
<p>26 May Sat 1 pm -4 pm \$90</p> <p><b>Teacher Janice &amp; Jean</b></p>	<p><b>阳光下午茶蛋糕</b></p> <ul style="list-style-type: none"> <li>• 巧克力卷芒果布丁</li> <li>• 红茶雪纺蛋糕</li> <li>• 热巧克力牛奶海绵杯糕</li> <li>• 双层巧克力淋面杏仁脆饼</li> <li>• 香烘甜甜圈</li> </ul> <p><b>免费:</b>珍珠奶茶</p>	<p><b>Sumptuous Teacakes</b></p> <ul style="list-style-type: none"> <li>• Chocolate Roll with Mango Pudding</li> <li>• Citrus Tea Chiffon Cake</li> <li>• Hot Chocolate Milk Sponge Cupcake</li> <li>• Double Chocolate Topped with Almond Crumbs Cookies</li> <li>• Baked Donuts</li> </ul> <p><b>Bonus:</b> Bubble Tea Drink</p>
<p>28 May Mon 2 pm / 7 pm \$55</p> <p><b>Anna Phua</b> <b>If Buy Juice Blender , Class Fees \$30</b> <b>已买调理机的学生,则\$30</b></p>	<p><b>美国最 IN 健康美味奶昔</b> (高钙,高纤,好喝鸡尾酒汁)</p> <p>潘那可达雪泡 薄荷可可冰凉 芒果覆盆子雪泡 草莓香蕉雪泡 巧克力布丁 用自家制杏仁浆(不用牛奶)</p>	<p><b>America Latest Healthy Fruit Smoothie</b></p> <p>Pana Cotta Smoothie Mint Cocoa Cooler Mango Raspberry Smoothie Strawberry Banana Smoothie Chocolate Pudding</p> <p>(without Fresh Milk using DIY Almond Milk)</p>

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29 May Tue 2 pm / 7 pm \$75  <b>Mrs Lim</b>	<b>中式餐馆菜</b>  人参干鲍片炖甘榜鸡 炒桂花冬菇丝伊面 花菇焖蚝汁 花菇日本鲍贝焖花腩	<b><u>Chinese Restaurant Cooking</u></b>  Stewed Kampong Chicken with Ginseng & Abalone Mushroom Gui Hua Fried Yee Mee Braised Oyster Sauce Mushroom Braised Mushroom and Japanese Abalone Clams with Belly Pork
30 May Wed 2 pm / 7 pm \$80  <b>Teacher Jean</b>	<b>精致糕点</b>  迷你芥末烟肉雪纺蛋糕 迷你柠檬芝士洋葱雪纺蛋糕 酸奶柠檬芝士迷你挞 巧克力泡芙饼干(配馅料)	<b><u>Classic Cake</u></b>  Mini Mustard Bacon Chiffon Cake Mini Lemon Cheese Onion Chiffon Cake Mini Sour Cream Lemon Cheese Tart Chocolate Puff Cookie (with filling)
31 May Thur 2 pm / 7 pm \$120  <b>Anna Phua</b>	<b>商业乌达</b>  新加坡式乌达 印尼味白乌达(沾花生酱) 丹绒宾榔乌达 (种类:虾肉,鱼头,鱼肉,苏东)	<b><u>Commercial Otah</u></b>  Singapore Style Otah Indonesian Style White Meat Otah (Serve with Peanut Sauce) Tg Pinang Otah ( Different types: prawns, fish head, fish, sotong)

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