

Our Training Courses:

一：亚洲美食 (Asian cuisine)

<p>1. 经济快餐</p> <p>炒米粉/面 艇仔粥 腌青辣椒/叁峇辣椒碱 甜酱</p>	<p>1. Economical Menu</p> <p>Fried Mee-Hoon/Mee Assorted Boat Congee Vinegar Green Chillis Sambal Chilli Sauce/Sweet Sauce</p>
<p>2. 商业炸凤巢香蕉全套</p> <p>炸年糕、木薯、番薯（三合一）、炸香蕉、炸绿豆糕、炸香兰木薯粿、炸芋头、炸尖不拉、酥脆预拌粉调法</p>	<p>2. Commercial Bee-Hive Goreng Pisang</p> <p>Cassava, Sweet Potato, Nian Gao 3in1 Special, Fried Bananas, Green Bean Cake, Pandan Tapioca Kueh, Fried Yam, Bee-Hive Chempedak, Crisp Flour Pre-Mix</p>
<p>3. 手工板面制作</p> <p>粗/幼面条/面粉粿制作 上汤制作 辣椒酱、炸江鱼仔制作 配料/馅料制作</p>	<p>3. Hand-Make Noodle</p> <p>Thick & Fine Noodle Making Mee Hoon Kueh Chilli Sauce / Fried Ikan Bilis Pork Meat & Seafood Fillings</p>
<p>4. 传统街边美食</p> <p>传统虾面汤 传统炒福建面（苏东面） 叁峇拉煎辣椒酱</p>	<p>4. Traditional Street Food</p> <p>Hands-On Fried Hokkien Mee Traditional Prawn Noodle Soup Sambal Balachan</p>

<p><u>5. 云吞面全科</u> 云吞、水饺、蚝油芥兰、全蛋面、干捞辣椒酱、烤叉烧、上汤煮法</p>	<p><u>5. Wantan Mee Whole Set</u> Wantan Prawn Dumpling, Egg Noodle, Oyster Sauce "Kai Lan", Sambal Chilli Sauce, "Char Siew" Making</p>
<p><u>6. 新加坡经典美食</u> 娘惹加东叻沙</p>	<p><u>6. Singapore Classic Food</u> Nonya Katong Laksa</p>
<p><u>7. 商业韩国餐</u> 爽脆萝卜泡菜 辣炒年糕 铁板鱼 韩国饭煮法</p>	<p><u>7. Commercial Korean Food</u> Radish Kimchi Hot Fried Rice Cake Soba Fish Hot Plate Soba Rice</p>
<p><u>8. 商业古早味卤面全套</u> 卤面汁、卤肉、酥炸沙鱼球、炸虾球、五香卷、辣椒酱、秘制脆浆粉调法</p>	<p><u>8. Commercial Traditional Lor Mee Whole Set</u> Lor Mee Soup, Stew Pork, Fried Fish, Fried Prawns Fitters, Five Spice Roll, Chilli Sauce, Secret Batter Premix Method</p>
<p><u>9. 秘制煲仔饭</u> 豉汁鱼头煲仔饭 香港腊味煲仔饭 (冬奄辣酱) 冬菇鸡球煲仔饭 秘制老火汤：莲藕珍珠豆葛软骨</p>	<p><u>9. Top Secret Claypot Rice</u> Fermented Salted Bean Fish Head Claypot Rice H.K Double Flavored Sausage and Chicken Ball Claypot Rice Mushroom Chicken Claypot Rice Long-Brew Soup Stock: Pearl Bean Lotus Root and Pork Ribs</p>

<p><u>10. 鱼面套餐</u> 鱼茸面条制作 鱼滑 (手指型鱼饼) 秘制上汤 干捞面辣椒酱 耗油西生菜</p>	<p><u>10. Popular Fish Noodle Set</u> Fish Paste Noodle DIY Fish Ball (Finger-shape) Secret Soup Dried Noodle Sambal Chilli Sauce Oyster Sauce Green Vegetable</p>
<p><u>11. 新加坡美食</u> 鱿鱼雍菜 沙爹米粉 甜酱 & 辣椒酱</p>	<p><u>11. Singapore Food</u> Kang Kong with Cuttlefish Satay Bee Hoon Sweet Sauce & Chilli Sauce</p>
<p><u>12. 商业五香灌肠</u> 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><u>12. Commercial Gor Hiang Sausage Set</u> Fried Fragrant Bee Hoon Crispy Prawn Bean Sprout Fritters Water Chestnut Egg Cake Pink Sausage, Gor Hiang Secret Recipe Chilli Sauce</p>
<p><u>13. 萝卜糕</u> 腊味萝卜糕 炸香脆萝卜糕 (炸粗条状) 炒黑萝卜糕 炒白萝卜糕</p>	<p><u>13. Carrot cake</u> Cantonese Radish Cake Deep Fried Carrot Cake Fried Black Carrot Cake Fried White Carrot Cake</p>
<p><u>14. 马来经典名菜</u> 炸豆腐配花生酱 三峇鱿鱼 (浸泡鱿鱼 DIY) 古早味传统仁当鸡</p>	<p><u>14. Malay Classic Cooking</u> Tofu Goreng serve with Peanut Paste Sambal Cuttlefish (how to marinate your cuttlefish DIY) Traditional Rendang Chicken</p>

<p><u>15. 马来经典点心</u> 商业隆多套餐： 香蕉叶筒饭 咖喱什菜 西刀鱼肉上汤 叁峇辣椒 炒椰香</p>	<p><u>15. Malay Delicacies</u> Commercial Longtong Whole Set: Banana Leaf Rice Curry Chap Chye Ikan Parang Soup Sambal Chilli Fried Coconut Crisp</p>
<p><u>16. 印度罗加全套</u> 罗加酱（用番薯及花生碎制作） 原味炸团 蛋脆球、马铃薯脆球、菠菜脆球 炸大葱 虾饼 芝麻椰丝马铃薯脆球 鱿鱼 炸登杯 蛋付</p>	<p><u>16. Indian Rojak Set</u> Indian Rojak Peanut and Sweet Potato Sauce Plain Ball Fritter Eggs Fritter, Potato Fritter, Spinach Fritter Onion Fritter Prawn Fritter Sesame Coconut Potato Sotong Merah Tempeh Goreng Tahu</p>
<p><u>17. 与众不同的烹饪法</u> 好味道炒米粉（不一样的炒法） 香滑黄金鸡粥</p>	<p><u>17. Special Cooking Series</u> Special Fried Bee Hoon (unique frying method) Golden Chicken Porridge (super good taste soup cooking method)</p>

<p>18. 香港商业盞仔饭</p> <p>豉汁排骨盞仔饭 秘制淋饭豉油汁 软 Q 蒸饭法 咸鱼咸蛋肉饼马蹄饭 冬菇腊肠鸡盞仔饭 油菜做法</p>	<p>18. HK Commercial Mini Bowl Rice</p> <p>Mini Bowl Steamed Rice with Salted Black Bean and Pork Ribs Secret Seasoning Sauce for Mini Bowl Steamed Rice Steam Soft Q Mini Claypot Rice Mini Bowl Steamed Water Chestnut Rice with Minced Pork, Salted Fish / Salted Egg Mini Bowl Steamed Rice with Mushroom, Sausage and Chicken You Chye Method</p>
<p>19. 商业潮州名菜</p> <p>秘制卤鸭, 芋头饭 卤肉潮州豆干包 特制辣椒酱 (2 种沾酱: 蒜耳辣椒酱, 虾米酱)</p>	<p>19. Popular Teochew Cooking</p> <p>Braised Duck/ Yam Rice Stewed Pork Teochew "Tau Kua Pau" Special Chilli Sauce (2 types of dipping sauce: Garlic Chilli Sauce, Fry the Dried Prawns)</p>
<p>20. 经典三味</p> <p>炒蛤蜊条 炒蚝煎 榜鹅香蕉叶海鲜马来炒面</p>	<p>20. Three Delicious Classic Dishes</p> <p>Clam Char Kway Teow Fried Oyster Banana Leaf Seafood Fried Mee Goreng</p>
<p>21. 商业檳城虾面</p> <p>如何煲虾汤 如何煲大骨汤 秘制叁峇辣椒酱 炒万用峇拉煎粉 炸香脆葱头片 (耐收, 不吸油)</p>	<p>21. Commercial Penang Prawn Mee</p> <p>How to boil Prawn soup? How to boil Pork Rib soup? Prepare Sambal Chili Sauce Fry Belachan Powder (all can be use) Crispy Fried Onion (can storage, no absorbing of oil)</p>

<p><u>22. 传统福州美食</u> 红糟酒 DIY 传统酿造 30 天 最新酿造 7 天 红糟鸡面线 红糟排骨</p>	<p><u>22. Hock Chew Tradition Cooking</u> Fermented Red Braised Meat- Wine Making Traditional Brewing 30 Days Latest Brewing Method 7 Days Red Braised Chicken Mee Sua Fermented Red Wine Braised Pork Ribs</p>
<p><u>23. 潮州鱼圆面全套 (I)</u> 干捞叁峇辣椒酱炒法 鱼圆&鱼饼 上汤</p>	<p><u>23. Teochew Fish Ball Noodle Whole Set (I)</u> Prepare Sambal Chili Sauce Fish Ball & Fish Cake Soup</p>
<p><u>24. 潮州鱼圆面全套 (II)</u> 自家制/潮州肉丸/鱼饺 虾鱼饺、肉鱼饺、蔬菜卷饺、马蹄肉丸、冬菜肉丸、冬菇肉丸</p>	<p><u>24. Teochew Fish Ball Noodle Whole Set (II)</u> Teo Chew Fish Skin Dumpling & Meat Ball Prawn Fish Dumpling, Pork Fish Dumpling, Vegetables Fish Roll Dumpling, Water Chestnut Meat Ball, 'Tang Chye' Meat Ball, Mushroom Meat Ball</p>
<p><u>25. 兴化经典</u> 兴化白卤面(打面) 兴化炒米粉</p>	<p><u>25. Heng Hua Classic</u> Heng Hua White 'Lor Mee' Heng Hua Fried Bee Hoon</p>

<p>26. 新加坡最夯海鲜白米粉</p> <p>商业峇拉煎酱 上汤煮法 总调味酱调法 猪油渣炸法 (配料: 花蚧、花啦啦、虾、虾婆)</p>	<p>26. Most "In-thing" seafood White Bee Hoon</p> <p>Business Balachan Chili Special Soup Making Seasoning paste making Pig's oil frying method (Flower Crab, Flower Lar Lar, Prawn, Gray fish)</p>
<p>27. 鱼片米粉全套</p> <p>鱼片米粉 炸鱼汤 上汤熬法 炸蛋丝 秘制鱼付</p>	<p>27. Fish Fillet with Bee Hoon Whole Set</p> <p>Sliced Fish Noodle Soup Fried Fish Soup Stock-making Method Fried Egg Crumbs Fish Paste Secret Recipe</p>
<p>28. 商业咖椰班</p> <p>海南焦糖咖椰 娘惹香兰咖椰 泰式香兰咖椰 香港'法兰西'面包(夹心:香蕉,草莓) 配枫糖浆 牛油香脆咖椰面包 烤杏仁咖椰"家把打"面包 蒸方块面包沾热咖椰</p>	<p>28. Popular Kaya Business Class</p> <p>Hainanese Caramel Kaya Nonya Pandan Kaya Thai Style Kaya H.K French Toast (egg & butter; Banana / Strawberry Filling) with Maple Syrup Grilled Crispy Bread with Kaya and Butter Thai Grilled Ciabatta Bread Almond Kaya Thai Steamed Bread with Thai Kaya</p>

<p>29. 肉骨茶 商业潮州肉骨茶 新山砂煲肉骨茶 潮式炆咸菜</p>	<p>29. Bak Kut Teh Commercial Teochew Bak Kut Teh Johor Claypot Bat Kut Teh Teochew Style of Simmered Kiamchye</p>
<p>30. 商业鸡饭 白切鸡 / 炸脆皮鸡 秘制鸡淋酱 蒜香饭 特制辣椒酱 咸菜泡菜</p>	<p>30. Commercial Popular Delight- Chicken Rice Poached Chicken / Fried Crispy Chicken Special Chicken Sauce Garlic Fragrant Rice Special Chilli Sauce Pickled Salted Vegetable</p>
<p>31. 安绑酿豆付 鱼浆打法 咸鱼香肉鱼浆打法 酿入各种各类蔬菜 上汤煮法 烹法:蒸,炸,煎 甜酱/辣椒酱</p>	<p>31. Ang-Pang 'Yong Tau Foo' Fish Paste Salted Fish Pork Paste (stuff with all types of vegetable) Stock method Method: Steam/Deep Fried/Pan Fried Sweet Sauce/Chilli Sauce</p>
<p>32. 大排档招牌菜 腐皮老福建虾枣 老福建炒苏东面 秘制峇拉煎辣椒</p>	<p>32. Top Hokkien Favourites Traditional Hokkien Beancurd Prawns Ball Traditional Hokkien Sotong Noddles Secret Belachan Chilli</p>

<p><u>33. 餐桌美食</u> XO 鱼头米粉 秘制三峇辣椒 三峇番薯叶 铁板蚝蛋</p>	<p><u>33. Table Meal</u> XO Fish Head Bee Hoon Secret Sambal Chili Sambal Sweet Potato Leaves Oyster Egg on Hotplate</p>
<p><u>34. 咖喱专卖店 (两天课程)</u> 咖喱鱼头 咖喱鸡 咖喱什菜 配白饭/烤面包</p>	<p><u>34. Curry Specialty store (Two-day course)</u> Curry fish head Curry Chicken Mixed Vegetable Curry With Rice / Toast</p>
<p><u>35. 印度经典点心</u> 罗 T 伯拉答全套： “罗 T 伯拉答” (最新肉松、肉干、沙律酱) 乳酪香蕉煎饼 纸巾“伯拉答” 罗 T 忠 (鸡蛋比隆面包) 罗 T 伯拉答 (配香豆咖喱)</p>	<p><u>35. Indian Classic Dessert</u> Roti Prata Whole Set: Roti Prata Pan Cake (salad gau pork floss; dried sweet meat) Banana Cheese Roti Prata Tissue Prata Roti John Roti Prata (serve with dal curry)</p>
<p><u>36. 西餐(I):</u> 鸡扒配意大利面 面包糠‘罗利’鱼 五星焗鱼 (配意大利面) 胡椒/蘑菇/蕃茄酱</p>	<p><u>36. Western Cooking(1)</u> Chicken Chop w/Pasta Bread Crumb Dory Fish 5-Star Bake Fish (with Spaghetti) Pepper/Mushroom /Tomato Sauce</p>

37. 西餐(II):

炸脆皮鱼柳配马铃薯条,沙拉
意大利馄饨(鸡肉菠菜蘑菇馅配蕃茄淇淋
酱)
炸鸡肉"卡列"配意大利面(蕃茄酱)

37. Western Cooking (2):

Fish and Chips (green salad&tartar
sauce)
Italy Crespelle Di Spinaci(crap
wrapped with chicken Spinach &
mushroom in tomato cream sauce)
Chicken Cutlet Spaghetti (Tomato
Base)



二：新加坡烧烤 (Singapore's BBQ)

<p>1. 烧烤海鲜</p> <p>香蕉叶烧烤海鲜：烧烤苏东/烧 烤老虎虾/烧烤“烘鱼”（魔鬼鱼） 特制“真查罗”辣椒酱 秘制三峇烧烤酱煮法</p>	<p>1. Seafood BBQ</p> <p>Leaf BBQ Seafood Sotong/Prawn/Stingray Special “Chin-Cha-Low” Chilli Sauce Secret Sambal BBQ Sauce</p>
<p>2. 泰式烧烤海鲜</p> <p>柠檬金目卢 老虎虾 苏东 秘制：青辣椒酱、亚参辣椒酱</p>	<p>2. Top Thai BBQ Seafood</p> <p>Lemon Sea Bass Tiger Prawns Sotong Special Recipe: Green Chilli Sauce, Asam Chilli Sauce</p>
<p>3. 烧烤沙爹</p> <p>海南猪肉沙爹（配黄梨沙爹酱） 加影鸡肉沙爹 “粿都拔”（沙爹饭）</p>	<p>3. Popular Satay Course</p> <p>Hainanese Pork Satay (with pineapple sauce) Kaya Chicken Satay Ketupak wrapped in banana leaf (Satay Rice)</p>
<p>4. 商业巴东烧烤</p> <p>商业饭煮法 叁峇辣椒酱 & 咖喱酱（淋饭） 烤鸡腿、烤鱼柳、烤苏东 龙眼荔枝沙拉</p>	<p>4. Commercial Padang Barbeque</p> <p>Commercial method Cook Rice Sambal Chilli Sauce Curry Gravy Grilled Chicken, Grilled Fish Fillet, Grilled Sotong Banado Salad (longan & lychee salad)</p>

三：粥品 (Congee)

<p>1. (煲) 靚粥的秘诀 II</p> <p>地鱼干贝粥底 腐皮粥底 状元及第粥： (猪肚，猪肝，粉肠，肉丸.) 蚝鼓咸蛋粥. 艇仔粥 (鱿鱼，鱼，花生，猪皮等) . 排骨菜干粥.</p>	<p>1. The Secret to Delicious Congee II</p> <p>Sole Fish Scallop Base Congee Bean Curd Sheet Base Congee Imperial Congee (Pork Stomach, Liver, Intestines, Meatball-Making) Oyster Salted Egg Congee The Boat Congee (Squid, Fish, Peanut, Pork, etc.) Spare Ribs Pickled Vegetable Congee</p>
<p>2. 香港粥</p> <p>猪骨干贝粥底 柴鱼花生排骨粥 卤很好吃花生 皮蛋瘦肉粥 腐竹白菓粥底 北菇滑鸡粥</p>	<p>2. H.K Congee</p> <p>Pork Bone Scallop Base Congee Dried Fish & Peanut Pork Rib Congee Stewed Peanut Century Egg and meat Congee Bean Curd Sheet Gingko Nut Congee Chicken Mushroom Congee</p>

其他商业餐馆课程

1. 泡沫红茶店
2. 鲜果汁专卖店
3. 泰国餐馆酒楼 / 泰国街边小吃
4. 日本餐：烧烤 / 寿司 / 炸物日式盖饭 / 炸天妇罗
5. 娘惹菜 / 糕点
6. 老火汤专卖店
7. 印度拉茶店
8. 海南什菜饭专柜
9. 韩国餐专柜

Other Business Courses

1. Bubble tea shop
2. Fresh juice specialty store
3. Thai Style Restaurant / Thai Style Street Food
4. Japanese Meal: BBQ / Sushi / Donburi / Fried tempura
5. Nyonya dishes / Nyonya pastries
6. Lao Huo Tang
7. Indian tea shop
8. Hainan Mixed Rice
9. Korean Food

新加坡甜品店

冷：

1. 红豆冰
2. 爱玉冰
3. 黑龙江之雪
4. 摩摩喳喳
5. 泰式榴莲 Cha Cha
6. 珍罗冰
7. 清汤
8. 杨枝甘露 (芒果草莓西米露)
9. 红枣桃胶龙眼糖水
10. 香茅爱玉鲜果酸柑水

Singapore Dessert Shop

Ice:

1. Ice Kacang
2. Ice Jelly
3. Pulat Hitam (Young Coconut Ice-Cream)
4. Bo Bo Cha Cha
5. Thai Style Durian Cha Cha
6. Cendol
7. Cheng Teng (Dessert)
8. Sago Pamelos Mango
9. Red Dates Peach Gum Longan Syrup
10. Refreshing Lemongrass Ice Jelly Drink with Mixed Fruit Lime

新加坡甜品店

热:

1. 商业绿豆羹 (豆渣) 大份
2. 商业绿豆羹 (豆渣) 小份
3. 白果薏米
4. 秘制绿豆汤
5. 陈皮莲子红豆汤
6. 椰汁黑糯米
7. 摩摩喳喳
8. 椰浆大麦
9. 热八宝清汤
10. 杏仁糊
11. 合桃糊
12. 花生糊
13. 芝麻糊
14. 商业秘制红枣龙眼白果白木耳
15. 古法焦糖莲子羹

Singapore Dessert Shop

Hot:

1. Commercial Tau Suan (Mung Beans Dessert) (Large)
2. Commercial Tau Suan (Mung Beans Dessert) (Small)
3. Gingko Barley
4. Secret Recipe of Mung Bean Soup
5. Red Bean Soup with Lotus Seed and Tangerine Peel
6. Black Glutinous Rice with Coconut Milk
7. Bo Bo Cha Cha
8. Bubor Terrigu
9. Hot Cheng Teng (Dessert)
10. Almond Cream
11. Walnut Cream
12. Peanut Cream
13. Black Sesame Cream
14. Commercial Secret Red Dates Longan Gingko White Fungus
15. Old School Caramel Lotus Seed Soup

Our products offering :

