

HOT & HAPPENING EVENTS AT THE FOOD STUDIO...

FEBRUARY CALENDAR OF EVENTS

21st Feb (Wednesday) 6pm for 6,30pm

Seafood with Mike 2 (Cooking Demonstration) Price R300pp

Join chef Mike at the Food Studio for his monthly cooking demonstrations that will give you the confidence to prepare dishes from under the sea in your own home

Menu:

Tempura prawns with harissa mayo

Baby squid with chorizo and tomato risotto

Pan fried local linefish on wilted greens

Mango sundae

22nd Feb (Thursday) 6pm for 6,30pm

Italian cooking class with Erika (with prosecco tasting) Price R350pp

Bring Italy into your kitchen with some of these easy recipes and tips

Menu:

Gnocchi gorgonzola

Chicken with mozzarella, sage and prosciutto served with roast butternut risotto,

Parmigiana di Melanzane and pesto drizzle

Mascarpone and Nutella filled chocolate with coffee ganache

24th Feb (Saturday) Culinary kids Club

Junior group Ages 7 to 11 year olds 10am to 12pm

Senior group Ages 11 to 14 year olds 3pm to 5pm

Parents meal for parents of senior group 5pm to 6.30pm

A chance for children to learn many skills, creating their very own custom made cuisine.

28th Feb (Wednesday) 6pm for 6,30pm

Italian pasta & Italian sauces cooking class with Erika (with prosecco tasting) Price R350pp

Because we can never get enough Italian food and sauces...

Menu:

Home made parpadelle with fresh basil pesto

Pan seared lamb cutlets, roasted Mediterranean vegetables, olive infused polenta with rustic tomato ragout

'Cappucino' semi-freddo accompanied by dark chocolate ganache and hazelnut biscotti

MARCH CALENDAR OF EVENTS

1ST Mar (Thursday) 6pm for 6,30pm

A taste of Sicily R350pp

Join Chef Mike as he shares some traditional Sicilian dishes from one of the Mediterranean's culinary historical islands

Menu:

Marinated artichoke and parmesan salad

Handmade tagliatelle with wild mushrooms

Braised lamb with melanzane involtini

Tiramisu

7th Mar (Wednesday) 6pm for 6,30pm

Asian Street Bowl Food Evening R350pp

Join Chef Erika for this fun evening experiencing the culinary delights of an Asian Street food market

Menu:

Grilled satay chicken skewers

Vietnamese glass springrolls with prawns

Steamed buns with gingered pork belly

Crispy squid and fresh salad

Beef shortrib ramen bowl

Mango and Sake slushies

14th Mar (Wednesday) 6pm for 6,30pm

Oh So Saucy cooking class with Erika Price R350pp

Sauces that will transform your culinary experience

Menu:

Grilled Asparagus wrapped in prosciutto topped with a soft poached egg and hollandaise sauce

Grilled Rib eye steak accompanied by pomme dauphinoise, buttered baby carrots and a brandied green peppercorn sauce

Sticky toffee pudding with vanilla bean ice cream, salted butterscotch sauce and nut brittle

15th Mar (Thursday) 6pm for 6,30pm

Seafood with Mike 3 (Cooking Demonstration) Price R300pp

Join Chef Mike, Seafood Extraordinaire, who will show you easy ways with seafood that you can easily cook at home...

Menu:

Green Thai mussel soup

Prawn taco with mango salsa

Blackened linefish with ginger/lime sauce

Limoncello dom pedro

22nd Mar (Thursday) 6pm for 6,30pm

Wish You Were Beer with Bridge Street Brewery R350pp

Join Chef Erika and Bridge Street Brewery for this evening of beer infused food and beer tastings. You really would wish you were beer for this one.

Menu:

Boars Head cornbread accompanied by chicken liver parfait and bitters-infused onion marmalade

Celtic Cross Pilsner battered hake goujons served with beer mayonnaise and crisp capers

Pink Lady Perry slow braised pork belly sat on smoked mashed potatoes, grilled pears, pear cider jelly and blackened cabbage

Black Dragon Stout chocolate toffee tart with salted pretzels, beer-butter sauce and crème chantilly

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Junior group Ages 7 to 11 year olds 10am to 12pm

Senior group Ages 11 to 14 year olds 3pm to 5pm

Parents meal for parents of senior group 5pm to 6.30pm

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27th Mar (Tuesday) 6pm for 6,30pm

Oh So Saucy 2 cooking class with Erika Price R350pp

Delicious sauces to enhance and complete every dish

Menu:

Prawn Caesar salad with ciabatta croutons and crispy bacon

Blue cheese tartlets with red onion marmalade

Grilled chicken skewer with peanut satay sauce and Asian vegetables

Citrus crème caramel with honey tulle and berry coulis

Death Row Meal - 28 Mar (Wednesday)

COMPETITION TIME...

YOU CAN WIN YOUR VERY OWN DEATH ROW MEAL!

(Without having to die the next day...added bonus!)

What you would request as your last meal if you were on Death Row!

Consider this...most death row inmates have chosen "comfort" food and basic meals that draw on an old childhood memory or of a happier time.

Consider the following in your choice of your Death Row Meal:

You are alone, no family and friends and this will be your very last meal reminding you of your time here...

The best main course suggestion to us along with the reason as to why you have chosen this as your Death Row Meal and you could win a ticket to eat your very own DEATH ROW MEAL!

Get your suggestions to us by no later than the 19 March 2018.

T's & C's apply.