



## 上海传统点心课程

### Rolls and Dumplings: Shanghai Dim Sum

Rival traditional Shanghai dim sum as you learn the secret techniques of making various types of delicious dumplings, buns and cakes during the first season of 6 lessons.

Sunday afternoon 4:00 ~ 6:00PM

Up to 10 seats in a class.

周日下午 4:00~6:00

首季课程 6 堂课，每班最多 10 人。

single lesson: **¥300**

all 6 lessons: **¥1200**

ingredients fee: paid on class

全程参加 1200 元，单堂 300 元

材料费：随堂另付

Multi-lesson card may apply.

会员可用多次卡，一堂计一次

#### INSTRUCTOR

Yang, Xiao-Qiong

Head Chef, Chinese Pastry & Dim Sum

中式面点总厨：杨晓琼

English Translation by Miranda

#### SUNDAY JAN 31

三丝春卷 *spring roll*, spring festival food

葱油饼 *cong you bin*, scallion pancake

Ingredients Fee: **¥40**

#### SUNDAY FEB 07

汤团 *tang tuan*, boiled rice balls

麻球 *ma qiu*, fried rice balls w/ white sesame seeds

Ingredients Fee: **¥50**

#### - SPRING FESTIVAL HOLIDAY -

#### SUNDAY FEB 28

糯米烧卖 *shao mai*,

steamed sticky rice with marinated pork in open wrap

Ingredients Fee: **¥50**

#### SUNDAY MAR 07

重油生煎 *sheng jian bao*, pan-fried pork bun

Ingredients Fee: **¥50**

#### SUNDAY MAR 14

小笼包 *xiao long bao*, the famous soup dumpling

Ingredients Fee: **¥60**

#### SUNDAY MAR 21

菜肉馄饨 Shanghai wonton w/ pork vegetable filling

桂花赤豆糕 red bean cake with osmanthus blossom

Ingredients Fee: **¥50**

To register, please call 6433 2700 or email to [queen@thekitchenat.com](mailto:queen@thekitchenat.com).