

# Kitchen Basics

This 3-hour class will allow you to hone your skills and learn new ones, as well as understand the principles of good cooking.

A fun way to extend your repertoire of skills and put them to the test by preparing a main course to enjoy it in the company of other participants in our beautiful dining room; The Pantry at the end of the session.

- What you will learn:
  - Basic knife cuts basics
  - A simple sauce
  - Fish filleting or basic butchery
- Location:
  - Food Lab Kitchen
- Capacity:
  - 8-10 pax
- Duration:
  - Max. 3 hours per session
- Fee:
  - HK\$1400 net per person



Conducted by: Executive Chef Danny Ho

Included in this course:

- Welcome drink
- All necessary hygiene standards and equipment will be provided during the class
- A complete main course prepared by participants
- Certification, apron, tote bag and recipe will be awarded end of class



Hotel **ICON**  
ACADEMY