

PARENT & CHILD COOKING CLASS

親子烹飪班

25.4.2026 (Saturday)

15:00 - 17:00



Grand Function Room, L5, Club Peak Wing
朗峰會所豪華宴會廳

HK\$388 (2 persons/group 每組兩位)

Capacity 名額 : 8 Groups 組

Join our Solid Mango Pomelo Dessert cooking class led by

Bel-Air Chef, learn how to make this refreshing & sweet treat with fresh mango & red-fleshed pomelo, enjoy the fun of making your own dessert!

參加由 **貝沙灣大廚** 主持的固體楊枝甘露

烹飪課程，學習製作清爽香甜的固體楊枝甘露，配以新鮮芒果和紅肉柚子，享受自製甜品的樂趣！

Language 語言:

Cantonese supplement with English
活動以廣東話進行，輔以英語

All ingredients & utensils included
費用包括所有食材及工具

Available on a first come first served basis.
名額有限，先到先得

Please come to restaurant for reservation and payment
請到餐廳預留及付款

This product may contain common cause of food allergy food, such as eggs and egg products, peanuts, soya beans and their products; milk and milk products (including lactose); tree nuts and nut products.

此食品可能含有可導致過敏的物質，包括蛋類及蛋類製品；花生、大豆及它們的製品；奶類及奶類製品(包括乳糖)；花生、木本堅果及堅果製品。

For further details, please contact Banquet Coordinator at 2989 6352, Lobby Lounge at 2989 9075 or Dining Room at 2989 9017. F&B Certificate is not applicable to the above cooking class. Pictures are for reference only.

歡迎致電 2989 6352 (宴會統籌部)、2989 9075 (灣畔餐廳) 或 2989 9017 (朗峰餐廳) 查詢更多詳情。
餐飲券不適用於上述親子烹飪班。圖片只供參考之用。



每組可獲 **4** 件固體楊枝甘露
Each Group will receive **4** pcs Solid Mango Pomelo Dessert

2

件自製固體楊枝甘露
pcs Solid Mango
Pomelo Dessert for
creating your own

+

2

件大廚特製固體楊枝甘露
pcs Solid Mango Pomelo
Dessert from
Bel-Air Chef

EARLY BIRD

DISCOUNT

HK\$368

2 PERSONS/GROUP
每組兩位

4月12日或之前報名可享早鳥優惠
Enrol on or before 12 April 2026
to enjoy early bird discount



貝沙灣