



Ottawa Chinese Cooking Studio

A Fun and Easy Way to Learn Healthy Cooking



We are specialized in teaching hands-on Asian cooking. Our service include, but are not limited to:

- * Weekly scheduled cooking lessons at our two locations in Riverside South, Ottawa.
- * Private cooking for birthdays, family reunions, anniversaries or bachelorette parties at either your place or ours.
- * Corporate events, such as team-building, working dinners/lunches and farewell parties.

Want to hold a cooking party at home?

- * The menu and style can be customized to meet your needs.
- * No special requirements are necessary as a regular kitchen is sufficient.
- * We bring all the ingredients, knives, cutting boards, aprons, pans, etc.



Upcoming Scheduled Hands-on Cooking Classes

Please note the following:

- Unless otherwise specified, all classes start at 6:20 pm.
- Taxes (HST) are not included.
- Each class lasts 2.5 to 3 hours, including the time for teaching, preparing, cooking, eating and chatting.

Japanese Cuisine

Wednesday, March 11 @The Studio, \$79/person

- Tempura (shrimp, fish, squid and vegetables)
 - Teriyaki chicken
 - Poke bowl
 - Oyakodon (marinated chicken on rice)
 - Miso soup
 - Dipping sauce
- Complimentary rice, chili sauce, fortune cookies and tea

Healthy and Tasty Tofu (Vegetarian & Vegan)

Thursday, March 19 @The Studio, \$79/person

- General Tso's tofu
 - Mapo tofu (spicy tofu)
 - Spring rolls
 - Singapore noodle with tofu
 - Hot and sour soup
 - Sweet and sour dipping sauce
- Complimentary rice, chili sauce, fortune cookies and tea

Easy Sushi

Saturday, March 14 @The Studio, \$69/person

- California roll or Vegetarian roll
 - Spicy salmon roll or Spicy shrimp and crab roll
 - Cucumber roll or Carrot roll
 - Nigiri
 - Miso soup with vegetables
- Complimentary wasabi, pickled ginger, soy sauce, chili sauce, fortune cookies and tea



Chinese Cuisine

Saturday, March 21 @The Studio, \$79/person

- Fried dumplings
 - Crispy beef (Szechuan beef)
 - Chicken almond Guy Ding
 - Cantonese chow mein
 - Hot and sour soup
- Complimentary rice, chili sauce, fortune cookies and tea

Fancy Sushi

Thursday, March 26 @The Studio, \$95/person

- Tiger roll (shrimp tempura, salmon etc.)
- Dynamite roll (shrimp tempura, fish eggs etc.)
- California hand roll
- Crunchy roll
- Sweet potato tempura roll
- Banana tempura roll
- Gunkan
- Mussel miso soup

Complimentary wasabi, pickled ginger, soy sauce, chili sauce, fortune cookies and tea



Dim Sum

Thursday, April 2 @The Studio, \$79/person

- Steamed pork buns
- Har gow (steamed shrimp dumplings)
- The bean curd rolls
- Sesame balls
- Sweet and sour sauce

Complimentary chili sauce, fortune cookies and tea

Party Sushi

Thursday, April 16 @The Studio, \$105/person

- Niku maki roll (teriyaki chicken etc.)
- Philadelphia roll (salmon, cream cheese etc.)
- Sushi pizza
- Mango California roll
- Cucumber roll (soy wrapper)
- Mango nigiri or Tofu nigiri
- Miso soup with fried tofu

Complimentary wasabi, pickled ginger, soy sauce, chili sauce, fortune cookies and tea

Indian Cuisine (Gluten-free)

Saturday, March 28 @The Studio, \$79/person

- Onion bhaji (deep fried onion fritters)
- Beef vindaloo
- Chana masala (chickpea curry)
- Mulligatawny soup with chicken
- Tamarind chutney

Complimentary rice, fortune cookies and tea



Indonesian and Malaysian Cuisine

Thursday, April 9 @The Studio, \$89/person

- Malaysian chicken curry
- Indonesian Bali beef
- Indonesian fried egg noodles
- Malaysian rojak salad
- Shrimp chips

Complimentary rice, chili sauce, fortune cookies and tea



Thai Cuisine

Saturday, April 18 @ Studio, \$89/person

- Green curry chicken
- Pad Thai
- Basil beef
- Tom yum goong (Hot & sour shrimp soup)
- Summer rolls
- Dipping sauce for summer rolls

Complimentary rice, chili sauce, fortune cookies and tea

Savory Sushi

Thursday, April 23 @Studio, \$89/person

- Dragon sushi roll
- Rainbow roll (California roll with sashimi on top) or Vegetarian California sushi roll
- Mango roll or Sweet and sour carrot roll
- Onigiri (rice ball) with fillings
- Wakame and vegetables miso soup

Complimentary wasabi, pickled ginger, soy sauce, chili sauce, fortune cookies and tea

Korean Cuisine

Thursday, April 30 @The Studio, \$89/person

- Bibimbap (beef with seasoned vegetables, egg yolk on rice)
- Pajeon (Korean pancake)
- Bulgogi (marinated beef with BBQ sauce)
- Spicy meatball soft tofu stew
- Kimchi

Complimentary rice, chili sauce, fortune cookies and tea



Vietnamese Cuisine (Gluten-free)

Saturday, April 25 @Studio, \$89/person

- Lemongrass beef summer roll
- Pho tai (beef with rice noodle)
- Curry chicken in coconut milk
- Grilled marinated chicken breast on vermicelli
- Sweet banana and coconut milk pudding
- Dipping sauce

Complimentary rice, chili sauce, fortune cookies and tea



- * The easiest way to register is to email us at ChineseCookingStudio@gmail.com
- * By registering, you (on your own behalf and on behalf of any persons that you represent) agree that you understand and accept all of the Terms and Conditions posted on our website (see below).
- * All classes are taught in English.
- * Menu items are subject to change due to availability.
- * The schedule is subject to change without notice. Please e-mail us for confirmation.
- * Except for children's classes, persons under 18 years of age must register with their parents or guardians and be accompanied by them in class. The rate for children is the same as adults.

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🌐 www.ChineseCookingStudio.com