

# UNIQUE EXPERIENCES

## COOKING LOCAL DELIGHTS

Let's step into The Baking Loft and enjoy the making of Chicken Rice, one of our national dishes, and the very popular Ondeh Ondeh.

For chicken rice, we will share with you the technique of making succulent and tender chicken together with the flavourful chicken rice as well as the must-have chilli and ginger sauces. You will get to roll your very own rice balls.

For dessert, make from scratch the popular ondeh ondeh which is a type of soft and chewy kueh using sweet potato filled with gula melaka and covered with desiccated coconut.

Once done, let's enjoy a fulfilling meal.

You will get personalised attention from our trainer with our small sized class of 10 pax. With step-by-step method recipes, you will find it a breeze to try them at home. Share your new found skills with your family and friends.

**NEW**



### Note:

- Minimum 02 participants.
- Class duration is 2 hours.
- Cancellation made within 72 hours prior to the class date or no-show will incur a penalty of 100% of class charge per participant.
- Class menu, ingredients and instructors are subject to change.
- Participants should advise of any allergies or dietary restrictions at the time of booking.
- Make your own way to venue – The Baking Loft at 12 Eu Tong Sen Street, #05-169 Soho2@Central, Singapore 059819. Please reach 10 minutes before the class starts. Our personnel will bring you up to the loft at Soho2 lift lobby.



**PRICE: S\$65.00 (ADULT) S\$65.00 (CHILD)**

<i>Duration</i>	<i>Days of Operation</i>	<i>Start Time</i>
<b>2 hours</b>	<b>Monday to Friday</b> (except Public Holidays)	<b>12.00pm</b>

[Click here to Submit Enquiry](#)

(TE-021018)