

Feeding Families

PRESENTS





# WHAT'S HAPPENING AT MAMALU KITCHEN

## February



| Date   | Class   | Time               | Menu  |
|--|---|--------------------|---|
| Saturday 3rd      | <b>Mini Chef</b><br>World Nutella day<br>250 AED/person             | 11:00am - 12:30pm  | Make a classic shepherd's pie with hidden veggies, Nutella burst cookie pie and Nutella babka   |
| Sunday 4th   | Valentines Ready<br>475 AED/person                                  | 3:00pm - 5:00pm    | French herbed potato and onion gratin, pan-seared striploin with brown butter and balsamic sauce, grilled asparagus with roasted almonds and raspberry and pink peppercorn cheesecake                 |
| Wednesday 7th     | <b>Mini Chef</b><br>Love is in the Air<br>225 AED/person            | 4:00pm - 5:30pm    | Heart shaped cheese ravioli with pink sauce, red velvet whoopie pie and strawberry palmier  |
| Saturday 10th  | Year of the Dragon<br>500 AED/person                                | 2:00pm - 4:00pm    | Chinese chicken dumplings, crispy shrimp cakes with lemon aioli, hand cut Szechuan noodles with chicken and sesame chilli oil and fried mantou  |
| Sunday 11th     | <b>Mini Chef</b><br>Valentines Cupcake decorating<br>250 AED/person | 11:30am - 1:30pm   | Making 4 kinds of Valentines theme vanilla cupcakes from scratch filled with ganache and topped with vanilla buttercream; Strawberry shortcake, love notes, Valentines day sprinkle and XOXO cupcakes |
| Wednesday 14th  | <b>Mini Chef</b><br>Power of Love<br>275 AED/person                 | 4:00pm - 5:30pm    | Make mini heart shaped pizza, heart shaped chicken quesadillas and a valentines trifle  |
| Wednesday 14th   | Happy Valentine's Day<br>1000 AED per couple                        | 7:00pm - 9:00pm    | Scallops with saffron burnt butter and crispy artichoke, fresh linguini from scratch with lobster and a florentine chocolate tart with coffee meringue  |
| Friday 16th     | <b>Mini Chef</b><br>Chocolate masterclass<br>250 AED/person         | 2:00pm - 3:30pm    | Making a box of assorted chocolates: fudge and feuilletine, caramel pralines, strawberries dipped in chocolate and cookies n cream praline  |
| Saturday 17th  | Vegan Class<br>450 AED/person                                       | 3:00pm - 5:00pm    | Roasted cabbage with vegan cheesy sauce, shaved brussel sprout salad with lemon, capers and parmesan dressing and harrisa whole roasted cauliflower with miso butter bean puree                       |
| Sunday 18th  | Sushi Board Feast<br>500 AED/person                                 | 1:00pm - 3:00pm    | Make a sushi board with spicy tuna, salsa macha salmon, Yuzu jalapeno yellowtail with crispy rice, salmon crudo and serrano caper sauce   |
| Customisable Days  | Mummy's fabulous helpers (nanny's class)<br>350 AED/person          | Customisable Times | Select a three-course meal from a range of options to create delicious kid-friendly dishes, including hotel-style breakfasts, children's favorites, Middle Eastern classics, and dinner party recipes |
| Tuesday 20th    | <b>Mini Chef</b><br>Soul food<br>250 AED/person                     | 4:00pm - 5:30pm    | Cheddar biscuits with tomato soup, gnocchi from scratch with creamy Tuscan sauce and strawberry pop tarts   |
| Friday 24th     | <b>Mini Chef</b><br>You are the One<br>275 AED/person               | 2:00pm - 3:30pm    | Braided pesto and cheese bread, assorted linzer cookies and strawberry bombolini  |
| Saturday 25th  | Pasta Masterclass<br>425 AED/person                                 | 2:00pm - 4:00pm    | Homemade gnocchi with miso burnt butter sauce and wild mushrooms, fresh linguini from scratch with Cacio e pepe sauce and caramelized onions and lemon peel ricotta pesto                             |
| Wednesday 28th  | <b>Mini Chef</b><br>Healthy-licious<br>225 AED/person               | 4:00pm - 5:30pm    | Baked parmesan chicken skewers, cheese and turkey dutch baby pancakes and mini twist apple cinnamon bread   |

BOOK ONLINE VIA

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**\*WE CATER TO ALL DIETARY NEEDS - IF YOU WOULD LIKE TO SWITCH PROTEINS OR TURN RECIPES INTO DAIRY FREE/VEGAN, WE ARE HAPPY TO DO SO.**