




PRESENTS



Feeding Families

# WHAT'S HAPPENING AT MAMALU KITCHEN

## January

Date	Class	Time	Menu
Thursday 4th 	<b>Mini Chef</b> World Spaghetti Day 250 AED/ person	4:00 pm - 5:30 pm	Making a variety of spaghettis from scratch: baked million dollar spaghetti, threaded spaghetti hotdog bites and fettuccini shaped crepes with chocolate sauce
Saturday 6th 	<b>Mini Chef</b> Cheese Lovers Day 250 AED/ person	4:00 pm - 5:30 pm	Cheesy garlic bread from scratch, crispy stuffed potato croquettes, and mixed berry cheesecake bites
Sunday 7th	Paella Masterclass 400 AED/ person	12:00 pm - 2:00 pm	Learn how to make 2 kinds of classic paellas; mixed seafood paella, chicken and chorizo paella
Wednesday 10th 	<b>Mini Chef</b> Healthy Brunch'n 225 AED/ person	4:00 pm - 5:30 pm	Feta and zucchini fritters, mini chicken pot pies, chicken casserole with hidden veggies, banana and strawberry smoothie popsticle
Sunday 14th	French Bistro 550 AED/ person	11:00 am - 1:00 pm	Classic French onion soup with sour dough crisps, steak frites (steak with triple cooked chips and herb infused sauce along side a seasonal green salad), caramelised apple tart tatin topped with vanilla ice cream
Saturday 20th 	<b>Mini Chef</b> Cookie Monster 250 AED/ person	3:00 pm - 4:30 pm	Herb and cheese puffs, strawberry letter hand pies and brownie crinkle cookies
Sunday 21st	Sourdough Masterclass 475 AED/ person	12:00 pm - 2:00 pm	Learn how to make your very own sourdough: make a sourdough pizza base with a toppings bar, sourdough dinner rolls and sourdough burger buns to then make a classic cheese burger
Wednesday 24th 	<b>Mini Chef</b> Bread baking 101 225 AED/ person	4:00 pm - 5:30 pm	Cheese and pesto braided bread, Bbq chicken flatbread and Nutella star wreath
Customisable Days	Mummy's fabulous helpers (nanny's class) 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
Friday 26th	Palestinian Classics 500 AED/ person	6:00 pm - 8:00 pm	Musakhan with sumac roasted chicken, traditional Maqlooba (with beef) and Steeha Yafawiyyeh (spiral meat pies)
Saturday 27th	Pastry Masterclass 500 AED/ person	12:00 pm - 1:30 pm	Chocolate caramel tart (soft and chewy), dark chocolate cake covered with crispy ganache (a mixture of rich chocolate and feuilletine)
Sunday 28th 	<b>Mini Chef</b> Cake masterclass (8yrs and above) 300 AED/ person	11:00 am - 1:00 pm	Making a realistic cake, shaped and designed to look like a cheeseburger. Bake your very own vanilla and chocolate sponge along with vanilla buttercream from scratch.
Wednesday 31st 	<b>Mini Chef</b> Best of British 250 AED/ person	4:00 pm - 5:30 pm	Savoury cheese scones, beef wellington with hidden veggies, and chocolate dipped palmiers

BOOK ONLINE VIA



 [www.mamalukitchen.com](http://www.mamalukitchen.com)  
 +971 58 5301 399  
 +971 52 747 9512  
 [info@mamalukitchen.com](mailto:info@mamalukitchen.com)



\*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.