

In conjunction with the Singapore Food Festival 2009 where we here at Violet Oon Consultants are doing the food consultancy role, we have organised a series of culinary workshops, Peranakan seminars and a Peranakan Dinner.

15 Culinary workshops will take place from the 17th July to the 26th July. A summary of the classes is reflected in the table below.

Date	Time	Class	Culinary Instructor	Price	Location
18 July	10am - 12noon	Mom's Heritage	Gek See	\$ 88 pp	Live Kitchen by Mayer
18 July	5.30pm - 7.30pm	Cruise, Cook and Eat	Violet Oon	<b>\$120pp</b>	Singapore River Cruise
19 July	2.30pm-4.30pm	Peranakan Classics 1	Violet Oon	\$88pp	Live Kitchen by Mayer
20 July	2.30pm-4.30pm	Sweets for the Sweet	Jolly Wee & Cheryl Wee	\$ 88 pp	STB Auditorium
20 July	10am - 12.30pm	Katong Antique House	Peter Wee	<b>\$120pp</b>	Katong Antique House
21 July	10am - 12noon	Savoury Dishes and Snacks	Nelson Li	\$ 88 pp	Live Kitchen by Mayer
21 July	2.30pm-4.30pm	Swissotel Merchant Court Favourites	Shirley Tay	\$ 88 pp	STB Auditorium
22 July	10am - 12noon	One Dish Meals	Jolly Wee	\$ 88 pp	Live Kitchen by Mayer
22 July	2.30pm-4.30pm	Peranakan Soups	Soh Poh Hua & Violet Oon	\$ 88 pp	STB Auditorium
23 July	10am - 12noon	Classic Nonya Nasi Lemak	Joe Yap	\$ 88 pp	Live Kitchen by Mayer
23 July	2.30pm-4.30pm	Grandma's Secret Dishes	Gloria Sharma	\$ 88 pp	Live Kitchen by Mayer
24 July	10am - 12noon	Chetty Melaka Peranakan Dishes	Veni Rengayah-Knight	\$ 88 pp	Live Kitchen by Mayer
24 July	2:30pm-4:30pm	The Art of Peranakan Dining		\$60pp	Peranakan Museum
26 July	10am - 1pm	Peranakan Classics 2	Violet Oon	<b>\$150pp</b>	RAS Kitchen

Venue Details :

Live Kitchen by Mayer	Great World City Level 2
Singapore River Cruise	Boarding Point, Clarke Quay
Katong Antique House	208 East Coast Road
Singapore Tourism Board (STB) Auditorium	Level 2, 1 Orchard Spring Lane
Restaurant Association of Singapore (RAS)	141 Redhill Road, Blk E & F

### **Mom's Heritage by GEK SEE**

Date: 18 July 2009, Saturday

Time: 10.00 am to 12 noon

Venue: Live Kitchen by Mayer at Great World City

Price: S\$88 per person

Dishes Demonstrated:

1. Bak Chang Nonya (the filling, the rice, the wrapping)
2. Kueh Kledek (fried sweet potato dumpling filled with the bak chang meat stuffing)
3. Babi Assam (sour and hot pork stew)

### **Bengawan Solo's Classic Kuehs by ANASTASIA LIEW**

Date: 18 July 2009, Saturday

Time: 2.30 pm to 4.30 pm

Venue: STB Auditorium

Price: Free (Limited places only, register at [rsvp@singaporefoodfestival.com.sg](mailto:rsvp@singaporefoodfestival.com.sg) to avoid disappointment)

Dishes Demonstrated:

1. Ondeh Ondeh (palm sugar wrapped in glutinous rice balls and served with grated coconut)
2. Kueh Koswee (rice flour with palm sugar dumplings rolled in grated coconut)
3. Talam Udang (a savoury steamed snack with prawns on a bed of steamed ground rice cake)

\*Free sampling after class

### **Cruise, Cook and Eat with VIOLET OON**

Date: 18 July 2009, Saturday

Time: 5.30 pm to 7.30 pm

Venue: Onboard Singapore River Bumboat Cruise

Price: S\$120 per person

Dinner Included (\$30 vouchers for the SFF Clarke Quay Food Street and the class is held on a Singapore River Bumboat while cruising down the Singapore River)

Dishes Demonstrated:

1. Roti Jala (lace pancakes)
2. Chicken OR Beef Curry (representing the Indian influence in Peranakan cooking)
3. Banana Gula Melaka and Coconut Sauce

### **Peranakan Classics 1 by VIOLET OON**

Date: 19 July 2009, Sunday

Time: 2.30 pm to 4.30 pm

Venue: Live Kitchen by Mayer

Price: S\$88 per person

Dishes Demonstrated:

1. Chap Chye (the classic vegetable stew of the Peranakans)
2. Babi Pong Tay (braised pork in garlic, bean paste with overtones of cinnamon and cloves sweetened with cooking sugar cane and braised with mushrooms and bamboo shoots)
3. Itek Siyow (this dish is akin to confit canard where a whole duck is marinated in soya sauce,



coriander powder, tamarind and sugar, braised and then fried)

4. Sambal Kimchiam (lily buds salad with prawns, blimbing, sambal belacan, coconut milk and a hint of sugar and lime juice)

5. Sambal Belacan (the classic Peranakan condiment of belacan pounded with chillies and served with a squeeze of lime juice)

### **Katong Antique House Specials with PETER WEE**

Date: 20 July 2009, Monday

Time: 10.00 am to 12.30 pm

Venue: Katong Antique House

Price: S\$120 per person

Tour and Dishes Demonstrated:

1. Buah Paya Rempah Titek (raw papaya soup with a piquant pepperish flavour)
2. How to make Cincalok (demonstration of the method if grago is available – otherwise Peter Wee will serve the Tohay for a tasting and will describe the method – cincalok is salted and fermented baby shrimp which is eaten as a condiment)
3. Babi Tohay – a very special seldom served dish of pork stewed with Tohay



### **Sweets for the Sweet by JOLLY WEE and CHERYL WEE**

Date: 20 July 2009, Monday

Time: 2.30 pm to 4.30 pm

Venue: STB Auditorium

Price: S\$88.00 per person

Dishes Demonstrated:

1. Kueh Dadar (grated coconut and palm sugar filling wrapped in pandan infused coconut pancakes)
2. Apom Bokwa (a fermented rice raised pancake eaten with a Banana or Durian Coconut Sauce)
3. Apom Balek (folded over durian infused pancake)
4. Pulot Hitam (black glutinous rice porridge with coconut milk and palm sugar)



### **Savoury Dishes and Snacks NELSON LI**

Date: 21 July 2009, Tuesday

Time: 10.00 am to 12 noon

Venue: Live Kitchen by Mayer at Great World City

Price: S\$88.00 per person

#### **DEMONSTRATION:**

Dishes Demonstrated:

1. Lepat Udang (how to make krisek (browned grated coconut), the dried prawn filling as well as the glutinous rice in coconut milk)
2. Ayam Kailuak (chicken braised in spices and mutard)
3. Ikan Tempura (fried fish topped with a soya sauce, lime juice, sugar and chilli gravy)



### **Swissotel Merchant Court Favourites by SHIRLEY TAY**

Date: 21 July 2009, Tuesday

Time: 2.30 pm to 4.30 pm

Venue: STB Auditorium

Price: S\$88.00 per person

Dishes Demonstrated:

1. Ikan Chilli Garam
2. Nonya Mee
3. Deep Fried Cempedak

### **One Dish Meals by JOLLY WEE**

Date: 22 July 2009, Wednesday

Time: 10.00 am to 12 noon

Venue: Live Kitchen by Mayer at Great World City

Price: S\$88.00 per person

Dishes Demonstrated:

1. Nonya Laksa (Singapore's favourite spicy noodle soup served with prawns and bean cakes)
2. Kueh Pie Tee (top hat fried fritters filled with a delicious stew of julienne of bamboo shoot and sweet turnips)
3. Poh Piah with Skin (the bamboo shoot and sweet turnip stew served with condiments and all wrapped up in poh piah skin)

### **Peranakan Soups by MDM SOH POH HUA & VIOLET OON**

Date: 22 July 2009, Wednesday

Time: 2.30 pm to 4.30 pm

Venue: STB Auditorium

Price: S\$88 per person

Dishes Demonstrated:

1. Bakwan Kepiting (crab meat and minced pork dumpling)
2. Itek Tim (braised duck soup)
3. Nonya Pork Ribs with Taucheo Soup
4. Stuffed Sotong Soup with Tang Hoon



### **Classic Nonya Nasi Lemak by JOE YAP**

Date: 23 July 2009, Thursday

Time: 10.00 am to 12 noon

Venue: Live Kitchen by Mayer at Great World City

Price: S\$88.00 per person

Dishes Demonstrated:

1. Classic Nonya Nasi Lemak (steamed coconut rice)
2. Sambal Sauce
3. Sambal Udang (prawn sambal)
4. Sayor Kangkung (water spinach with a spiced gravy)



### **Grandma's Secret Dishes GLORIA SHARMA**

Date: 23 July 2009, Thursday

Time: 2.30 pm to 4.30 pm

Venue: Live Kitchen by Mayer at Great World City

Price: S\$88.00 per person

Dishes Demonstrated:

1. Sambal Blimbing Udang (the sour blimbing fruit in a rich mellow spiced coconut gravy served with prawns and garnishes)
2. Hati Babi (stuffed liver dumplings in pig's caul lining)
3. Sayur Kuakchye (mustard and rice vinegar pickled vegetables for Hati Babi)



### **Chitty Melaka Peranakan Dishes by VENI RENGAYAH - KNIGHT**

Date: 24 July 2009, Friday

Time: 10.00 am to 12 noon

Venue: Live Kitchen by Mayer at Great World City

Price: S\$88.00 per person

Dishes Demonstrated:

1. Idlee (steamed ground rice and ground lentil cake)
2. Sambar (lentil vegetarian stew)
3. Crab Curry (Indian with Chinese overtones)
4. Abok Abok Sagu (sago pearls, coconut and palm sugar steamed in banana leaves)

### **The Art of Peranakan Dining**

This is a seminar presented to you in collaboration with the Peranakan Museum of Singapore.

Date: 24 July 2009, Friday

Time: 2:30pm to 4:30pm

Venue: Peranakan Museum

Price: \$60 inclusive of entry to the Peranakan Museum exhibits and a Peranakan Tea

#### Speakers:

Randall Ee, curator of the Peranakan Museum will be giving a talk on Nonya Ware, the porcelain of the Peranakans. Peter Wee, owner of the Katong Antique House will be sharing on his memories of a Peranakan Kitchen. Violet Oon, Consultant for Singapore Food Festival 2009 will share about the ingredients used in a Peranakan Kitchen.



### **HANDS ON: Peranakan Classics 2 by VIOLET OON**

Date: 26 July 2009, Sunday

Time: 10.00 am to 1.00 pm

Venue: Restaurants Association of Singapore Kitchen at Redhill Rd

Price: S\$150 per person

#### Dishes Taught:

1. Buah Keluak Ayam
2. Garam Assam Fish
3. Satay Ayam Goreng
4. Sambal Belacan
5. Sambal Timun (cucumber salad with a dried shrimp and sambal belacan sauce)