

Master Chef Private Kitchen Cooking Workshop

Due to the enthusiastic response to the "Master Chef Private Kitchen Cooking Workshop" in February, master chef Will Leung will appear again on May 3rd to teach the techniques of making lobster pasta. During the three-hour class, students will learn the methods of handling fresh live lobsters, making lobster bisque, and the secrets of handmade pasta. In addition to taking home their creations, students will also have the opportunity to taste master chef Will Leung's demonstration dishes.

Master chef Will has extensive experience in fine dining. He has served as the sous chef at Hong Kong singer Hins Cheung's French restaurant and collaborated with Michelin three-star culinary director Bruno Menard at Junon to create a series of unique dishes. He later became the executive chef at Central 1111 restaurant, known for its Hong Kong-style fine dining. He is now the founder and group culinary director of Winique Food and Beverage Consultancy. To witness master chef Will's style and taste his demonstration dishes, visit the course website and register now.

<https://hkuspace.hku.hk/prog/master-chef-private-kitchen-workshop>

Course fee: HK\$1,180, alumni discount: HK\$980. Limited spots available, first-come-first-served.

