# SCHOOL OF UCK

# **OPERATION CHINATOWN** (4 hours)

## Start off with a treasure hunt of Chinatown...

Head back to the kitchen to cook up an Asian feast in your teams. This is a great way to enjoy the hustle and bustle of Chinatown and add an extra layer of fun to your team event.



## Korean Menu

- Kimchi Mandu Dumplings
- Vegetarian Japchae Noodles
- Chicken Bulgogi



## Vietnamese Menu 1

- Vietnamese Spring Rolls
- Sweet Potato & Chicken Curry
- Glass Noodle Salad

## Vietnamese Menu 2

- Summer Rolls with Nuoc Cham
- Ginger Chicken Stir-Fry
- Chargrilled Pork Skewers

#### Japanese Menu

- Gyoza
- Teriyaki Chicken
- Yaki Udon Noodles

# **Contact Us**

(R) +44 7474 655 338



Begin your day at our centrally located cookery school, where the excitement builds as you gear up for a 45-minute treasure hunt in the heart of Chinatown.

Once the treasure hunt concludes, it's time to channel your newfound inspiration and head back to our cookery school for a captivating 3-hour cooking lesson.

Guided by our talented chefs, you and your team will immerse yourselves in the art of Asian cuisine, mastering techniques and creating delectable dishes.

So, gather your group and join us for an unforgettable day of treasure hunting, cooking, and bonding in the vibrant heart of London's Chinatown.

## Prices per person from £115+VAT to £145+VAT



#### Chinese Menu

- Vegetarian Spring Rolls
- Ginger & Spring Onion Chicken
- Special Fried Rice

#### Singapore & Malaysian Menu

- Rojak Salad
- Kapitan's Chicken Curry
- Jiaozi

## Thai Menu

- Thai Spring Rolls
- Thai-style Noodle Salad
- Thai Green Chicken Curry (pictured above)

Most dietary requirements can be catered for.

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