



# MATERI OF COOKING COURSE

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# MATERI OF COOKING COURSE



CLASSIC CHICKEN STEW

1. Classic Chicken Stew



2. Basic BBQ Beef Ribs



3. Beef Steak With  
Mushroom Sauce



CHINESE STYLE SWEET & SOUR FISH

4. Chinese Style Sweet &  
Sour Fish



INDONESIAN DUCK CURRY

5. Indonesian Duck Curry



CLASSIC NAPOLETANA SAUCE & CHICKEN SCHNITZEL

6. Classic Napoletana Sauce  
& Chicken Schnitzel



BRUNCH STYLE OF SPANISH OMELETTE

7. Brunch Style of Spanish  
Omelette



CLASSIC ROAST CHICKEN

8. Classic Roasted Garlic  
Chicken Leg



BASIC MUSHROOM RISOTTO

9. Basic Mushroom Risotto



CHICKEN FRIED RICE

10. Chicken Fried Rice



CREAMY BACON BAKED EGGS

11. Creamy Bacon Baked  
Eggs



POTATO MAYO SALAD

12. Potato Mayo Salad &  
Egg Florentine



13. British Classic Chicken & Corn Chowder



14. Cream Mushroom Soup



15. Mediterranean Pumpkin Soup



16. Chicken Schnitzel



17. Fish Fried With Cheese Sauce



18. Classic Rendang with Yellow Coconut Rice



19. Chicken Tinoransak



20. Crispy Chicken & Garlic Butter Rice



21. Classic Chicken Stew



22. Stir Fried Beef and Celery



23. BBQ Pan Fry Chicken & Green Salad



24. Thai Fry Crispy Chicken

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JAPANESE HAMBURGER STEAK WITH CORN CROQUETTE

25. Japanese Hamburger Steak with Corn Croquette



ASIAN STYLE OF STIR FRY SPAGHETTI

26. Asian Style of Stir Fry Spaghetti



JAPANESE CHICKEN OMURICE

27. Open Japanese Chicken Omurice



PAN FRY CRISPY BEEF MEATBALL WITH THAI CHILI SAUCE

28. Pan Fry Crispy Beef Meatball with Thai Sauce



SINGAPORE CHICKEN RICE

29. Classic Chicken Rice with Steam Chicken



30. Sweet and Sour Fish Fried



CLASSIC ROAST CHICKEN

31. Classic Roast Chicken



CHINESE STYLE SWEET & SOUR FISH

32. Chinese Style of Sweet & Sour Fish



BEEF CONSOMME WITH GARNISH OF VEGETABLES

33. Beef Consome With Garnish of Vegetables



PAN FRY DUCK BREAST

34. Pan Fry Duck Breast



JAPANESE CHICKEN OMURICE

35. Japanese Chicken Omurice



CREAMY BACON BAKED EGGS

36. Creamy Bacon Baked Eggs

# MATERI OF COOKING COURSE



BAKED SALMON TERIYAKI WITH GARLIC CONFIT AIOLI

37. Baked Salmon Teriyaki with Garlic Confit Aioli



SEAFOOD TOM YUM WITH SPRING ROLL

38. Seafood Tom Yum with Spring Roll



VIETNAMESE BEEF NOODLE SOUP

39. Vietnamese Beef Noodle Soup



BEEF TIKKA MASALA

40. Beef Tikka Masala



BASTING GARLIC WHITE SNAPPER

41. Basting Garlic White Snapper



SEAFOOD PAELLA

42. Seafood Paella



FALAFEL SALAD

43. Falafel Salad



BEER MARINATED STEAK

44. Beer Marinated Steak



FISH & CHIPS

45. Beer Battered Fish & Chips



46. Spaghetti Bolognese



47. Tortilla



MEATBALLS SPAGHETTI

48. Meatballs Spaghetti



MORROCAN LAMB STEW

49. Moroccan Lamb Stew



CRISPY CALAMARI SALAD

50. Crispy Calamari Salad



FISH & CHIPS

51. Fish & Chips



CLASSIC BASTING SEA BASS

52. Classic Basting Sea Bass



ROCKET & PEAR PARMESAN SALAD

53. Rocket & Pear Parmesan Salad



SALMON WITH WARM CHILI SAUCE

54. Salmon with Warm Chili Sauce



SEAFOOD PAELLA

55. Seafood Paella



SINGAPORE CHICKEN RICE

56. Singapore Chicken Rice



TONKATSU

57. Tonkatsu



AGEDASHI TOFU

58. Agedashi Tofu



SATE AYAM

59. Sate Ayam



SATE BUNTEL

60. Sate Buntel



EMPAL

61. Empal



AYAM GORENG TULANG LUNAK

62. Ayam Goreng Tulang Lunak



CHICKEN TINORANSAK

63. Chicken Tinoransak



NASI IJO

64. Nasi Ijo



CHICKEN FRIED RICE

65. Nasi Goreng



SAMBAL MATAH

66. Sambal Matah



RENDANG

67. Rendang



SOP BUNTUT

68. Sop Buntut



RAWON

69. Rawon