

#### INTERACTIVE CULINARY EXPERIENCES

The Kitchen at Baha Mar is a one-of-a-kind culinary venue that combines a state-of-the-art professional kitchen with a high-tech interactive learning center. We aim to make guests of all ages feel like world class chefs through experiences filled with fun, camaraderie, creativity and culture.

#### MINI MASTER CHEF

**KIDS 7-17YRS** 

\$95.00+

Are you a master chef in the making? Let's find out! In this exciting class you'll make a culinary creation sure to delight every palette!

Children under 7 require adult accompaniment.

#### **SUSHI PARTY**

CHILDREN, FAMILIES, ADULTS \$95.00+

Celebrate this festive holiday with an outdoor fiesta featuring a tequila cocktail bar, mouthwatering tacos, lively music and hot churros for your sweet tooth.

Children under 7 require adult accompaniment.

# SHAKE IT UP! MIXOLOGY EXPERIENCE

ADULTS 18+ ONLY \$125.00+

Shake, stir pour and garnish you'll learn it all in this exciting mixology class! Drink your way through this class sampling new drinks and chef inspired appetizers.

#### THE KITCHEN BRUNCH

**FAMILIES & ADULTS** 

\$125.00+ Adults | \$85.00+ Children
The Kitchen Brunch features
the best of worlds – a lively
interactive demo, followed by
an exotic buffet featuring
assorted mimosas.

#### **TASTE & TECHNIQUE**

TEENS & ADULTS 15+ YRS \$135.00+

Are you a master chef in the making? Let's find out! In this exciting class you'll make a culinary creation sure to delight every palette!

## **DATE NIGHT**

ADULTS 18+ ONLY \$150.00+

Celebrate love with your significant other. This unique culinary experience features tantalizing cuisine, crafted beverages and dessert.

# FAMILY COMMUNAL CULINARY SHOWCASE

**FAMILIES & ADULTS** 

\$110.00+ Adults | \$85.00+ Children Create lasting memories with your family in this engaging experience. You will learn fun techniques and re-create your favorite dishes.

# Email

thekitchen@bahamar.com

### Website





#### INTERACTIVE CULINARY EXPERIENCE MENUS

Please view our menus below and the dates they will be offered. If you have any dietary restrictions, please email us in advance at <a href="mailto:thehe@bahamar.com">thekitchen@bahamar.com</a>. **Menus are subject to change.** 

#### MINI MASTER CHEF

- Gourmet Double Chocolate Brownies – 1st, 18th.
- Funfetti Cinnamon Rolls 6<sup>th</sup>, 20<sup>th</sup>.
- Artisan Pizza with Assorted Toppings - 8<sup>th</sup>, 22<sup>nd</sup>.
- Crispy Beef + Cheese Hot Patties 13<sup>th</sup>, 27<sup>th</sup>.
- Bahamian Banana Bread 15<sup>th</sup>,
   29<sup>th</sup>.

# SHAKE IT UP! MIXOLOGY EXPERIENCE

 Three handcrafted beverages paired with three Bahamian-inspired appetizers – 1st.

#### **SUSHI PARTY**

 Two maki rolls, assorted fillings and Asian sauces – 9<sup>th</sup>, 30<sup>th</sup>.

#### **DATE NIGHT**

 Red Thai Curry Salmon, Ginger + Coconut Fried Rice, Garlic Green Beans. Chef's Choice Dessert– 23rd.

#### THE KITCHEN BRUNCH

 Creamy Island Grits, Pan Seared Shrimp with Brown Butter Citrus Sauce, Toasted Breadcrumbs, Brioche French Toast, Egg Frittata, Assorted Mimosas.

#### **TASTE & TECHNIQUE**

- Handmade Ravioli, Three Cheese Tomato Filling, Pan-seared Shrimp, Toasted Herb Crumble – 2<sup>nd</sup>, 12<sup>th</sup>, 21<sup>st</sup>.
- Crusted NY Strip with Vitamalt Reduction, Skillet Mac and Cheese, Roasted Soy Caramel Brussel Sprouts – 5<sup>th</sup>, 14<sup>th</sup>, 26<sup>th</sup>.
- Pan Seared Local Catch, Pigeon Pea and Pineapple Salsa, Island Stir Fried Vegetables 7<sup>th</sup>, 16<sup>th</sup>, 28<sup>th</sup>.
- Parmesan Herb Gnocchi, Chicken Roulade with Roasted Vegetables – 9<sup>th</sup>, 19<sup>th</sup>, 30<sup>th</sup>.

# FAMILY COMMUNAL CULINARY SHOWCASE

- Handmade Pappardelle, Roasted Garlic and Tomato Bolognese – 6<sup>th</sup>, 15<sup>th</sup>, 29<sup>th</sup>.
- Asian Night Beef & Chicken Skewers, Fried Rice, Yum-Yum Sauce – 8<sup>th</sup>, 20<sup>th</sup>.
- Seared Shrimp, Creamy Island Grits, Toasted Herb Crumble – 11<sup>th</sup>, 22<sup>nd</sup>.
- Sushi Night 13th, 27th.

# **Email**

thekitchen@bahamar.com

### Website

bahamar.com/the-kitchen/





Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					MINI MASTER CHEF 11:30AM – 1:15PM	2
					SHAKE IT UP! MIXOLOGY 5:30PM – 7:30PM	<b>TASTE &amp; TECHNIG</b> 6:30PM – 8:30PM
3	4	5	6	7	8	9
	RESERVED	TASTE & TECHNIQUE	MINI MASTER CHEF 11:30AM – 1:15PM	TASTE & TECHNIQUE	MINI MASTER CHEF 11:30AM – 1:15PM	SUSHI PARTY 11:30AM – 1:15P
	RESERVED	6:30PM – 8:30PM	FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	6:30PM – 8:30PM	FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	<b>TASTE &amp; TECHNIQ</b> 6:30PM – 8:30P <i>N</i>
10	11	12	13	14	15	16
	FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	TASTE & TECHNIQUE 6:30PM – 8:30PM	MINI MASTER CHEF 11:30AM – 1:15PM	TASTE & TECHNIQUE 6:30PM – 8:30PM	MINI MASTER CHEF 11:30AM – 1:15PM	TASTE & TECHNIQU 6:30PM – 8:30PM
			FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM		FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	
17	18	19	20	21	22	23
	MINI MASTER CHEF 11:30AM – 1:15PM	TASTE & TECHNIQUE 6:30PM – 8:30PM	MINI MASTER CHEF 11:30AM – 1:15PM	TASTE & TECHNIQUE 6:30PM – 8:30PM	MINI MASTER CHEF 11:30AM – 1:15PM	<b>DATE NIGHT</b> 6:30PM – 8:30PM
			FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM		FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	
24/31	25	26	27	28	29	30
	RESERVED	<b>TASTE &amp; TECHNIQUE</b> 6:30PM – 8:30PM	MINI MASTER CHEF 11:30AM – 1:15PM	TASTE & TECHNIQUE 6:30PM – 8:30PM	MINI MASTER CHEF 11:30AM – 1:15PM	SUSHI PARTY 11:30AM – 1:15P
			FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM		FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	<b>TASTE &amp; TECHNIQ</b> 6:30PM – 8:30P <i>N</i>