



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 5-16YRS

\$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 SATURDAY

CHILDREN, FAMILIES, ADULTS

\$100.00+

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

ADULTS 18+ ONLY

\$135.00+

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

\$150.00+ 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

\$150.00+

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

\$175.00+

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

FAMILY COMMUNAL CULINARY SHOWCASE

FAMILIES & ADULTS

\$125.00+ 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.

A TASTE OF BAKING + PASTRY

\$250.00+

Take a step on the sweet side in this immersive journey through baking and pastry. Designed for all skill levels, guests will explore a variety of techniques, from cake decorating and artisan breadmaking to confections and savory treats, all in an engaging, guided environment. Lunch and beverages will be provided, **Limited seats available.**

Email

thekitchen@bahamar.com

Website

bahamar.com/the-kitchen/



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 thekitchen@bahamar.com. **Menus are subject to change.**

MINI MASTER CHEF

- Artisan Pizza with Assorted Toppings – 8th, 25th.
- Funfetti Cinnamon Rolls – 1st.
- Crispy Beef + Cheese Hot Patties – 11th, 22nd.
- Artisan Burger Buns, Angus Smash Patties, Air Fryer Frites, Toppings Bar – 20th.
- Cupcake Baking + Decorating – 13th.

SHAKE IT UP! MIXOLOGY

- Three mixologist's choice cocktails perfectly paired with three culturally inspired small plates – 22nd.

SUSHI SATURDAY

- Two maki rolls, assorted fillings and Asian sauces – 23rd.

DATE NIGHT

- Brown Butter Lobster Risotto, Thai Snapper, Lemongrass, Crispy Leeks – 30th.

A TASTE OF BAKING + PASTRY

Menu TBD – 17th.

Limited seats available.

THE KITCHEN BRUNCH

- Pan Seared Shrimp Brown Butter Citrus Reduction, Island Style Grits, Homemade Brioche French Toasted, Assorted Island Toppings, Egg Frittata – 24th.

TASTE & TECHNIQUE

- Handmade Pappardelle, Truffle Marinara, Smoked Chorizo, Shrimp & Mussels, Herb Crostini – 2nd, 14th.
- Creole Snapper Fillet, Coconut Lemongrass Broth, Ginger Fried Rice – 9th, 26th.
- Marinated Skirt Steak, Pomme Puree, Heirloom Carrots, Crispy Yucca, Herb Salad + Beaujolais Pepper Jelly Vinaigrette – 12th, 28th.

FAMILY COMMUNAL CULINARY SHOWCASE

- Handmade Pappardelle, Roasted Garlic and Tomato Bolognese – 18th.
- Asian Night – Mongolian Beef & Chicken Skewers, Vegetable Fried Rice – 20th.
- Seared Shrimp, Creamy Island Grits, Toasted Herb Crumble – 13th.
- Sushi Night - 1st.

CINCO DE MAYO TACOS + TEQUILA FIESTA

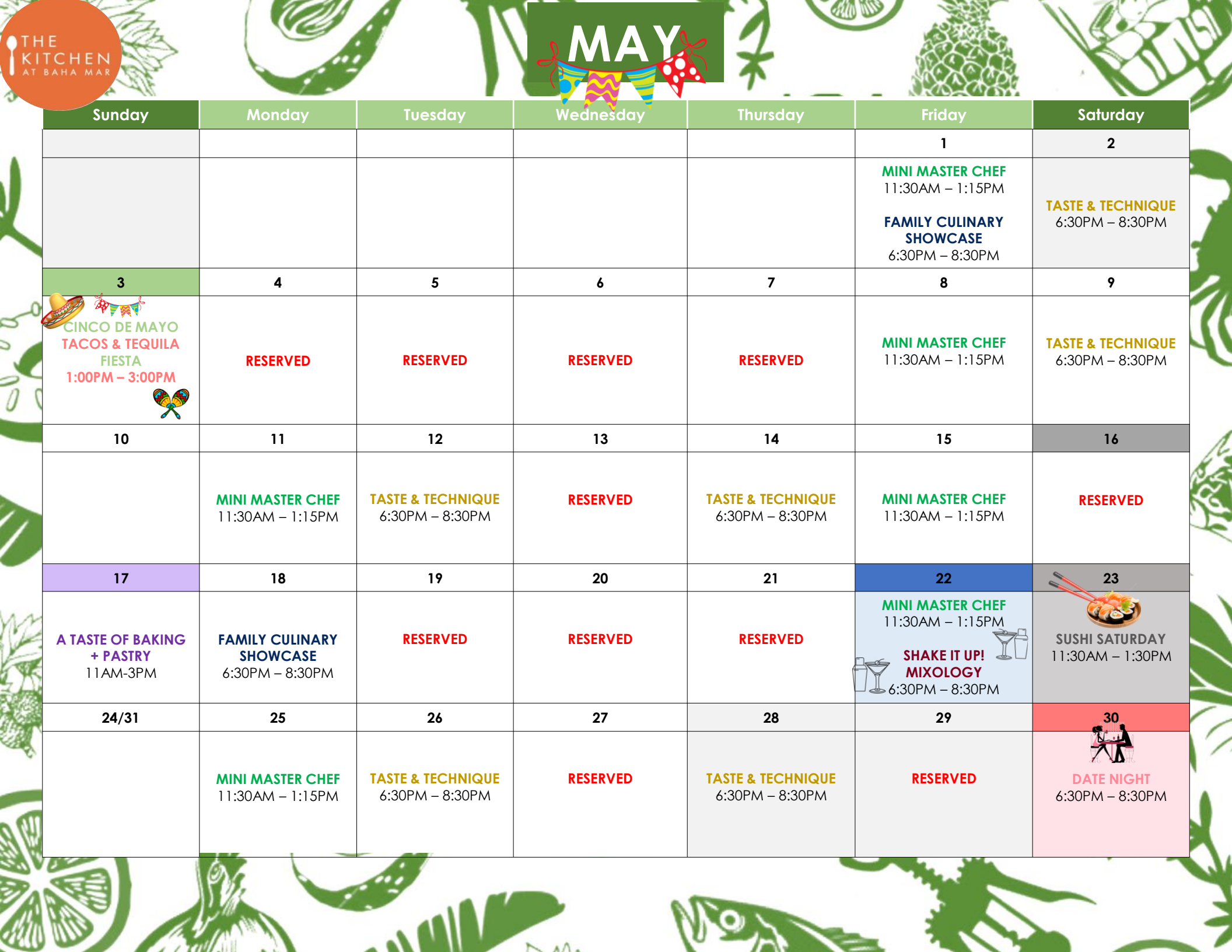
- Festive food stations featuring Handmade tortillas, assorted cultural tacos, live mixology featuring Casamigos tequila, hot churros – 3rd.

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MAY

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2
					MINI MASTER CHEF 11:30AM – 1:15PM FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	TASTE & TECHNIQUE 6:30PM – 8:30PM
3	4	5	6	7	8	9
CINCO DE MAYO TACOS & TEQUILA FIESTA 1:00PM – 3:00PM	RESERVED	RESERVED	RESERVED	RESERVED	MINI MASTER CHEF 11:30AM – 1:15PM	TASTE & TECHNIQUE 6:30PM – 8:30PM
10	11	12	13	14	15	16
	MINI MASTER CHEF 11:30AM – 1:15PM	TASTE & TECHNIQUE 6:30PM – 8:30PM	RESERVED	TASTE & TECHNIQUE 6:30PM – 8:30PM	MINI MASTER CHEF 11:30AM – 1:15PM	RESERVED
17	18	19	20	21	22	23
A TASTE OF BAKING + PASTRY 11AM-3PM	FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	RESERVED	RESERVED	RESERVED	MINI MASTER CHEF 11:30AM – 1:15PM SHAKE IT UP! MIXOLOGY 6:30PM – 8:30PM	SUSHI SATURDAY 11:30AM – 1:30PM
24/31	25	26	27	28	29	30
	MINI MASTER CHEF 11:30AM – 1:15PM	TASTE & TECHNIQUE 6:30PM – 8:30PM	RESERVED	TASTE & TECHNIQUE 6:30PM – 8:30PM	RESERVED	DATE NIGHT 6:30PM – 8:30PM



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Children under 7 require adult accompaniment.

SUSHI SATURDAY

CHILDREN, FAMILIES, ADULTS

\$100.00+

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THE KITCHEN BRUNCH

FAMILIES & ADULTS

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\$175.00+

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MYSTERY BLACKBOX COMPETITION: FATHER'S DAY EDITION

\$500.00+ per station (INCLUDES UP TO FOUR PERSONS AGES 7+)

Think your family can throw down in the kitchen? Step into our family cooking challenge where teams compete in two mystery box rounds: appetizer and entrée to create the best dish.

Creativity, teamwork and flavour decide which family takes home the grand prize.

FAMILY COMMUNAL CULINARY SHOWCASE

FAMILIES & ADULTS

\$125.00+ 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.

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MINI MASTER CHEF

- Artisan Pizza with Assorted Toppings – 3rd, 17th.
- Funfetti Cinnamon Rolls – 5th, 24th.
- Crispy Beef + Cheese Hot Patties – 10th, 26th.
- Artisan Burger Buns, Angus Smash Patties, Air Fryer Frites, Toppings Bar – 29th.
- Cupcake Baking + Decorating – 15th.

SHAKE IT UP! MIXOLOGY

- Three mixologist's choice cocktails perfectly paired with three culturally inspired small plates – 19th.

SUSHI SATURDAY

- Two maki rolls, assorted fillings and Asian sauces – 27th.

DATE NIGHT

- TBD–13th.

BLACKBOX COMPETITION: FATHER'S DAY EDITION

Appetizer Round: 25 Minutes

Entrée Round: 50 Minutes

Beverages and Appetizers provided throughout.

TASTE & TECHNIQUE

- Handmade Pappardelle, Truffle Marinara, Smoked Chorizo, Shrimp & Mussels, Herb Crostini – 4th, 18th.
- Creole Snapper Fillet, Coconut Lemongrass Broth, Ginger Fried Rice – 2nd, 9th, 23rd.
- Marinated Skirt Steak, Pomme Puree, Heirloom Carrots, Crispy Yucca, Herb Salad + Beaujolais Pepper Jelly Vinaigrette – 6th, 16th, 30th.
- Seafood Boil – 25th.

FAMILY COMMUNAL CULINARY SHOWCASE

- Handmade Pappardelle, Roasted Garlic and Tomato Bolognese – 3rd, 17th.
- Asian Night – Mongolian Beef & Chicken Skewers, Vegetable Fried Rice – 10th, 22nd.
- Seared Shrimp, Creamy Island Grits, Toasted Herb Crumble – 8th, 24th.
- Sushi Night - 12th.



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JUNE

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3	4	5	6
	RESERVED	TASTE & TECHNIQUE 6:30PM – 8:30PM	MINI MASTER CHEF 11:30AM – 1:15PM 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
7	8	9	10	11	12	13
RESERVED	FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	TASTE & TECHNIQUE 6:30PM – 8:30PM	MINI MASTER CHEF 11:30AM – 1:15PM FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	RESERVED	FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	 DATE NIGHT 6:30PM – 8:30PM
14	15	16	17	18	19	20
	MINI MASTER CHEF 11:30AM – 1:15PM	TASTE & TECHNIQUE 6:30PM – 8:30PM	MINI MASTER CHEF 11:30AM – 1:15PM FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	TASTE & TECHNIQUE 6:30PM – 8:30PM	SHAKE IT UP! MIXOLOGY  6:30PM – 8:30PM	RESERVED
21	22	23	24	25	26	27
BLACKBOX COMPETITION: FATHER'S DAY EDITION 2:00PM-5:00PM	FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	TASTE & TECHNIQUE 6:30PM – 8:30PM	MINI MASTER CHEF 11:30AM – 1:15PM FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	TASTE & TECHNIQUE 6:30PM – 8:30PM	MINI MASTER CHEF 11:30AM – 1:15PM FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	 SUSHI SATURDAY 11:30AM – 1:30PM
28	29	30				
RESERVED	MINI MASTER CHEF 11:30AM – 1:15PM	TASTE & TECHNIQUE 6:30PM – 8:30PM				