



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.

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.

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!

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.

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.

BREADMAKING WORKSHOP

12+

\$135.00+

Discover the fundamentals of breadmaking from scratch. Guests will make three staple breads in Bahamian culture and enjoy them with house-made jams and accompaniments.

DATE NIGHT

ADULTS 18+ ONLY

\$175.00+

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

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 – 22nd.
- Funfetti Cinnamon Rolls – 6th, 31st.
- Crispy Beef + Cheese Hot Patties – 29th.
- Artisan Burger Buns, Angus Smash Patties, Air Fryer Frites, Toppings Bar – 1st.
- Cupcake Baking + Decorating – 20th.

SHAKE IT UP! MIXOLOGY

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

SUSHI SATURDAY

- Two maki rolls, assorted fillings and Asian sauces – 25th.

DATE NIGHT

- Brown Butter Lobster Risotto, Thai Snapper, Lemongrass, Crispy Leeks – 18th.

JUNIOR CHEF CULINARY CAMP

Day 1- Intro to Culinary | Knife Skills

Day 2 – Baking & Pastry

Day 3 – Proteins | Alternative Diets

Day 4 – International Foods | Menu Development

Day 5 – Restaurant Day

TASTE & TECHNIQUE

- Handmade Pappardelle, Truffle Marinara, Smoked Chorizo, Shrimp & Mussels, Herb Crostini – 2nd, 14th, 23rd.
- Creole Snapper Fillet, Coconut Lemongrass Broth, Ginger Fried Rice – 16th, 28th.
- Marinated Skirt Steak, Pomme Puree, Heirloom Carrots, Crispy Yucca, Herb Salad + Beaujolais Pepper Jelly Vinaigrette – 11th, 21st, 30th.
- Seafood Boil – 4th.

FAMILY COMMUNAL CULINARY SHOWCASE

- Handmade Pappardelle, Roasted Garlic and Tomato Bolognese – 1st, 29th.
- Asian Night – Mongolian Beef & Chicken Skewers, Vegetable Fried Rice – 15th, 31st.
- Seared Shrimp, Creamy Island Grits, Toasted Herb Crumble – 27th.
- Sushi Night – 22nd.
- TBD – 10th.

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JULY

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2	3	4
			MINI MASTER CHEF 11:30AM – 1:15PM FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	TASTE & TECHNIQUE 6:30PM – 8:30PM	RESERVED	TASTE & TECHNIQUE 6:30PM – 8:30PM
5	6	7	8	9	10	11
BREADMAKING WORKSHOP 12:00PM – 2:30PM	MINI MASTER CHEF 11:30AM – 1:15PM	RESERVED	FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	RESERVED	FAMILY CULINARY SHOWCASE: BAHAMAS INDEPENDENCE EDITION 6:30PM – 8:30PM	TASTE & TECHNIQUE 6:30PM – 8:30PM
12	13	14	15	16	17	18
	JUNIOR CHEF CULINARY CAMP 11:00AM-2:30PM	JUNIOR CHEF CULINARY CAMP 11:00AM-2:30PM TASTE & TECHNIQUE 6:30PM – 8:30PM	JUNIOR CHEF CULINARY CAMP 11:00AM-2:30PM FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	JUNIOR CHEF CULINARY CAMP 11:00AM-2:30PM TASTE & TECHNIQUE 6:30PM – 8:30PM	JUNIOR CHEF CULINARY CAMP 11:00AM-2:30PM	 DATE NIGHT 6:30PM – 8:30PM
19	20	21	22	23	24	25
	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	RESERVED	 SUSHI SATURDAY 11:30AM – 1:30PM
26	27	28	29	30	31	
	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	



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- Funfetti Cinnamon Rolls – 5th.
- Crispy Beef + Cheese Hot Patties – 14th.
- Artisan Burger Buns, Angus Smash Patties, Air Fryer Frites, Toppings Bar – 19th.
- Cupcake Baking + Decorating – 28th.

SHAKE IT UP! MIXOLOGY

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SUSHI SATURDAY

- Two maki rolls, assorted fillings and Asian sauces – 22nd.

DATE NIGHT

- TBD – 8th.

TASTE & TECHNIQUE

- Handmade Pappardelle, Truffle Marinara, Smoked Chorizo, Shrimp & Mussels, Herb Crostini – 1st, 11th, 20th, 29th.
- Creole Snapper Fillet, Coconut Lemongrass Broth, Ginger Fried Rice – 4th, 15th, 25th.
- Marinated Skirt Steak, Pomme Puree, Heirloom Carrots, Crispy Yucca, Herb Salad + Beaujolais Pepper Jelly Vinaigrette – 6th, 18th, 27th.
- Seafood Boil – 13th.

FAMILY COMMUNAL CULINARY SHOWCASE

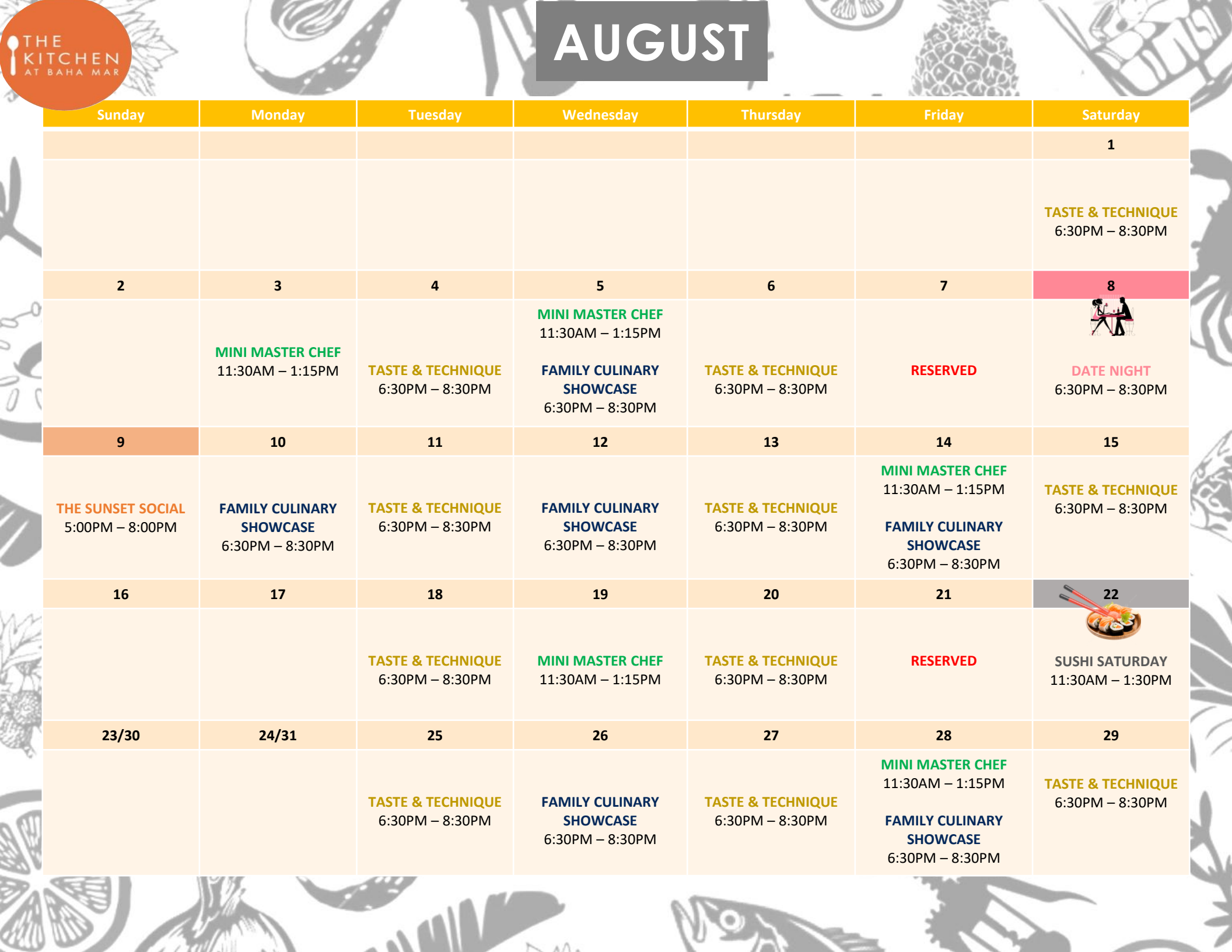
- Handmade Pappardelle, Roasted Garlic and Tomato Bolognese – 5th, 26th.
- Asian Night – Mongolian Beef & Chicken Skewers, Vegetable Fried Rice – 10th, 28th.
- Seared Shrimp, Creamy Island Grits, Toasted Herb Crumble – 12th.
- Sushi Night – 14th.

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AUGUST

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
						TASTE & TECHNIQUE 6:30PM – 8:30PM
2	3	4	5	6	7	8
	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	RESERVED	 DATE NIGHT 6:30PM – 8:30PM
9	10	11	12	13	14	15
THE SUNSET SOCIAL 5:00PM – 8:00PM	FAMILY CULINARY SHOWCASE 6:30PM – 8:30PM	TASTE & TECHNIQUE 6:30PM – 8:30PM	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
16	17	18	19	20	21	22
		TASTE & TECHNIQUE 6:30PM – 8:30PM	MINI MASTER CHEF 11:30AM – 1:15PM	TASTE & TECHNIQUE 6:30PM – 8:30PM	RESERVED	 SUSHI SATURDAY 11:30AM – 1:30PM
23/30	24/31	25	26	27	28	29
		TASTE & TECHNIQUE 6:30PM – 8:30PM	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