



Bollywood Bhanchha Culinary Programmes

In addition to Bollywood Veggies Farm Tours and dining at the Poison Ivy Bistro, we also offer a number of culinary programmes hosted at the Bollywood Bhanchha—our Warriors' Kitchen. These will help you build your teamwork, bone up your cooking skills, and do culinary battle with even the fussiest mother-in-law. All programmes are run by our very own Chef de Cuisine Lynn Ee, a.k.a. the Little Scorpion.



CURRIES IN A BLOODY HURRY

Participants will be split into four teams, each team will be responsible to cook either a Thai green curry, Nepali chicken curry, Malaysian curry, or Assam fish curry, together with a vegetable dish. Recipes will be on hand for participants to follow. At the end of the program, participants will be given the full set of recipes to take home.

** Minimum pax: 8 / Maximum pax: 20*

EXECUTIVES IN A BLOODY HURRY

For the lazy cooks who do not want to slave in the kitchen making food from scratch, the Little Scorpion will teach you how to use ready made sauces and items easily available in a supermarket or wet market to whip up delicious, 'aided' home cooked meals for you and your family. They will never know the difference!

** Minimum pax: 8 / Maximum pax: 20*

KITCHEN STADIUM

'Kitchen stadium' is perfect for smaller groups looking for a challenge in the Bollywood Bhanchha. There will be two mystery ingredients, one a meat/seafood and the other a sauce base. An array of spices, herbs, platters ... etc. will be available for added flavours, textures and presentation purposes. Participants will be given only the basic run down of do's and don'ts, and they will have full liberties on how they chose to cook their food, add additional components to their foods and how to present their food. At the end of 1 hour and 15 minutes, participants must have their dishes cooked and presented, and ready for the judges' table.

** Minimum pax: 8 / Maximum pax: 20*

COOK HEALTHY, EAT WELL, CULINARY SESSION

In this era, the use of processed foods and microwave ready meals are far too common. This culinary session aims to encourage spending a little more time and putting a little more effort to be aware of what you are putting into your body. Running to the nearest hawker centre to indulge in char kway teow isn't the only option for a hearty delicious meal. If food is prepared with loads of flavor and cooked correctly, it can taste just as delicious as dining out. We'll show you how.

** Minimum pax: 8 / Maximum pax: 20*

FARM TO TABLE DINING CULINARY SESSION

Our 'farm to table', hands on culinary class, is held in conjunction with our 'discovery harvest', where participants will be taken on a guided tour around our farm, and will be given a list of herbs that they have to harvest for their culinary class. During the culinary class, participants will be split into groups, and culinary stations will be set up. Simplified recipes will be provided at each station, to enable participants to successfully complete their dish. At 15 minute intervals, participants will rotate to the next station.

** Minimum pax: 16 / Maximum pax: 12*

To book, please contact us directly to discuss your interests, needs, and group size.

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