



# Tony Tan's

## 2008 cooking classes and tour schedule

“An invitation to Tony Tan's for a meal is something to be eagerly anticipated. His cooking is savoury, masterly and absolutely mouthwatering.”

— Stephanie Alexander

Tony Tan's classes are proudly supported by Brown Brothers and Miele.



the unlimited cuisine company

28A Lansell Road, Toorak, Melbourne, Australia 3142  
Phone: (03) 9827 7347  
Fax: (03) 9826 4977

[www.tonytan.com.au](http://www.tonytan.com.au)

Hello. Now that the cooking school is bedded down, let me tell you what a whopper of a year 2007 was. It began with the realisation of my dream – to build a space dedicated purely to teach and enjoy great food. It also provided a venue for our local heroes and Singapore's gastro-temple, **Iggy's** (wasn't that class memorable?) to share their fantastic skills in a professional environment. Then for it to be nominated by *The Australian* as Victoria's Best Food Experience was beyond all my expectations.

Well, 2008 is shaping up to be another great year. Firstly, the line up of chefs and specialists who will share their secrets is pretty impressive. They are not only dedicated to their metier but they are also generous to a fault. From Sydney, I am thrilled and honoured to announce Chui Lee Luk from 3-hatted *Claude's*, Brent Savage from 2-hatted *Bentley Restaurant & Bar*, Justin North from 2-hatted *Becasse* and *Gourmet Traveller's* Food Director, Emma Knowles. These Sydneysiders are at the top of the culinary tree and their classes will undoubtedly take us to new levels of gastronomic appreciation.

From Victoria, our culinary stars include Dan Hunter from the *Royal Mail Hotel*, Ben Shewry from 2-hatted *Attica*, Michael Lambie from 2-hatted *Taxi Dining Room*, Greg Feck of the newly-revamped *Sapore*, Zoi Condos from *Sweet Source* Andrew McConnell from 2-hatted *312 Restaurant* and Philippe Mouchel from his 1-hatted *Brasserie*. Collectively, they all share the same vision – and that's the quest for perfection in their field of cuisine but always cooking food with an infusion of soul and personality.

From my larder, to complement the extraordinary talents of the guest chefs plus expectations of my regulars, new classes include **One Wok Wonders**, **Tang Dynasty**, **Men @ Work**, **Wagyu – An Evening with David Blackmore** and **The Banquet**. As usual, I will cover most of the foods of Asia and also topics that are dear to me – with new recipes of course.

**Tours.** I travel in search of life's complexity through food. While many of us view food as nothing but fuel – for me, it's a cultural, social, creative and, gastronomic experience – sometimes encountering a dish with all these components that it's worth the journey just for it. To experience these layers in situ, I invite you to join me on these tailor-made journeys to **China in September** or **Spain in October**. **China** is a very personal journey for its cuisine that has nurtured me since childhood. And yet its regional styles are so vast that they defy description in a capsule. Imagine ethereal food, exquisite flavours, snow capped mountains, plunging rapids, imperial palaces, bold modernity, The Great Wall and where living is for eating. **Spain** is about romance, unleashing suppressed creativity, raw energy and expressing its cuisine beautifully on the plate. A country of unfettered imagination, white villages, Latino machismo, dizzy flamenco, breathtaking wineries, tapas, sherry, Bilbao's Guggenheim Museum and enchanting Moorish architecture.

To the participants and the guest-chefs, thank you. To *The Australian*, thank you for nominating the school as State Finalist for the Best Food Experience Award.

Cooking has no borders – only poor imagination holds us back. Eating is about pleasure and feeding our souls. See you soon.

**PS: With expanded facilities, the cooking school is available for team-building workshops, photo shoots and private cooking classes.**

PPS: Oh, Tania Visentini from Ludo is the lucky winner of the 3 night stay at the fabulous Nam Hai Resort in Vietnam.

## 2008 CLASS AND TOUR SCHEDULE

### FEBRUARY

Fri 29 7-10pm Claude's Classics \$135

### MARCH

Mon 10 7-10pm Authentic Thai \$115  
 Tue 11 7-10pm Authentic Thai \$115  
 Mon 17 7-10pm Brent's Mod Menu \$130  
 Sat 29 10am-3pm Thai Workshop \$185  
 Mon 31 7-10pm One Wok Wonders \$115

### APRIL

Tues 1 7-10pm One Wok Wonders \$115  
 Sat 5 10am-3pm Quintessential China Workshop \$185  
 Tue 8 7-10pm Becasse Signature Dishes \$130  
 Mon 14 7-10pm Totally Hong Kong \$115  
 Tue 15 7-10pm Totally Hong Kong \$115  
 Fri 18 10am-1pm Market Walk \$85  
 Sat 19 10am-3pm Vietnamese Workshop \$185  
 Mon 21 7-10pm Autumn Entertaining \$115

### MAY

Sat 10 10am-3pm Men @ Work \$185  
 Mon 12 7-10pm Spanish Tapas \$115  
 Tue 13 7-10pm Spanish Tapas \$115  
 Mon 19 7-10pm Crossing Culinary Borders \$115  
 Tue 20 7-10pm Crossing Culinary Borders \$115  
 Mon 26 7-10pm Nonya Secrets \$115  
 Tue 27 7-10pm Nonya Secrets \$115  
 Sat 31 10am-3pm Thai Workshop \$185

### JUNE

Tue 3 7-10pm Tang Dynasty \$115  
 Fri 13 10am-1pm Market Walk \$85  
 Mon 16 7-10pm Dan's New Frontiers \$130  
 Mon 23 7-10pm Modern Chinese \$115  
 Tue 24 7-10pm Modern Chinese \$115  
 Sat 28 10am-3pm Spice Therapy \$185  
 Mon 30 7-10pm Essence of Ben \$130

### JULY

Tue 1 7-10pm Real Vietnamese \$115  
 Wed 2 7-10pm Real Vietnamese \$115  
 Mon 7 7-10pm New Shanghai \$115  
 Tue 8 7-10pm New Shanghai \$115  
 Mon 14 7-10pm Emma's Bastille Day Dinner \$130  
 Sat 19 10am-3pm Fresh Catch workshop \$185  
 Mon 21 7-10pm Wagyu – David Blackmore \$120  
 Sat 26 10am-3pm Flat Breads & Curries \$185  
 Tue 29 7-10pm Greg's Mod Mediterranean \$130

### AUGUST

Sat 2 10am-3pm Spanish Hands-on \$185  
 Mon 4 7-10pm Winter Seafood \$115  
 Tue 5 7-10pm Winter Seafood \$115  
 Mon 11 7-10pm Taxi's Favourites \$130  
 Sat 16 10am-3pm Hands-on Yum Cha \$185  
 Mon 18 7-10pm Zoi's Sweet Finale \$130  
 Mon 25 7-10pm Beyond Sichuan Flavours \$115  
 Tue 26 7-10pm Beyond Sichuan Flavours \$115

### SEPTEMBER

Mon 1 7-10pm Tony's Choice \$115  
 Tue 2 7-10pm Tony's Choice \$115  
 Mon 8 7-10pm Sexy Healthy Gourmet \$115  
 Tue 9 7-10pm Sexy Healthy Gourmet \$115  
 Mon 29 7-10pm Andrew McConnell 312 Hits \$130  
 9-21 September **Gourmet China Tour** from \$7,390

### OCTOBER

15-28 October **Gourmet Spain Tour** POA  
 Sat 4 10am-3pm Spice Therapy \$185  
 Tue 7 7-10pm Simply Philippe Mouchel \$130

### NOVEMBER

Sat 8 10am-3pm Hands-on Tony's Choice \$185  
 Mon 10 7-10pm Summer Entertaining \$115  
 Tue 11 7-10pm Summer Entertaining \$115  
 Mon 17 7-10pm Christmas Cookery \$115  
 Tue 18 7-10pm Christmas Cookery \$115  
 Mon 24 7-10pm The Banquet \$115  
 Tue 25 7-10pm The Banquet \$115

## CLASS DESCRIPTIONS

### FEBRUARY

In conjunction with Melbourne Food Wine Festival, Australia's **only female** 3-hatted chef, **Chui Lee Luk** from Claude's French Restaurant will conduct a once-only session, **Claude's Classics**. Her cooking is thought-provoking, intelligent and subversively edgy: grounded in French classical techniques with whimsical Asian sensibilities, this is food that will linger long in the memory. If only I can cook like her!

### MARCH

If you love **Authentic Thai** food with a twist, this is the class for you. Learn to cook the distinctive regional styles of Thailand focusing on curry pastes, the raunchy hot, sour, sweet, salty and bitter flavours, invigorating salads **and** some delightful unusual ingredients that I discovered recently in Richmond.

Labelled by critics as possibly Australia's Ferran Adria minus the molecular fluff, **Brent Savage**, ex-Mrs Jones, and **2005 Chef of the Year** is an original. Driven and passionate, humble and generous, his cooking at Sydney's 2-hatted Bentley Restaurant & Bar is the closest thing to the extraordinary innovative Spanish cooking I've been raving about. But the comparison ends here for while his soars with creations like impossibly bold white anchovy sticks with pistachio praline, he's grounded with the most divine creamy artichoke custard with soy beans. Book early for **Brent's Mod Menu**.

**Thai Workshop**. A 5-hour intensive session of making spice pastes, salads, curries, stir-fries followed by a stunning dessert. We learn to balance flavours with sensational combinations to create authentic dishes that reflect the earth, the sea, the individuality and the rich diversity of Thailand.

If there's one kitchen utensil that's indispensable, it's the wok. **One Wok Wonders** is all about cooking with this amazing and versatile instrument. Its curved surface distributes heat evenly so meals can be delivered in a jiffy. If you're time-poor but still want food with the wow factor, this is the class for you. 6 dishes, one wok!

### APRIL

**One Wok Wonders** – please see description in March.

Author of 'Becasse; Inspirations & Flavours' and the brilliant 'French Lessons', **Justin North** is not only a chef of tremendous refinement but he also champions quality small producers. A model of precision, elegance and quiet resolve, his teaching style is relaxed and spell-binding. **Becasse Signature Dishes** are not only approachable but every mouthful a taste sensation.

A hit last year, **Quintessential China** is a **hands-on class** that will take you beyond bok choy, sweet and sour, lemon chicken and fried rice! In their place is an intensive session on how to coax flavours from top-grade soy sauce, sesame oil, chillies, roasted sesame seed paste, lesser-known greens to match with the best of our local produce.

**Totally Hong Kong** are classes dedicated to the Chinese master-chefs that I had the pleasure of judging at the Hong Kong Best of the Best Culinary Competition last year. Essentially Cantonese cooking, it is lifting the cuisine to a higher level of appreciation without using costly ingredients. Instead, everyday staples are skilfully combined with techniques to create complex flavours.

In **Vietnamese hands-on workshop**, we explore the clean precise flavours of Vietnam. With its emphasis on fresh herbs, raw vegetables and light seasonings, it is not only ideal for our modern lifestyles but it is also vital. We discover colonial imprints and delightful regional differences – from the north, the centre and the south and why they have influenced the Vietnamese palate.

As we move into mid-Autumn, quinces, mushrooms, pomegranates and oysters are at their peak. So are quails and game along with persimmon. This is the first of a series of season driven classes simply called **Autumn Entertaining** and the dishes are Western in flavour and technique but always executed with my distinctive style.

**Market Walk**. If you love Asian cooking and if you are confused by the myriad sauces and ingredients at Chinese, Vietnamese and Thai grocers, spend some quality time with me as I guide you through some of the best shops of Richmond's Little Vietnam. Light lunch included. **Limited numbers.**

### MAY

**Men @ Work** hands-on concerns the more sophisticated man who wishes to expand his culinary skills beyond the basics. While techniques like marinating, pan-frying, grilling and baking will be covered, the emphasis is to learn and cook seasonal, delicious restaurant-quality food without aligning yourself to just one cuisine and your don't have to be a rocket scientist! Menu planning will also be covered on this convivial day.

**Spanish Tapas** is the fruit of eight years of intensive eating tapas and learning from Spanish friends including Teresa Barrenechea, a former Melbourne Master Class presenter and Gabriela Llamas, one of Spain's best cookery teachers. If you love casual eating, extra-virgin olive oil, piquillo peppers, saffron, chorizo and seductive jamon, this is the class for you.

Booked out last year, **Crossing Culinary Borders** is a selection of recipes that incorporates my love for creating dishes based on my years of cooking professionally. They embrace Asian ingredients with Western techniques or vice versa and the end result is a symphony of taste sensations prepared with ease.

**Nonya Secrets** are classes based on the fascinating cooking of the Straits Chinese or Peranakans who settled in Malaysia and Singapore some 500 years ago. Combining Chinese and Malay cooking methods and ingredients, the food is opulent and 'romantic', intriguing and utterly delicious. It is neither Malay nor Chinese. It's unique. Think fragrance and a cooking style new to Australia!

**Thai Workshop.** Please see description in March.

## JUNE

I love verjuice and the range of vinegars that span across Asia and Europe. I also love how members of the citrus family create complex tart and smooth notes in savoury dishes and desserts. Another first-time topic, **Tang Dynasty** will explore how to use kumquats, kaffir limes, lemons and oranges as well as some exceptional vinegars (including Pedro Ximenez) to create dishes with zing – ranging from a soup, a ceviche, a trotter, a chook, a sorbet and a tart.

**Market Walk.** Second series on a cook's tour to the Vietnamese, Chinese and Cambodian grocers in Richmond. Small group. Please check April schedule for details.

Possibly Australia's best regional restaurant, and definitely one of our most awesome talents, **Dan Hunter's (of the Royal Mail** in Dunkeld) cooking is a symphony of lightness, restraint and superb skill. Former head chef of Mugaritz, his smoked tuna broth with wisps of edible herbs and shoots is nothing short of magical. A staunch believer of seasonality, an advocate of culinary coherence and, with a balanced view on modern technology, his session, **Dan's New**

**Frontiers**, is a must for serious food lovers and budding chefs.

**Modern Chinese** is a topic I adore. It focuses on the creative talents of young Singaporean and Malaysian chefs who are marrying Chinese cooking techniques and ingredients from China, Southeast Asia and presenting them creatively. Ever tasted salt-baked fish encrusted with star anise and black cardamom? That's mod Chinese. Learn how to create bold, imaginative and outstanding dishes that will thrill even jaded palates.

Always popular and always relevant, **Spice Therapy** is a 5-hour hands-on session. It's an incredible voyage into the selection, culinary usage of whole and blended spices in both traditional and contemporary cooking. We will use fresh herbs and a range of chillies – both dried and fresh – to create new dimensions in savoury and sweet dishes. New recipes.

Not many chefs in Melbourne have made such an impact as Ben Shewry of **Attica** Restaurant in 2007. This is surely due to the enormous talents of this young, caring cook who is very much on the ascendency. *Gourmet Traveller* sums him as "Bold without being pretentious, dynamic without being faddish." Another original, his dishes mesmerise and provoke and in, **Essence of Ben**, he will demonstrate the complexity of his delicious creations.

## JULY

Vietnamese cuisine is influenced by the French and the Chinese but mostly, it is shaped by a land of breathtaking beauty. It uses herbs not only to create layers of flavours but also an irresistible freshness not seen in other Asian cuisines. Fragrant, light and appealing, **Real Vietnamese** is ideal for any occasion from a quick lunch to a relaxed dinner party.

**New Shanghai** concerns the food of China's most cosmopolitan city and its surrounding regions. It is also a tribute to my friend, Jereme Leong, one of China's super stars who is revolutionising

Shanghaiese cooking. This new style is elegant and chic and the food is light with bold flavours derived from rock sugar, dark sauces and goji berries.

**Emma Knowles** worked at Sydney's Salt, Cicada and Matt Moran's Aria restaurant before becoming Food Director of Gourmet Traveller. A consummate researcher and a meticulous cook, her excellent recipes in the magazine say it all. She will present a contemporary **Bastille Day Dinner** packed with layers of flavour and time-honoured techniques.

**David Blackmore** is the leader and pioneer of the Wagyu beef industry and his Wagyu is 100% full blood Japanese bloodline thus earning him an enviable and well-deserved international reputation. His clients include Neil Perry and the highly acclaimed American chef, Thomas Keller. For the first time, I am presenting with David, **Wagyu – An Evening with David Blackmore**, a session on cooking primary and secondary cuts of this divine beef.

**Fresh Catch** is a seafood workshop for anyone who loves cooking with seafood as well as for those who are unsure of how best to treat this precious commodity. This is a 5 hour hands-on session on how to select, fillet, clean and treat seafood before turning them into delectable, exciting and gutsy dishes. This class will cover steaming, baking, poaching and frying techniques. Limited numbers. Lunch included.

**Flat Breads and Curries** is a 6 hour hands-on class focusing on the sophisticated and distinctive cooking of India. It showcases buttery Indian roti, soft chapati, smoky naan and a host of curries ranging from the subtle to the complex - and how these delectable dishes are not only doable on the home front but also to appreciate the diverse culinary traditions of the Indian subcontinent.

Now that chef **Greg Feck**, formerly of Richmond Café & Larder, has found his roost at the newly revamped **Sapote**, his

culinary prowess is making a real impact on the Melbourne dining scene. Bursting with fresh ideas and sensitive to the seasons, Greg's quest for excellence is reflected in his flavour-driven modern Mediterranean cooking with fabulous Italian accents. Book early for **Greg's Mod Mediterranean**.

## AUGUST

Spain is on the lips of every foodie – and I am as much besotted by piquillo peppers, Manchego, chorizo, smoked paprika, sherry, salt cod, jamon, paella as much I am by the generosity of the chefs I've met over the years in that amazing country. While some Spanish chefs soar with foams and spheres, the majority still adhere to earthy aromas and pure, unadulterated flavours. This **Hands-on Spanish** class draws on the classical regional dishes with a peek into some new techniques.

**Winter Seafood.** This is a class for seafood lovers. Learn how to prepare super-fresh seafood creatively with winter greens without too much fuss and presenting them stylishly to give the impression you've been slaving in the kitchen for that special nourishing meal. A refreshing dessert follows.

**Michael Lambie** is a culinary chameleon. Classically trained with an unfettered open mind, he is also a totally unaffected, delightfully honest chef with an ability to weave innovative Japanese-Asian influences into his wonderfully exquisite menus at Taxi Dining Room. Join Michael for an interactive demonstration to absorb the creative ideas behind **Taxi's Favourites** and understand why the restaurant has been awarded *The Age Good Food Guide* Restaurant of the Year in 06 and 07.

**Hands-on Yum Cha** is another first time topic. Over the years of teaching, students have asked me if it's possible to create authentic dim sum, the delectable morsels served at yum cha, at home. With Chinese wrappers readily available, it is now possible to prepare these treats effortlessly. The class will feature

### Tony Tan Cooking Class Order Form Please attach a separate sheet if you need more room

Class Title	Class Date	No. of seats	Cost	Total
			\$	\$

Mr/Mrs/Ms/Dr \_\_\_\_\_ First Name \_\_\_\_\_ Surname \_\_\_\_\_

Address \_\_\_\_\_

Daytime Phone \_\_\_\_\_ Mobile Phone \_\_\_\_\_

email \_\_\_\_\_  Yes, please add me to your free mailing list

**Mail or Fax to:** the unlimited cuisine company  
28A Lansell Road, Toorak, Vic 3142

Phone: (03) 9827 7347 Fax: (03) 9826 4977 Email: classes@tonytan.com.au  
Or use our enrolment form on the web at [www.tonytan.com.au](http://www.tonytan.com.au)

how to fold and prepare fillings to turn them into siu mai, prawn dumplings, radish cake and hearty sticky rice dishes.

Now firmly established at her delightful Sweet Source in Carlton, **Zoi Condos'** extraordinary pastry talents were harnessed and refined from her time with Loretta Sartori, the French Culinary Institute and New York's famous Union Square Café. Her **Sweet Finale** session focuses on how to create luscious mouth-watering desserts employing seasonal fruits, ice cream and chocolate designed to enrich a dining experience.

If you adore bold and fragrant flavours, you'll love **Beyond Sichuan Flavours**. Featuring sweet, sour, salty and spicy notes, this is a collection of dishes I learnt on my trip to south-west China. Similar to Sichuan and Hunan cooking, cumin and a remarkable variety of mushrooms often grace the table. Typical dishes are Naxi fish, soups with Yunnan ham – similar to prosciutto and jamon and chicken with smoky bacon. A perfect class for anyone who aspires to learn more about the exciting food of China!

## SEPTEMBER

**Tony's Choice.** A favourite with students, this class celebrates the simple pleasures of spring's bounty prepared with my trade mark free-form cooking. With seafood plucked from our local waters and tender meat from the land, Tony's Choice reflects my love for creativity with the magic of cooking. A wow factor class!

**Sexy Healthy Gourmet.** These classes are designed for those who love to eat great food with incredible flavours for a healthier life-style without feeling you are deprived! Focusing on seafood, some poultry and sophisticated vegetarian dishes and pairing these with herbs, aromatics and natural sweeteners, healthy cooking is not only fun and approachable but essential for our wellbeing.

**Andrew McConnell** is a lone star among the galaxy of stars. He

roams globally but ultimately it is his originality and his wondrous creations that have won him legions of fans to Three, One Two. Perhaps more importantly, his knack of fusing seasonally-driven impeccable dishes with energetic whimsy reflects the character of this deeply caring, unassuming chef. His class featuring **312 Hits** is therefore bound to excel. Book early.

This month, I escort a super-deluxe **Culinary Tour to China**. This 12-day sojourn explores and pampers our curiosity on all things Chinese. From its rich and fascinating regional cooking styles to its diverse peoples, China has long fascinated me. The tour starts in ultra-modern **Shanghai**, China's financial centre where east meets west dance in perfect harmony. The journey heads north for imperial **Beijing** with its ancient hutongs (alleyways fast disappearing under the bull-dozers) and courtyard houses. Then to beautiful **Lijiang**, a World Heritage-listed cobbled street town bisected by canals in southwest Yunnan. China's culture and rituals span 5000 years; some highlights include a session on fine-tea appreciation, visits to the Great Wall and the Forbidden City, a picnic against the backdrop of Jade Dragon Snow Mountain, meeting master chefs, outstanding cooking demonstrations and dining on the four major regional and minority cuisines of this awe-inspiring country. Please ring Tony (03 9827 7347) or Janene Ferguson at Harvey World Travel (03 9696 7979) for further details. Email me if you like.

## OCTOBER

**Spice Therapy.** This is a repeat hands-on class for those who missed out in June. Please read June entry for details.

Fashions may come and go but stalwarts, like my friend Philippe Mouchel, will be here forever. Now at his **Brasserie**, Philippe's authority on his native cuisine, especially his impeccable sauces, is the stuff of legend. Exceptionally talented, loyal and generous, he has trained countless young chefs for the prestigious Bocuse D'or

competitions. In **Simply Philippe**, he will present recipes from readily available ingredients with great flavour combinations to not only expand your repertoire but also to understand why he is rated as one of the world's finest French chefs.

**Spain Gourmet Tour.** If you love tapas, absolutely exciting, sensuous food, passionate Latin people and superb wines, come with me to Spain. 11 days of exhilarating adventure, your culinary journey takes in ancient La Rioja, the region of fine wines, beautiful San Sebastian, stunning Guggenheim Museum in Bilbao, historic Seville before returning to youthful Madrid. Inclusions: most meals, some at Michelin-starred restaurants, regional cooking classes, outings to markets, excursions to an olive mill and to Jabugo to sample the legendary jamon. October 15–28. Numbers are limited. Please ring me on 9827 7347 or email [classes@tonytan.com.au](mailto:classes@tonytan.com.au).

## NOVEMBER

**Tony's Choice** hands-on class. This is an intensive session for those who love to be challenged and hungry to taste cooking styles unhindered by tradition though a solid grounding in techniques is preferred. Teamed with a series of small eats, pastries and stunning produce, this **six-hour** session is not for the novice. Think new recipes that resonate with flavour, freshness and fun. Sign up soon!



**Summer Entertaining.** With summer just around the corner, food cooked with flair with minimum fuss is best. We do, however, still want to make an impression and the class is designed to take you and your friends to some gastronomic cloud or some earthly paradise. Think summer's finest offerings – tangy mangoes, scallops, succulent lamb with an Asian twist and a lavish do-ahead dessert.

**Christmas Cookery.** Last year, I wrote in *The Age* on the variations of Christmas cooking in Malaysia. It's about Anglo-Indian-Chinese inspirations and how these eclectic mixes have created exotic dishes in my family. Turkey especially is given a contemporary twist with lime and lemongrass while seafood starters are treated with Asian touches and desserts are made ahead of time. A class on sumptuous festive fare with ease.

**The Banquet** is my finale of the year. Not strictly a class – instead it's an evening to celebrate the harvest from land and sea – and my never-ending fascination with cooking. A collection of seven recipes packed with mischief, scents, textures, unexpected flavours all put together with balance and harmony, they are perfect for the dedicated cook and the serial entertainer. Be inspired!

## CUSTOM CLASSES

Whilst the classes are set with given topics, it is possible to customise subjects specifically to the needs of groups and individuals. Demand for full day classes and personal tuition is high and I encourage you to ring me for further discussions.



## the unlimited cuisine company ABN 18 586 147 755

28A Lansell Road, Toorak, Melbourne, Australia 3142

Phone: (03) 9827 7347 Fax: (03) 9826 4977 Email: [classes@tonytan.com.au](mailto:classes@tonytan.com.au) Website: [www.tonytan.com.au](http://www.tonytan.com.au)

### How To Enrol

Please complete the enrolment form overleaf and forward your full name, postal address, preferred class/date and time, together with a cheque or money order made payable to **the unlimited cuisine company** at the address above. You can also fax or email your enrolment, and mail payment.

### Payment & Notes

Full payment confirms your place in class. All payments received will be issued with a receipt which confirms your enrolment. Sorry, no credit card facilities are available. All prices include GST.

No refund will be forwarded on classes not attended. Another person may replace you or may be transferred to another class if more than 7 days notice is given and if a seat is available. Alternatively, class recipes will be forwarded to you. **Gift vouchers** are only to be used for the year indicated.