



tony tan's

2004 cooking class and tours schedules

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

Happy New Year! What a frenetic but exhilarating year was 2003. First, it was presenting master classes at Savour New Zealand, the country's world-class food and wine festival. Then it was the incredible Eat for Aid Charity Dinner held at the Grand Hyatt with Melbourne's hospitality industry. It was heart-warming to see this community's generosity and dedication to the needs of innocent people to food and shelter. Next was being invited to teach at New Zealand's top cooking schools namely Epicurean Workshop, Ruth Pretty's Cooking School, The Small Kitchen and with Gabriela Llamas in Madrid, Spain.

Classes resume in March and while classics from Malaysia, Singapore, Thailand, India, Vietnam, Bali, China are always given personal twists, there are also some very spectacular classes to catch your fancy. For instance, the Modern Chinese classes focus on the exquisite and breath-taking cooking taking place in Singapore and Hong Kong. Cutting edge Spanish will draw on the creative energies of Spanish chefs. Naturally, flavours, techniques and respect for seasonal ingredients always underpin the classes.

For me to remain fresh and enthusiastic, **brand new recipes** are introduced in this year's classes. I guess this is also in keeping with my philosophy of learning, of pursuing excellence and keeping up with trends in Asia and Europe.

By popular demand, consummate chefs Steven Pallett and Loretta Sartori return to share secrets of their impeccable cooking; wine buff Steve Kline also returns to host a fun-session on wine matching with Asian food. Cameron Russell, fungi expert, will take a select group on a mushroom hunt in June.

Class size will stay at a maximum of eight to maintain that informality and quality. This is the perfect setting to learn tricks of the trade in a more personal environment. Classes run for 3 hours with the first two hours being demonstration and the last hour reaping the spoils of the session with wines carefully selected by Brown Brothers around the dining table.

Tours

This year, there are two tours. China in May is a personal journey - its regional cuisines so vast that it defies description in a capsule. Imagine ethereal purity, artistry, exquisite tastes, misty pagodas, that Great Wall and a culture where eating is a passion. In October, I return to Spain. If you love natural warmth, tapas sensuous food, carefree days and a divine exuberance only the Spanish are capable of. - this is the tour for you. With its plethora of fiestas and indefatigable culinary creativity, Spain is now my second home. Indulgent, obsessive, earthy and most of all romantic, this is a country of fine wines with a sleek cuisine that is enchanting the world. Naturally, while the tours explore food and culture with depth and passion, there is **always** room for individual pursuits.

I wish you all a happy and peaceful year ahead. Special thanks to Michelle Curtis, Donna Le Page, Marnie Phillips, Tara Bishop, Emma McKay and Penny Quinn for your generous support. Thank you to all who participated last year and I look forward to your cooking, travelling and fun times with me this year.

Tony

the unlimited
cuisine company

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2004 Schedule

All prices are GST inclusive

MARCH

Mon	29	7-10pm	Modern Thai _____	\$95.00
Tues	30	7-10pm	Modern Thai _____	\$95.00

APRIL

Mon	19	7-10pm	Modern Thai _____	\$95.00
Tues	20	7-10pm	Modern Thai _____	\$95.00
Mon	26	7-10pm	Street Food Asia _____	\$95.00
Tues	27	7-10pm	Steve Kline Master Class _____	\$95.00
Thurs	29	10am-1pm	Market Walk _____	\$65.00

MAY

Mon	3	7-10pm	Spanish Tapas _____	\$95.00
Tues	4	7-10pm	Spanish Tapas _____	\$95.00
10 - 23 May Gourmet China & Macau Tour ___ from \$6399.00				

JUNE

Tues	1	7-10pm	Tony's Choice _____	\$95.00
Wed	2	7-10pm	Tony's Choice _____	\$95.00
Mon	7	7-10pm	Nonya Secrets _____	\$95.00
Tues	8	7-10pm	Nonya Secrets _____	\$95.00
Sun	20	10am	Cameron Russell Mushroom Hunt _____	\$55.00
Mon	21	7-10pm	Loretta's Pastries & Tarts _____	\$95.00
Tues	22	7-10pm	Mushroom feast _____	\$95.00
Tues	29	7-10pm	Modern Chinese _____	\$95.00
Wed	30	7-10pm	Modern Chinese _____	\$95.00

JULY

Thurs	1	10am-1pm	Market Walk _____	\$65.00
Mon	5	7-10pm	Sassy Shanghai _____	\$95.00
Tues	6	7-10pm	Sassy Shanghai _____	\$95.00
Mon	12	7-10pm	Simply Vietnamese _____	\$95.00
Tues	13	7-10pm	Simply Vietnamese _____	\$95.00
Mon	19	7-10pm	Enchanting Balinese _____	\$95.00
Tues	20	7-10pm	Enchanting Balinese _____	\$95.00
Tues	27	7-10pm	Steven's Modern Japanese Twists _____	\$95.00
Sat	31	10am-3pm	Spice Box Workshop _____	\$120.00

AUGUST

Mon	2	7-10pm	South Indian _____	\$95.00
Tues	3	7-10pm	South Indian _____	\$95.00
Mon	9	7-10pm	Noodles, noodles _____	\$95.00
Tues	10	7-10pm	Noodles, noodles _____	\$95.00
Mon	16	7-10pm	More Affordable Seafood _____	\$95.00
Tues	17	7-10pm	More Affordable Seafood _____	\$95.00
Mon	23	7-10pm	Hip Vegetables _____	\$95.00
Tues	24	7-10pm	Hip Vegetables _____	\$95.00
Mon	30	7-10pm	Malaysian Feast _____	\$95.00
Tues	31	7-10pm	Malaysian Feast _____	\$95.00

SEPTEMBER

Mon	6	7-10pm	Singapore Style _____	\$95.00
Tues	7	7-10pm	Singapore Style _____	\$95.00
Tues	14	7-10pm	Tony's Choice _____	\$95.00
Wed	15	7-10pm	Tony's Choice _____	\$95.00
Mon	20	7-10pm	Cutting-edge Spanish _____	\$95.00
Tues	21	7-10pm	Cutting-edge Spanish _____	\$95.00
Mon	27	7-10pm	Sichuan hot and spicy _____	\$95.00
Tues	28	7-10pm	Sichuan hot and spicy _____	\$95.00

OCTOBER

6 - 19 October Gastronomic Spain Tour _____ from \$6980.00				
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NOVEMBER

Sat	6	10am-3pm	Spice Box Workshop _____	\$120.00
Mon	8	7-10pm	Festive Seafood _____	\$95.00
Tues	9	7-10pm	Festive Seafood _____	\$95.00
Thurs	11	10am-1pm	Market Walk _____	\$65.00
Mon	15	7-10pm	Asian Salads _____	\$95.00
Tues	16	7-10pm	Asian Salads _____	\$95.00
Mon	22	7-10pm	Festive Seafood _____	\$95.00
Tues	23	7-10pm	Festive Seafood _____	\$95.00

► March

If you are passionate about **Thai** food, then this is the class for you. Featuring authentic pastes, hot, sour, sweet and salty flavour combinations and some disparate as well as dramatic ingredients, the **Modern Thai** classes are always popular. Think Long Grain in Sydney, Nahm in London and fresh interpretations, you'll be mesmerised by the distinctive cuisine of this gracious people.

► April

For those who missed out in March, this month begins with more **Modern Thai** (please see March entry above) followed by Street Food Asia, Steve Kline Master Class and Victoria Street Market Walk. Imagine hot tropical nights filled with delicious aromas, crunchy spring rolls, soothing noodles with grilled meat, crispy grilled fish smothered with spices and fresh fruit sprinkled with chilli-salt. That's **Street Food Asia!**

Steve Kline, the affable wine buff from Brown Brothers will conduct a Food and Wine Master Class with me on this special evening. Matched with gorgeous foods, wines include a Sangiovese from their vineyard in Heathcote, a stunning Roussane and a Dolcetto to finish with chocolate. A great fun evening! Book early.

Market Walk: If you love the foods of Asia and are intrigued by the bewildering variety of herbs and sauces at Asian grocers, the cuts of meat and the unusual seafood, then join me on this fun-filled outing at Victoria Street in Richmond. Lunch included. Limited numbers.

► May

May is escaping Melbourne, Spanish Tapas and China. **Spanish Tapas** is the fruit of five years of intensive eating tapas and learning from Spanish friends including chef Teresa Barrenechea - a former Melbourne Master Class presenter. If you love casual eating, Latin flavours, virgin olive oil, piquillo peppers, bacalao - salted cod and seductive jamon, this is the class for you.

I escort a super-deluxe **Gourmet Tour to China**. This 14-day tour, commencing 10th May, pampers our taste buds with stimulating and sometimes startling flavour combinations that only China can astound. From imperial Beijing cuisine to Shanghainese to the more familiar Cantonese, this is as much a tour for the Sinophile as it is for the food connoisseur.

The tour starts in **Macau**, the city known for its Mediterranean ambience and Macanese cooking. Then we continue on to **Shanghai** with its mix of colonial architecture, modern day sophistication and swing music. The journey continues to ethereally beautiful **Hangzhou** with its famous Westlake before heading north to imperial **Beijing**. China's food history and culture span 5000 years; some highlights include tea appreciation set in a tranquil tea plantation, a sumptuous picnic set against the backdrop of the **Great Wall**, a visit to the majestic **Forbidden City**, cooking demonstrations and dining on the four major regional cuisines of this awe inspiring country.

Enquiries to me or Diane Hofland at Helen Wong's Tours. Tel: 1300 788 328. Price from \$6399 twin share including airfare with Singapore Airlines.

► June

If you have enjoyed my special dinners at Richmond Hill Café and Larder with Stephanie Alexander, then you'll love the **Back from China Special Dinner** on Sunday, 27th. Matched with fine wines and the distinctive regional cuisines of China, please call Lisa or Luisa for further details: phone 9421 2808.

Tony's Choice celebrates Australian seasonal produce with freestyle cooking. It embraces my love for creativity as much as I adore challenging the palate - but always with harmony. Revel in divine flavours ranging from the subtle to the assertive and expect to return home laden with ideas and tips for your next dinner party.

Nonya Secrets is based on the fascinating cooking of the Straits Chinese or localised Chinese who settled in Malaysia and Singapore some 500 years ago. Combining Chinese and Malay cooking techniques, the food is opulent, intriguing and utterly delicious. Think fragrance and ingenuity!

Melbourne's favourite pastry queen, **Loretta Sartori**, conducts a technique-driven session on **Pastries & Tarts**. She has an uncanny ability to match contrasting flavours and temperatures to achieve perfect results. Learn how to make super crisp short pastry, a contemporary salmon coulibiac utilising brioche as well as a sophisticated dessert cake from this extraordinary and enthusiastic teacher.

Spend a day with **Cameron Russell**, fungi expert foraging for wild mushrooms at **T'Gallant Winery in Red Hill**. The foray will begin at 10 am where Cameron will share his knowledge on how to

gather and distinguish mushrooms. A moveable refreshment included.

From wild to cultivated to exotic, **Mushroom Feast** is a tribute to friends Antonio and Priscilla Carluccio. The cooking class will include local, European and Asian mushrooms teamed with meat or seafood and a 'mushroom' dessert with Cameron Russell in attendance.

Modern Chinese is a first-time topic. I became aware of this awe-inspiring movement only recently. It focuses on the cooking styles of young Singapore and Hong Kong chefs that are marrying Chinese culinary traditions with cooking techniques, presentations and ingredients from Southeast Asia and the West. Learn how to create bold, imaginative and stylish dishes that will make you a star!

► July

Market Walk (please see April schedule).

Sassy Shanghai concerns the cooking of the most cosmopolitan city in China and its surrounding regions. It includes how to use rock sugar, tea, Chinkiang vinegar, Shaoxing wine to create flavours from subtle to the most robust. Expect delicious crab dumplings, sticky spare ribs, wintry red-cooked dishes and a gorgeous spring onion cake. Another first time topic.

Vietnamese cuisine emphasises lightness and freshness. It uses herbs to create the layers of flavours and subtlety not found in other Southeast Asian cuisines. Its appeal is not only irresistible but it is also approachable to all lovers of good cooking.

Enchanting Balinese is a class about extravagant beauty and elaborate preparation. It is about food that is as lavish as the tropical gardens in Bali. So expect dishes like heavenly grilled fish wrapped in banana leaves and playing with sambals and eating the most delicious chicken or pork packed with earthy spices.

Extraordinarily talented chef and friend **Steven Pallet** returns to teach us his **Japanese** inspired creations. A perfectionist and totally technique-driven, he worked at Kenzan and was head chef at Stephanie's Restaurant. Incorporating Japanese elements with French flair, Steven's cooking is truly remarkable. Book early.

Spice Box Workshop: by popular request, this is a repeat workshop for the spice addict. Lasting some 5 hours, it explores the range of fresh Asian herbs and dried spices we adore and how to use these to the best of our creative ability in both savoury and sweet dishes. **Limited** to five participants. Lunch included.

► August

South Indian kicks of the month of August. A first time topic, the class will not only feature the rich traditions of a region little known outside Asia but it is also honouring Devagi Sanmugam, a brilliant Singapore-based cookery teacher. Expect rasam - a tamarind-based soup, idlis - fluffy pancakes, cardamom lamb curry, chutneys, eggplant and more.

Noodles Noodles is always a popular subject. The noodle class will not only cover readily available rice and wheat noodles but also include tips on handling, cooking and creating flavours with the unusual sweet potato noodle and how to make your own noodles.

continued overleaf...

Travelling? Here are Tony's Hotel Recommendations:

In **Madrid**, I just love the Ritz, opposite the Prado Museum. In **London**, I adore the posh and clubby five-star Mandarin Oriental and the excellent value four-star Millennium Hotel, both located in Knightsbridge. In **Hong Kong and Singapore**, the Ritz-Carlton hotels are excellent, while in **Dubai**, the luxurious Grand Hyatt is my preferred hotel.

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 contact me to place your name on the student list for alternative dates.

Tony Tan Cooking Class Order Form

Class Title	Class Date	No. of seats	Cost	Total
_____	_____	_____	_____	_____
Mr/Mrs/Ms/Dr _____	First Name _____	Surname _____		
Address _____				
Daytime Phone _____		Mobile Phone _____		
email _____				

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Web: www.tonytan.com.au

► August...

continued from page 3...

More affordable seafood: as the cost of seafood goes through the roof, the class focuses on what to do with the humble calamari, mussel and fish cooked the Asian way and how to create sensational flavours with other seafood ingredients from the Asian pantry.

Hip Vegetables. So you think you don't like meatless meals? Let's push those buttons a little and create stunning gourmet meals with exotic flavours, quality ingredients that you wouldn't even miss meat at all! Incorporating nuts, aged balsamic, spiced Chinese vinegar and smoked chilli, it's more than comfort food.

Always a source of inspiration, **Malaysia's** classes cover the multi-ethnic cooking traditions of this gourmet paradise. Fragrant salads, delicious tamarind-based dishes and acars (pickles) will guarantee to stimulate both palate and conversation at your next dinner party.

► September

If you love curries, please ring Lisa Or Luisa at Richmond Hill Café and Larder - 9421 2808 to make a booking. I'm cooking a **Special Curry Dinner** on 12 September with flavours ranging from sweet to mild to hot to sour and a few surprises.

Singapore Style. The class on Singaporean food will take you back to those special moments in Geylang, Arab Street, Orchard Road and dining al-fresco by the sea on the island's east-coast. Featuring 5-6 dishes, they are easily replicated by all.

Tony's Choice - new recipes to herald the arrival of spring will be featured. The class is free-form cooking without boundaries but does not confuse the palate. Exciting! Be inspired!

Modern Spanish. Although Ferran Adria has made the world sit up with his wildly experimental cooking, Spain's new cooking style

spans some twenty years. This class celebrates the pioneering spirit of Spanish chefs with a menu degustation on eggs, olive oil, truffles and more.

Sichuan Hot and Spicy. I re-discovered Sichuan Flavours at Da Ping Huo, a spectacular and most-difficult-to-secure-a-table restaurant in Hong Kong. Flavours range from the hot, pungent, fragrant to the beautifully subtle. Outside China, only a few famous dishes like ma-po beancurd and hot sour soup appear on Chinese menus. Covering some unusual ingredients, the class features a Chinese regional style guaranteed to enthral at your next dinner party.

► October

If you are looking for 12 days of divine Spanish food, glorious wines, olive groves, medieval villages, Gothic cathedrals, flamenco, sultry music and the good life, then join me on a **tour to Gastronomic Spain.** The Sydney Sun Herald recently chose this tour as among the **Top 10 Gourmet Travel Tours.**

A country I'm hopelessly infatuated with; a country that's given the world gazpacho, tapas, sherry, churros, jamon, and artists like Gaudi and Dali, and gastro-stars like Adria, Andoni Aduriz and Sergi Arola, the tour commences from **Madrid.**

Then northwards to medieval **Burgos** before setting foot on **Haro**, smack in the heart of **La Rioja**, the region of world-class wines. The journey continues to **San Sebastian**, in the Basque country, famous for its culinary heritage and creativity. A visit to **Bilbao's Guggenheim** before flying to dynamic **Barcelona**, best known for its imaginative cooking. Finally, back to irrepressible Madrid, the gastro-capital of the nation. Michelin-star dining, market walks, stunning wines, cooking classes are naturally included.

Enquiries to me or Janene at Harvey World Travel South Melbourne on (03) 9696 7979. Spain - 6-19 October. Cost from \$6980 land content. Twin share. A special tour brochure is available.

► November

The second series of **Spice Box Workshop** returns for more smart cooking with spices. Lasting some 5 hours, it explores the range of fresh Asian herbs and dried spices and how to use them to enrich your repertoire. **Limited** to five participants. Lunch included.

Festive Seafood. Christmas in summer is as much about eating stylish seafood as it is about relaxing by the sea with a glass of wine. This collection of festive seafood including soft shell crab, crayfish and oysters is perfect for entertaining and still leave you time for those special moments with loved ones.

Asian Salads. Make the most of our summer months and learn to create sensational, fresh Asian salads utilising not only fruit but also exotic Oriental greens and paring these with duck, prawns and simple goodies from the Asian pantry.

Market Walk (please see April schedule).



Photography by Peter Mack ■ Brochure design by Terrabyte ~ www.terrabyte.dc.com.au

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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.

Notes

Full payment confirms your place in class. All cheques received will be issued with a receipt which confirms your enrolment. No credit card facilities are available.

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.