

Explore the Secret Recipes of Sichuan Cuisine

Experience the cooking of signature Sichuan delicacies under the guidance of Sichuan Lab's Executive Chef Kenny Chan, who has over 50 years of kitchen experience and is named Chef Rotisseurs by the Chaîne des Rôtisseurs.



Location	Sichuan Lab
Address	G/F, 28 Tai Wo Street, Wan Chai, Hong Kong
Price	Package A: Lunch & Cooking Class HKD880 per person Package B: Cooking Class HKD680 per person Minimum 5 persons per group / Maximum 10 persons per group
Time	Lunch: 13:00 – 14:30 (1.5 hours) (optional) Cooking Class: 14:30 – 17:00 (2.5 hours)
Duration	Package A: 4 hours / Package B: 2.5 hours
Language	English, Cantonese or Mandarin
Content	<ul style="list-style-type: none"> • Savour tailor-made set lunch (applicable to Package A only) • Wan Chai wet market tour (optional) • Sample authentic Sichuan chili • Learn to cook three iconic Sichuan dishes, namely Mapo Bean Curd With Minced Beef, Sautéed Spicy King Prawns and Spicy Thick Soup With Vinegar And Peppers. • One complimentary non-alcoholic drink • Souvenir for each participant
Remarks	<ul style="list-style-type: none"> • All participants under the same group must join the same package. • One-month advance booking is recommended. Reservations are subject to venue availability. • Prior notification is necessary should there be any food allergies or dietary requirements. • Lunch menus and cooking dishes are subject to change without prior notice. • Prices are inclusive of service charge
Enquiry/Reservation	Please contact Mr. Edward Pown on +852 9821 1066 or email sichuanlab@lhotelgroup.com