



ICAS TRAINING AND
EDUCATION COLLEGE

Traditional Home Cuisine For Domestic Helper



Course Objective: Traditional home cook cuisine specially prepared for employer who wants to enjoy nutritional and wholesome food done by domestic helper



Course Content: NO PRESEVATIVE MENU

MENU 1



Seaweed Soup with Egg,
Braised Pork, Broccoli
with Shitake Mushroom,
Steamed Trio Eggs



MENU 2



Pork Winter Melon Soup,
Teochew Style Steamed
Fish, Sichuan Tofu, Egg
Sauce Bitter Melon

MENU 4



Chicken Coconut Soup,
Thai Steamed Fish, Thai
Style Salad, Stir-Fried
Minced Pork with Thai
Basil

MENU 3



Century Egg with Cucumber,
Nyonya Curry Chicken, Fish
Fragrant Eggplant, Kung
Pao Chicken

MENU 5



Thai Tomyum Soup,
Northern Thailand Curry
Fish, Seafood Salad,
Aromatic Chicken
Meatballs

Time : 9am – 1pm (Every Sunday)

**Venue : 1A Short Street Campus
#01-05 Singapore 188210**

**Course Fee : \$ 250
(4 different dishes & hands on)**

\$ 100

(Coach's demonstration only)

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