

FOOD & DRINK MASTERCLASSES



WALDORF ASTORIA
SEYCHELLES PLATTE ISLAND



READY TO AWAKEN YOUR FIVE SENSES?

Led by our team of expert connoisseurs, our private food and drink masterclasses offer an exciting, blend of learning and sensory delight.

Whether at our secret Lab location, Maison des Epices bar, Moulin culinary school or floating in the privacy of your private pool our masterclasses last approximately 45-minutes and can be tailored to your preferences, providing a unique journey through the world of Food and Drink.

THE ART OF LIQUOR

TEQUILA vs MEZCAL | 1800

Who's Who? Distinguish the traditional Mexican protected beverages.

TEQUILA IN MEXICO | 1800

The story of Mexico's most iconic distillation and fastest growing spirit in the world.

MEZCAL WORLD | 1800

An insight into Mezcal, a traditional drink deeply rooted in Mexican culture and heritage.

SEYCHELLES RUM | 1600

Rooted in Seychellois culture, this vertical testing compares the best of the region.

VANILLA ISLAND RUM | 2000

The Indian Ocean Islands famous for Rum. A journey through Rum production techniques.

RUM EAST vs WEST | 1800

Vanilla Islands or Latin world? East vs West? Pick your favorite.

RUM ARRANGES | 2000

Have you ever made your own Rum Arrange? A local Creole tradition, infusing local Rums.

AFRICAN GIN | 1700

Have you tried this new terroir of distillation? Discover the Gins of the African land.

AFRICAN vs EUROPEAN GIN | 1800

New World or Old World? Compare the continents and find your flavor profile.

GIN AROUND THE WORLD | 1800

Explore the world of Gin through different Continents to understand the cultures.

JAPANESE vs SCOTCH WHISKY | 2000

Asian tradition or Scottish heritage. Which is your preferred palate?

PRICING IS PER PERSON.

ALL PRICES ARE IN SEYCHELLES RUPEE, INCLUSIVE OF 10% SERVICE CHARGE AND 15% VAT.
SHOULD YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS, KINDLY ADVISE OUR SERVICE TEAM.



THE ART OF MIXOLOGY

LAB INNOVATION | 2500

The only rule about the Lab is we do not talk about the lab. A secret location.

CLASSIC MIXOLOGY | 1600

The art of cocktail making. Learn the basics of the world of Mixology.

0-ABV COCKTAILS | 1600

The non-alcoholic spirit. Join the revolution and discover the craft of 0% drinks.

THE ART OF COFFEE & TEA

THE ART OF COFFEE | 1000

Single origin beans, blending, roasting. The craft of creating your own Coffee.

COFFEE EXTRACTION | 1000

Mod bar, cold brew tower, siphon, pour over, press.... Find your perfect cup.

THE ART OF TEA & INFUSION | 1000

From leaf selection to timing and temperature. The art and science of infusion.

MOULIN GARDEN INFUSION | 1000

Fresh from our garden, discover the benefits, flavors and techniques of herbal infusions.

THE ART OF VITICULTURE

INTRODUCTION TO CHAMPAGNE | 2200

Brut, sec, doux, pinot meunier, remuage, method champanoise... An artisanal craft.

CHAMPAGNE PRESTIGE | 4000

Special Vintage and Cuvée, an exclusive curated selection from our cellar.

CHAMPAGNE vs PROSECO | 1800

France vs Italy? An age-old debate. Let's compare it.

SOUTH AFRICAN WINES | 1800

A journey through the new world wines of, the closest wine destination to Seychelles.

RED WINE GRAPES | 1800

Discover the basics, exploring the wine grapes, the liquid and the flavor profile.

WHITE WINE GRAPES | 1800

The same as above but with White Wine Grapes. Which do you prefer?

SOMMELIER'S TECHNIQUE | 1600

Opening the bottle, choosing the glass or pouring the Wine. Learn how to sample.



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THE ART OF SAVOURY

PIZZA | 2300

Curious to craft your own Pizza. Start here.

FRESH PASTA | 2300

Master the art of fresh pasta making. From kneading to cooking.

CREOLE FLAVORS | 2300

Explore the exotic flavors of Creole traditional cuisine.

SUSHI, MAKI, SASHIMI | 2300

Discover the Japanese culinary techniques, a traditional art.

THE ART OF SWEET

CAKE MAKING | 1800

Master the fundamentals of elegant cake creation.

COOKIE CRAFTING | 1500

Learn the unwritten secrets of our Platte Cookies.

THE ART OF SPICE & PRESERVATION

SALT, RUB & SPICE BLENDING | 1800

Curious about the techniques? Learn the traditional Creole skill.

FERMENTING & PICKLING | 1800

A hands-on exploration of the art of fermentation, pickling and preservation.

INTRODUCTION TO KOMBUCHA | 1800

Unlock the secrets of brewing your own Kombucha, packed with health benefits.



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