

| Date & Time | | | Session A | Session B | Session C |
|-------------|-----------|--------|---|--|---|
| | | | 10am - 1pm | 2pm - 5pm | 6pm - 9pm |
| Day 1 | Friday | 11-Nov | (1) Chicken "Basquaise" (from the Basque Region), saffron rice | (1) Coconut Strawberry Tart | (2) Basque omelette - Cheese omelette - Truffle omelette |
| Day 2 | Saturday | 12-Nov | (2) Macarons Chocolate ganache filled chocolate macaron and salted butter caramel macaron | (3) Catalan style chicken and seafood paella | (3) Strawberry tart |
| Day 3 | Sunday | 13-Nov | (4) Herb breaded lamb cutlets | (4) Paris-Brest éclair | (5) Crispy cod steak with broad bean and chorizo, red pepper coulis |
| / | Monday | 14-Nov | CLOSED | | |
| Day 4 | Tuesday | 15-Nov | (5) Macarons : Pistachio macaron & Raspberry macaron | (6) Crispy duck breast with green peppercorn sauce, darphin potatoes | (6) Chocolate truffles & mendiants |
| Day 5 | Wednesday | 16-Nov | (7) Brill fish fillet, lemon, nut-brown butter Grenobloise style (from the city of Grenoble), boiled potatoes | (7) Chocolate and speculos tart | (8) Seafood vol au vent |
| Day 6 | Thursday | 17-Nov | (8) Modern style éclair | (9) Beef fillet Stroganoff, pilaff rice | (9) Mont-blanc |
| Day 7 | Friday | 18-Nov | (1) Chicken "Basquaise" (from the Basque Region), saffron rice | (1) Coconut Strawberry Tart | (2) Basque omelette - Cheese omelette - Truffle omelette |
| Day 8 | Saturday | 19-Nov | (2) Macarons Chocolate ganache filled chocolate macaron and salted butter caramel macaron | (3) Catalan style chicken and seafood paella | (3) Strawberry tart |
| Day 9 | Sunday | 20-Nov | (4) Pork tenderloin Orloff style | (4) Paris-Brest éclair | (5) Crispy cod steak with broad bean and chorizo, red pepper coulis |
| / | Monday | 21-Nov | CLOSED | | |
| Day 10 | Tuesday | 22-Nov | (5) Macarons : Pistachio macaron & Raspberry macaron | (6) Crispy duck breast with green peppercorn sauce, darphin potatoes | (6) Chocolate truffles & mendiants |
| Day 11 | Wednesday | 23-Nov | (7) Brill fish fillet, lemon, nut-brown butter Grenobloise style (from the city of Grenoble), boiled potatoes | (7) Chocolate and speculos tart | (8) Seafood vol au vent |
| Day 12 | Thursday | 24-Nov | (8) Modern style éclair | (9) Beef fillet Stroganoff, pilaff rice | (9) Mont-blanc |
| Day 13 | Friday | 25-Nov | (1) Chicken "Basquaise" (from the Basque Region), saffron rice | (1) Coconut Strawberry Tart | (2) Basque omelette - Cheese omelette - Truffle omelette |
| Day 14 | Saturday | 26-Nov | (2) Macarons Chocolate ganache filled chocolate macaron and salted butter caramel macaron | (3) Catalan style chicken and seafood paella | (3) Strawberry tart |
| Day 15 | Sunday | 27-Nov | (4) Poached sole "Goujonettes", Green Vegetable Risotto | (4) Paris-Brest éclair | (5) Crispy cod steak with broad bean and chorizo, red pepper coulis |
| / | Monday | 28-Nov | CLOSED | | |
| Day 16 | Tuesday | 29-Nov | (5) Macarons : Pistachio macaron & Raspberry macaron | (6) Crispy duck breast with green peppercorn sauce, darphin potatoes | (6) Chocolate truffles & mendiants |
| Day 17 | Wednesday | 30-Nov | (7) Brill fish fillet, lemon, nut-brown butter Grenobloise style (from the city of Grenoble), boiled potatoes | (7) Chocolate and speculos tart | (8) Seafood vol au vent |