

# AS

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It's Free

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dining going back to (cooking) school  
theater Crazy Horse rides into town




## Cookery Magic

179 Haig Rd., 9665-6831, [www.cookerymagic.com](http://www.cookerymagic.com).

Another home-run cookery school, Cookery Magic is the fruit of self-taught cook Ruqxana Vasanwala's labor. This petite Gujerati lady has made quite a name for herself in the cookery school arena, and has been featured in international publications about cookery holidays which draws her a lot of out of town students.

Ruqxana teaches Asian cooking, with classes in Singaporean, Indian, Malay, Thai and Chinese cuisine. Each class gives three to four recipes and is part demo, part hands on. Herbs come from her own potted garden, and the rest of the ingredients are from the local market. Ruuqxana is a bubbly teacher who often dispenses interesting nuggets of information on food culture, in which she is very well versed. She will conduct a class even if there is only one student, and will take a maximum of six, so you are pretty much guaranteed a personal, relaxed experience.

The only classes that she accommodates big groups for are her outdoor classes on Pulau Ubin. In these classes, she takes a group (of up to 20) to Pulau Ubin for half a day where they learn to cook in a 200-year-old village house. Wild herbs are gathered for the class—which can involve a bit of a trek—and then the cooking begins. Nasi lemak is often taught, although Ruxqana also likes to teach a very traditional type of Malay fried rice, nasi kerabu, which has become a rarity in Singapore.

*Normal classes are priced at \$50-60 per person and include a meal. Classes on Pulau Ubin are priced at \$75 per person and require a minimum of 16 participants.* 

**RUQXANA VASANWALA  
AT COOKERY MAGIC**

