

Slow Life Guy
Christopher Leow

Bringing Singaporean Food Heritage to Vancouver



Private Workshops

My story



I am a Chef-Educator, with experiences across Chinese/Italian/French fine dining, Japanese ramen, alongside a background in urban farming.

After relocating from Singapore to Vancouver in 2025, I was inspired to preserve and share my Chinese and Teochew heritage — bringing traditional flavours and stories to a new audience.

My workshops are designed as relaxed, social experiences rather than formal classes, where participants can connect, create, and learn at their own pace.

I champion a mindful approach to cooking—encouraging people to slow down, enjoy the process, and find meaning in making and sharing food.



Singapore Breakfast & Snack Series

Here's what you might have in Singapore as a typical breakfast, but I'll teach you how to make everything from scratch and more!

\$50/pax

(Max 2 pax)

Traditional Roasting and Brewing Kopi and Kaya Toast with Soft Boiled Eggs Workshop

Learn to make this quintessential Singaporean breakfast at home that is rich, flavourful and tasty.



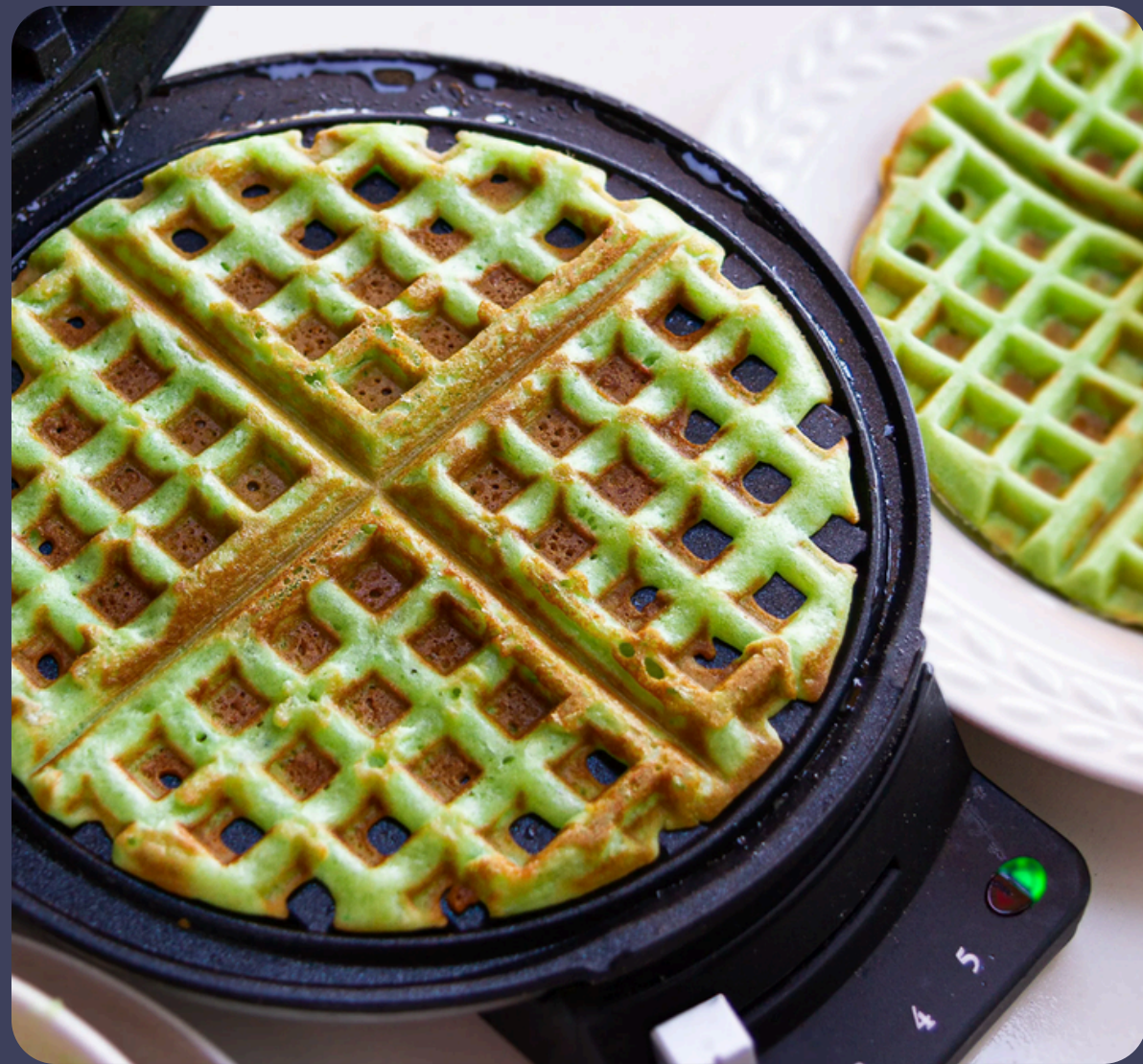
Duration: 120 mins

Workshop Outline

- **Culture talk**
Origins, significance of a Singapore Breakfast
- **Coffee Roasting and brewing**
- **Kaya Jam making**
- **Colour your own Kopi cup post card**
- **Let's eat!**

Pandan Waffle and Teh Tarik Workshop

Learn to make this coconuty and toasty breakfast which includes 'pulling' your own milk tea



Duration: 120 mins

Workshop Outline

- **Culture talk**

Origins, significance of a Singapore Breakfast

- **Pandan Waffle and condiments making**
- **Brew your own Teh Tarik**
- **Colour your own Teh Tarik post card**
- **Let's eat!**

Kueh Pie Tee Workshop

Learn to make this Singaporean crispy shell snack and ingredients from scratch!



Duration: 120 mins

Workshop Outline

- **Culture talk**
Origins, significance of Kueh Pie Tee
- **Pie Tee and condiments making**
- **Colour your own Kueh Pie Tee post card**
- **Let's eat!**

Chendol & Milo Dinosaur Workshop

Learn to make this classic coconuty and sweet shaved iced dessert from scratch! Yes including the green Chendol jelly and the crowd favourite Milo Dinosaur.



Duration: 120 mins

Workshop Outline

- **Culture talk**
Origins, significance of Chendol
- **Chendol and condiments making**
- **Colour your own Chendol post card**
- **Let's eat!**



Singapore Hawker Lunch Series

Here's what you might have in Singapore as a typical lunch, but I'll teach you how to make everything from scratch and more!

\$70/pax

(Max 2 pax)

Hainanese Chicken Rice Workshop

Learn to make the famed 'jelly skin' chicken and all its components including the chilli sauce and ginger sauce!

*(*Note that we will be using portioned drumstick instead of whole chicken to speed things up)*



Duration: 120 mins

Workshop Outline

- **Culture talk**
Origins, significance of Chicken Rice
- **Broth, rice, chicken, chilli and ginger sauce making**
- **Colour your own Chicken Rice post card**
- **Let's eat!**

Chilli Crab & Mantou Workshop

Learn to make this classic spicy and sweet dish and have it with freshly made Mantou!



Duration: 120 mins

Workshop Outline

- **Culture talk**
Origins, significance of Chilli Crab
- **Crab Cleaning & preparation, Sauce, and Mantou making**
- **Colour your own Chilli Crab post card**
- **Let's eat!**



International food favourites series

Travel around the world and learn to make these exceptional dishes

\$95/pax
(Max 2 pax)

Ramen Making

Learn about the techniques to make Ramen from scratch, from broth, char siu, marinated eggs, and noodles!



Duration: 120 mins

Workshop Outline

- **Culture talk**
Origins, significance of
- **Making noodles, broth, egg**
- **Let's eat!**

Coffee experience

Be a coffee master: Learn to roast, taste, and brew specialty coffee, and experience the fundamentals of making latte art.



Duration: 120 mins

Workshop Outline

- **Culture talk**
Origins, and journey of coffee from bean to cup.
- **Roast, brew and taste coffee.**
- **Latte art experience.**
- **Let's drink!**

Clients and Collaborators



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