



MANOR & MASON
TASTE • CULTURE • TRAVEL

NEW COOKING CLASSES, CULINARY DESTINATIONS,
GOURMET PRODUCTS AND KITCHEN TOOLS

Gourmet News



LIMITED-EDITION

Gourmet Tea Collection



Our limited-edition Gourmet Tea Collection features the finest hand-picked, whole leaf teas in the world. Each blend was selected for its unique characteristics. Beautifully packaged in colorful boxes, this collection is bound to delight even the hardest to please.



FOOD TOUR

London's Best Food Tour

Led by one of our local guides, this tour is the perfect way to get an insider's look into this fascinating city, learn about the culture and go where the locals go for mouth-watering cuisines. You'll get a unique perspective of the city while exploring different neighborhoods and places like markets, shops, pubs, restaurants and historical sites.



Floating market in Bangkok



Phang Nga Bay near Phuket Island

CULINARY TRAVEL

Unforgettable Thailand

Explore cosmopolitan Bangkok and the idyllic island of Phuket through a 7-day culinary journey.

Bangkok, the capital of Thailand, has become one of the world's top tourist destinations. With a local Thai guide, you will explore different neighborhoods and get to know the local culture as you eat your way through the city. For the true foodies, the markets and streets of Bangkok are a mecca for gastronomical glory. Thai food is closely intertwined with all aspects of Thai culture.

Phuket, a rainforested, mountainous island in the Andaman Sea, has over 30 beaches and is home to many high-end resorts. Explore Phuket City by sampling its delicious and varied cuisine with a strong Chinese influence.



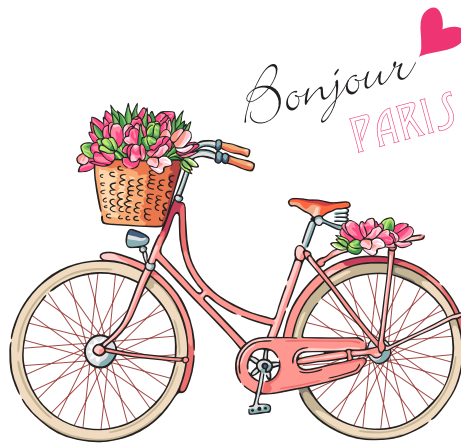


Paris is an epicenter of gastronomy excellence and the ultimate destination for an unforgettable culinary and cultural journey.

Paris is one of the world's most visited cities with plenty of options to keep you entertained all year round. The city is full of incredible museums, architecture, art, charm and, of course, exceptional cuisine. As much as Paris is known for its haute cuisine and French classics, many young chefs are bringing new influences to the city from all over the world.

Manor and Mason has put together a unique three-day itinerary to experience the best of Paris' food scene: visit colorful street markets, specialty food shops, wine stores, off-the-beaten-path restaurants; participate in delicious food and wine tastings; or join an interesting cooking classes.

Our travel experts will make your privately guided trip to Paris, a truly unforgettable one. As Audrey Hepburn once said: 'Paris is always a good idea.'



Exclusive Baking Tools for Every Task

BEST-SELLERS



Classic stand mixer with stainless steel bowl, flat beater, dough hook and whip.



All-clad nonstick bakeware features heavy-gauge aluminized steel construction that promotes even heating.



Copper egg white bowl with ring. Available in multiple sizes.

NEW BAKING CLASS

Chocolate Éclairs and Profiteroles

Learn the techniques and traditions of French pastry-making on this three-hour baking class in Paris. Under the supervision of an experienced pastry chef, you will learn to make puff pastry, chocolate ganache and Chantilly cream.



This totally hands-on class is taught in English at a charming cooking school in the heart of Paris Latin Quarter. There is a maximum of 6 to 8 people per class, so everyone can participate. Afterward, you will have time to savor your creations with a coffee or tea. The price includes all ingredients, printed copies of recipes and a small cooler bag to take your pastry creations with you.

We offer a range of cooking and baking classes, as well as tasting tours. Visit our website for dates and availabilities.





*New
product!*

PREMIUM ORGANIC Extra Virgin Olive Oil

Spain is the largest producer of olive oil in the world and boasts some of the world's finest oils. Our group of experts have traveled across the country to select the finest quality extra virgin olive oil for our customers.

Manor & Mason Extra Virgin Olive Oil is made in small batches using nothing but single origin heirloom olives harvested at optimum ripeness and cold extracted within hours. The olives are pressed using the most avant-garde organic techniques. The result is a dramatically different olive oil with the perfect balance of aroma and flavor.

Extremely fragrant and fruity, this oil is perfect to drizzle over fresh salads, grilled vegetables and crusty bread.



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Available in-store only.



MADE WITH
**Single Origin
Heirloom
Olives**



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driving a digital color printer.

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