



FIRST CLASS
CUISINE

MID-AUTUMN FESTIVAL MENU





新御厨 中秋节精选
FIRST CLASS CUISINE MID-AUTUMN FESTIVAL
FEATURED SET

龙虾沙律吐司配龙虾鲜果冻
Lobster Meat Salad Toast Combined with Lobster Meat with Fresh Fruit

有机三色小米金钱翅
Braised Shark's Fin with Premium Trio Organic Millet Broth

荷叶极品辣虾酱蒸鳕鱼
Steamed Norway Cod Fish with Superior Spicy Shrimp Sauce Served with Lotus Leaf

盐焗沙姜鸡
Salt-baked Chicken with Sand Ginger

山珍腊味爽肉石锅饭
Preserved Meat Claypot Rice with Mushroom, Served in Hot Stone Pot

雪燕蓝冰豆花
Chilled Butterfly Pea Soya Pudding with Snow Nest

\$588 / 4 Persons

All Prices Stated are subjected to 10% Service Charge and Prevailing G.S.T





2 Complimentary Bottles Of Premium Moscato and \$100 FCC Dining Voucher, Whilst Stocks Last.





A Royal Dining Experience





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