

# BIG ON FLAVOURS

Master Chef Choi

With Chef Choi's 30 years of culinary experience, he will share insider's tips on home cooked dishes with big flavours! Find out how the Chef's Special Mayonnaise elevates the taste of the deep-fried prawns. If that is not enough, let black garlic add special flavours to your everyday fried rice!

Cooking Demonstration by Master Chef Choi of The Chinese Restaurant :

Date : **Sunday, 31 October 2021**

Time : **3.00pm to 5.00pm**

Venue : **The Bar**



Deep-fried Prawn with  
Chef's Special Mayonnaise

滋味虾球



Black Garlic Fried Rice  
with Scallop

黑蒜带子炒饭

Each Member is allowed to bring one accompanying guest only.

Please bring your own stationary. Limited to 15 seats.

This event requires a minimum number of participants to commence.

The commencement of the above-mentioned activity / promotion will be fully dependant upon the government's latest safe distancing measures.

For enquiries and registration, please call  
**The Chinese Restaurant at 6357 3338 / 339.**

## Pearls of Elegance



**New Flavours Available**

For more details, visit  
[www.rafflestownclub.com.sg/eshop](http://www.rafflestownclub.com.sg/eshop)

**Mid-autumn Festival is here, celebrate with Raffles Town Club's Pearls of Elegance!**

Be delighted by the new exclusive snowskin mooncake creations.

If you are in love with classic mooncake flavours, our traditional baked mooncake awaits you! And don't miss our signature deep-fried yam paste mooncake!