



**新春套餐之一**

**Chinese New Year Tasty Menu 1**

**东瀛之春** (新春刺身拼盘)  
Japanese Sashimi Combination

**超群绝伦** (鲨鱼骨菜胆炖鲜鲍翅)  
Double-boiled Shark's Cartilage Soup  
with Fresh Superior Shark's Fin and Cabbage

**贵妃献宝** (蚝皇十头鲍鱼扒北菇)  
Braised 10-head Abalone with Mushrooms

**彩蝶蟠龙** (干烧大虾皇)  
Stir-fried King Prawns with Chef's Special  
Sauce

**金银满屋** (腊味糯米饭)  
Fried Glutinous Rice with Chinese Sausage

**瑞雪贺岁** (鲜人参红莲炖雪蛤)  
Double-boiled Hashima with Red Dates and  
Ginseng

**\$68 ++**  
**一位用 / for 1 person**

**新春套餐之二**

**Chinese New Year Tasty Menu 2**

**福满钵溢** (烧味拼盘)  
Barbecued Roast Meat Combination

**翅展万里** (同乐黄焖蟹肉翅)  
Braised Shark's Fin Soup with  
Crab Meat Ala Tung Lok

**金银珠宝** (芥末虾球)  
Deep-fried Prawns with  
Wasabi-mayo Sauce

**富贵有馀** (古法蒸鲈鱼)  
Steamed Sea Perch with Shredded Fungus  
and Mushrooms

**健康长寿** (干烧伊府面)  
Fried Ee-fu Noodles

**六合清宁** (青柠冰香茅冻)  
Chilled Lime Sherbet with Ice Jelly

**\$98 ++**  
**两位用 / for 2 persons**



**新春套餐之三**  
**Chinese New Year Tasty Menu 3**

**丰收鱼生** (挪威三文鱼生)  
Bountiful Harvest Salmon "Yu Sheng"

**黄金铸象** (黄焖肚丝翅)  
Nobleman's Braised Shark's Fin Soup with  
Shredded Mushrooms and Fish Maw

**高瞻远瞩** (三层楼豆腐)  
Braised House Special Beancurd with  
Nameko Mushrooms and Vegetables

**金鸡报喜** (纸包荷叶药材鸡)  
Herbal Chicken wrapped in Lotus Leaf

**鲜艳奇目** (海鲜粒炒饭)  
Fried Rice with Diced Seafood

**鸿运团圆** (红豆沙汤丸)  
Sweetened Red Bean Cream with  
Glutinous Rice Dumplings

**\$138 ++**  
**四位用 / for 4 persons**

**新春套餐之四**  
**Chinese New Year Tasty Menu 4**

**丰收鱼生** (挪威三文鱼生)  
Bountiful Harvest Salmon "Yu Sheng"

**鼎鼎大名** (红烧竹笙蟹肉翅)  
Braised Superior Shark's Fin Soup with  
Crab Meat and Bamboo Fungus

**姹紫嫣红** (极品酱炒虾球带子)  
Sautéed Prawns with Scallops in X.O. Sauce

**一帆风顺** (金银蒜蒸笋壳鱼)  
Steamed Marble Goby Fish with  
Garlic Sauce

**金银满屋** (腊味糯米饭)  
Fried Glutinous Rice with  
Chinese Sausage

**如胶似漆** (椰汁白果芋泥)  
Yam Paste with Gingko Nuts and  
Coconut Milk

**\$198 ++**  
**四位用 / for 4 persons**



**新春套餐之五**  
**Chinese New Year Tasty Menu 5**

**丰收鱼生** (挪威三文鱼生)  
Bountiful Harvest Salmon "Yu Sheng"

**福满钵溢** (烧味拼盘)  
Barbecued Roast Meat Combination

**黄金铸象** (黄焖肚丝翅)  
Nobleman's Braised Shark's Fin Soup with  
Shredded Mushrooms and Fish Maw

**高瞻远瞩** (三层楼豆腐)  
Braised House Special Beancurd with  
Nameko Mushrooms and Vegetables

**风调雨顺** (泰式炸巴丁鱼)  
Thai-style Deep-fried "Pa Ting" Fish

**福如东海** (家乡炒面线)  
Fried "Mian Xian" with Sliced Prawns,  
Shredded Meat and Bean Sprouts

**鸿运团圆** (红豆沙汤丸)  
Sweetened Red Bean Cream with  
Glutinous Rice Dumplings

**\$238 ++**  
**六位用 / for 6 persons**

**新春套餐之六**  
**Chinese New Year Tasty Menu 6**

**丰收鱼生** (挪威三文鱼生)  
Bountiful Harvest Salmon "Yu Sheng"

**鼎鼎大名** (红烧竹笙蟹肉翅)  
Braised Superior Shark's Fin Soup with  
Crab Meat and Bamboo Fungus

**金银珠宝** (芥末虾球)  
Deep-fried Prawns with Wasabi-mayo Sauce

**财源滚滚** (发菜金蚝北菇)  
Stewed Golden Oysters with Black Moss  
and Mushrooms

**一帆风顺** (油浸笋壳鱼)  
Crispy Fried Marble Goby Fish with  
Chef's Special Sauce

**健康长寿** (干烧伊府面)  
Fried Ee-fu Noodles

**杨柳依依** (杨枝甘露)  
Chilled Mango Cream with  
Pomelo and Sago

**\$ 298 ++**  
**六位用 / for 6 persons**



The Singapore Taste

East Coast

**生意兴隆宴**

**Chinese New Year Tasty Menu 7**

**豪门鱼生** (鸿福鲍鱼生)

Bountiful Harvest Salmon and  
Abalone "Yu Sheng"

**千里莼羹** (黄焖海鲜鱼鳔翅)

Nobleman's Braised Shark's Fin Soup with  
Shredded Fish Maw Bisque

**白虹贯日** (白灼生中虾)

Poached Prawns served with Chef's Dipping  
Sauce

**高瞻远瞩** (三层楼豆腐)

Braised House Special Beancurd with  
Nameko Mushrooms and Vegetables

**风调雨顺** (菜脯蒸巴丁鱼)

Steamed "Pa Ting" Fish with Preserved  
Vegetables

**金鸡报喜** (纸包荷叶药材鸡)

Herbal Chicken wrapped in Lotus Leaf

**福如东海** (家乡炒面线)

Fried "Mian Xian" with Sliced Prawns,  
Shredded Meat and Bean Sprouts

**点石成金** (甜点心)

Sweet Dian Xin

播沙汤丸

Glutinous Dumplings with Sesame Filling

豆沙锅饼

Red Bean Pancake

**\$398 ++**

**八位用 / for 8 persons**

**吉祥如意宴**

**Chinese New Year Tasty Menu 8**

**丰收鱼生** (挪威三文鱼生)

Bountiful Harvest Salmon "Yu Sheng"

**鼎鼎大名** (红烧竹笙蟹肉翅)

Braised Superior Shark's Fin Soup with  
Crab Meat and Bamboo Fungus

**金银珠宝** (芥末虾球)

Deep-fried Prawns with Wasabi-mayo Sauce

**福禄齐全** (海参扒北菇)

Braised Sea Cucumber with Mushrooms

**一帆风顺** (金银蒜蒸笋壳鱼)

Steamed Marble Goby Fish with Garlic Sauce

**金鸡报喜** (脆皮吊烧鸡)

Cantonese-style Roasted Chicken

**健康长寿** (干烧伊府面)

Fried Ee-fu Noodles

**杨柳依依** (杨枝甘露)

Chilled Mango Cream with  
Pomelo and Sago

**\$498 ++**

**十位用 / for 10 persons**

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Building B 1000 East Coast Parkway 2<sup>nd</sup> Floor Marine Cove Singapore 449876

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**喜气洋洋宴**  
**Chinese New Year Tasty Menu 9**

**贵族鱼生** (油甘鱼, 三文鱼生)  
Bountiful Harvest Hamachi and  
Salmon "Yu Sheng"

**金海展翅** (同乐黄焖鱼鳔翅)  
Nobleman's Braised Shark's Fin Soup  
with Fish Maw

**鲜衣美食** (碧绿带子炒露笋)  
Sautéed Scallops with Asparagus

**贵妃献宝** (蚝皇十头鲍鱼扒北菇)  
Braised 10-head Abalone with Mushrooms

**风调雨顺** (菜脯蒸巴丁鱼)  
Steamed "Pa Ting" Fish with  
Preserved Vegetables

**松鹤迎新** (当归挂炉烤鸭)  
Cantonese-style "Dang Gui" Roasted Duck

**玉叶金枝** (鲜虾荷叶饭)  
Fried Rice with Prawns and Chinese Sausage  
wrapped in Lotus Leaf

**鸿运团圆** (红豆沙汤丸)  
Sweetened Red Bean Cream with  
Glutinous Rice Dumplings

**\$598 ++**  
**十位用 / for 10 persons**

**豪门之夜宴**  
**Chinese New Year Tasty Menu 10**

**贵族鱼生** (油甘鱼, 三文鱼生)  
Bountiful Harvest Hamachi and  
Salmon "Yu Sheng"

**金碧辉皇** (红烧蟹皇鲍翅)  
Braised Superior Shark's Fin Soup  
with Crab Meat and Roe

**姹紫嫣红** (极品酱炒虾球带子)  
Sautéed Prawns with  
Scallops in X.O. Sauce

**贵妃献宝** (蚝皇鲍片扒北菇)  
Braised Sliced Abalone with Mushrooms

**一帆风顺** (金银蒜蒸笋壳鱼)  
Steamed Marble Goby Fish with Garlic Sauce

**金鸡报喜** (脆皮吊烧鸡)  
Cantonese-style Roasted Chicken

**堆金积玉** (鲍汁瑶柱焖伊面)  
Braised Ee-fu Noodles with Conpoy  
in Abalone Sauce

**如胶似漆** (椰汁白果芋泥)  
Yam Paste with Ginkgo Nuts and Coconut  
Milk

**\$698 ++**  
**十位用 / for 10 persons**



The Singapore Taste

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### 贵族之家宴

#### Chinese New Year Tasty Menu 11

- 贵族鱼生 (油甘鱼, 三文鱼生)  
Bountiful Harvest Hamachi and  
Salmon "Yu Sheng"
- 超群绝伦 (鲨鱼骨菜胆炖鲜鲍翅)  
Double-boiled Shark's Cartilage Soup with  
Fresh Superior Shark's Fin and Cabbage
- 彩蝶蟠龙 (干烧大虾皇)  
Stir-fried King Prawns with  
Chef's Special Sauce
- 贵妃献宝 (蚝皇六头鲍鱼扒北菇)  
Braised 6-head Abalone with Mushrooms
- 富贵有馀 (古法蒸鲈鱼)  
Steamed Sea Perch with Shredded Fungus  
and Mushrooms
- 松鹊迎新 (当归挂炉烤鸭)  
Cantonese-style "Dang Gui"  
Roasted Duck
- 粉装玉琢 (生拆蟹肉焖米粉)  
Braised Vermicelli with Generous Serving  
of Freshly-peeled Crab Meat
- 瑞雪贺岁 (鲜人参红莲炖雪蛤)  
Double-boiled Hashima with  
Red Dates and Ginseng

\$888 ++

十位用 / for 10 persons

### 至高无上宴

#### Chinese New Year Tasty Menu 12

- 贵族鱼生 (油甘鱼, 三文鱼生)  
Bountiful Harvest Hamachi and  
Salmon "Yu Sheng"
- 国泰民安 (泰式煲仔鲍翅)  
Thai-style Braised Superior Shark's Fin Soup in  
Claypot  
served with Green Chilli
- 珠翠之珍 (珠光宝气)  
Sautéed Scallops with Crab Meat and Roe,  
served with Deep-fried Prawns Balls and  
stuffed with Goose Liver Mousse
- 贵妃献宝 (蚝皇三头鲜鲍)  
Braised 3-head Abalone with Oyster Sauce
- 鲜眉亮眼 (白胡椒炒阿拉斯加巨蟹)  
Stir-fried Alaska King Crab with  
Leek and White Pepper
- 蒸蒸日上 (清蒸大笋壳鱼)  
Steamed Marble Goby Fish with  
Chef's Special Sauce
- 独当一面 (肉松茄子焖鱼茸面)  
Braised Fish Noodles with Minced Pork
- 玉燕投怀 (杏汁炖燕窝)  
Double-boiled Bird's Nest with Fresh Almond  
Milk

\$1388 ++

十位用 / for 10 persons