

品味套餐一
Tasting Menu 1

泰式酸辣青贝
Green Mussels with Thai Sauce

鲨鱼骨汤炖花胶竹笙
Double-boiled Shark's Bone Soup
with Fish Maw and Bamboo Fungus

金银蒜蒸鲈鱼
Steamed Sea Perch with Minced Garlic

熏鸭捞生面
Smoked Duck with Braised Noodles

芒果布丁
Chilled Mango Pudding with Fresh Milk

\$38++ for 1 person

品味套餐二
Tasting Menu 2

鱼生拼盘
Sashimi Platter

泰式沙煲鲍翅
Thai-style Claypot Braised Shark's Fin
with Crab Meat

咖啡焗一枝骨
Oven-baked Coffee Pork Ribs
With Almond Flakes

干烧伊面
Braised 'Ee-fu' Noodles

椰盅白果芋泥
Yam Paste with Ginkgo Nuts
served in Young Coconut

\$68++ for 1 person

品味套餐三
Tasting Menu 3

芥末虾球
Deep-fried Prawns
with Wasabi-mayo Sauce

红烧蟹肉鱼翅
Braised Shark's Fin
with Crab Meat

香茅焗羊扒
Baked Lamb Ribs with Lemongrass

干贝鲍鱼粒捞饭
Braised Fried Rice with Diced Abalone
and Dried Scallop Gravy

红莲炖雪蛤
Double-boiled Hashima
with Red Dates and Lotus Seeds

\$128++ for 2 persons

(No Further Discounts)

- Not valid with other promotions, discounts, offers, membership/privilege cards and/or vouchers.
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品味套餐四
Tasting Menu 4

药材醉虾
Herbal Drunken Prawns

片皮鸭三食
Peking Duck in 3 Ways:

(1) 片鸭皮
Duck Skin served with Pancakes
and Sweet Sauce

(2) 斩鸭腿
Chopped Duck Drumstick

(3) 鸭丝煎面
Crispy Noodles topped with
Shredded Duck Meat

芒果丝酸辣金目鲈
Crisp-fried Sea Bass with Sour and
Spicy Sauce topped with Shredded Mango

清汤龟苓膏
Herbal Jelly with Sweet Longan Tea

\$148++ for 4 persons
\$198++ for 6 persons

品味套餐五
Tasting Menu 5

纷海鲜拼盘
TungLok Seafood Platter

黄焖鱼鳔羹
Fish Maw Soup

蜜汁焗排骨
Baked Pork Ribs
with Chef's Special Sauce

三层楼豆腐
Braised House Special Beancurd with
Nameko Mushrooms and Vegetables

同乐海鲜白米粉
Braised Rice Noodles
with Clams and Shrimps

杨枝甘露
Chilled Mango Cream
with Pomelo and Sago

\$198++ for 4 persons
\$298++ for 6 persons

品味套餐六
Tasting Menu 6

鱼生拼盘
Sashimi Platter

鲨鱼骨汤炖花胶竹笙
Double-boiled Shark's Bone Soup
with Fish Maw and Bamboo Fungus

X.O. 酱西兰花带子
Sautéed Fresh Scallops with Broccoli
in X.O. Sauce

潮州蒸海石斑
Teochew-style Steamed Garoupa

杏片咖啡排骨
Oven-baked Coffee Pork Ribs
with Almond Flakes

海鲜煎面
Seafood with Crispy Noodles

杨枝甘露
Chilled Mango Cream
with Pomelo and Sago

- 鸳鸯美点
- Glutinous Rice Dumplings with Sesame Filling
 - Ice-cream Puffs

\$438++ for 8 persons
\$498++ for 10 persons

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品味套餐七
Tasting Menu 7

传统海鲜拼盘
Traditional Seafood Platter

泰式沙煲鲍翅
Thai-style Claypot Braised Shark's Fin with Crab Meat

清蒸顺壳鱼
Steamed Marble Goby with Light Soya Sauce

红烧北菇鲍鱼菠菜
Braised Abalone with Mushroom and Spinach

避风塘吊烧鸡
Crispy Roast Chicken with
Crispy Almond Flakes and Dried Chilli

同乐海鲜白米粉
Braised Rice Noodles
with Clams and Shrimps

椰汁白果芋泥
Yam Paste with Ginkgo Nuts
served in Coconut Milk

- 鸳鸯美点
- Glutinous Rice Dumplings with Sesame Filling
 - Ice-cream Puffs

\$638++ for 8 persons
\$698++ for 10 persons

品味套餐八
Tasting Menu 8

纷海鲜拼盘
TungLok Seafood Platter

红烧蟹肉鲜鲍翅
Braised Fresh Shark's Fin with Crab Meat

红烧鲍鱼海参
Braised Abalone and Sea Cucumber

金银蒜蒸鲈鱼
Steamed Sea Perch with Minced Garlic

三层楼豆腐
Braised House Special Beancurd with
Nameko Mushrooms and Vegetables

潮州炒面线
Teochew-style Fried 'Mee Sua'

红莲炖雪蛤
Double-boiled Hashima with Red Dates and Lotus Seeds

- 鸳鸯美点
- Glutinous Rice Dumplings with Sesame Filling
 - Ice-cream Puffs

\$818++ for 8 persons
\$888++ for 10 persons

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Tung Lok Seafood – Singapore-style Seafood

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