

品味套餐一 Set Menu 1

鱼生拼盘 Sashimi Platter

养颜老火靓汤 Soup of the Day

烧焗三文鱼 Baked Salmon with BBQ Sauce

海鲜炒饭 Fried Rice with Diced Seafood

> 杨枝甘露 Chilled Mango Cream with Pomelo and Sago

\$38++ 每位 / per person

品味套餐二 Set Menu 2

鸳鸯虾球 Deep-fried Prawn Prepared in Two Ways

- 芥末虾球 Deep-fried Prawn with Wasabi-mayo Sauce
- 黄金虾球 Deep-fried Prawn with Salted Egg Yolk

鲨鱼骨炖花胶鲍翅

Double-boiled Shark's Bone Soup with Fish Maw and Superior Shark's Fin

蜜汁焗排骨

Baked Pork Rib with Chef's Special Sauce

X.O.带子粒炒饭 X.O. Fried Rice with Diced Scallop

杨枝甘露

Chilled Mango Cream with Pomelo and Sago

\$68++ 每位 / per person

品味套餐三 Set Menu 3

原盅迷你佛跳墙 Mini "Monk Jumps Over the Wall"

烧焗三文鱼

Baked Salmon with BBQ Sauce

蒜革粉丝蒸竹蚌 Steamed Razor Clam with Garlic and Vermicelli

滑蛋虾球河粉 Fried 'Hor Fun' with Prawn in Egg Gravy

红莲炖雪蛤

Double-boiled Hashima with Red Dates and Lotus Seeds

\$168++ 两位用 / 2 persons

- Not valid in conjunction with other promotional programmes, offers, e/vouchers, discount cards, privilege cards, unless otherwise stated.
  - Gross bills will be subjected to 10% service charge and 7% GST.
  - Menus and prices are subject to change without prior notice.

#### **TungLok Seafood**



# 品味套餐四 Set Menu 4

鱼生拼盘 Sashimi Platter

黄焖鱼鳔羹

Fish Maw Bisque

蚝皇冬菇鲍鱼

Braised Abalone with Mushroom

金蒜吊烧鸡

Roast Crispy Chicken topped with Crisp Minced Garlic

潮洲炒面线

Fried 'Mee Sua' with Seafood

椰汁白果芋泥

Yam Paste with Ginkgo Nuts served in Coconut Milk

\$168++ 四位用 / 4 persons

## 品味套餐五 Set Menu 5

传统海鲜拼盘

**Traditional Seafood Platter** 

- 桂花干贝 Fried Dried Scallop with Egg
- •沙律百花油条 Stuffed Prawn Mousse Fritter served with Salad Sauce
  - 香脆苏东仔 Crispy Baby Squid
- 黄金虾球 Prawn Ball with Salted Egg Yolk

红烧鱼鳔蟹肉鱼翅 Braised Shark's Fin with Crab Meat and Fish Maw

红烧鲍鱼, 冬菇 和金蚝 Braised Abalone with Mushroom and Dried Oyster

> 脆皮烧鸭 Crispy Roast Duck

> > 腊味荷叶饭

Fried Rice with Assorted Preserved Meat wrapped in Lotus Leaf

> 杨枝甘露 Chilled Mango Cream

with Pomelo and Sago

\$248++ 四位用 / 4 persons

- Not valid in conjunction with other promotional programmes, offers, e/vouchers, discount cards, privilege cards, unless otherwise stated.
  - Gross bills will be subjected to 10% service charge and 7% GST.
  - Menus and prices are subject to change without prior notice.

#### **TungLok Seafood**



## 品味套餐六 Set Menu 6

鸳鸯虾球 Deep-fried Prawn Prepared in Two Ways

- 芥末虾球 Deep-fried Prawn with Wasabi-mayo Sauce
- 黄金虾球 Deep-fried Prawn with Salted Egg Yolk

红烧鱼鳔蟹肉鱼翅 Braised Shark's Fin with Crab Meat and Fish Maw

蚝皇冬菇六头鲍鱼 Braised 6-head Abalone with Mushroom

金银蒜蒸石斑鱼 Steamed Garoupa with Minced Garlic in Light Soya Sauce

> 香脆吊烧鸡 Roast Crispy Chicken

潮洲炒面线 Fried 'Mee Sua' with Seafood

> 杨枝甘露 Chilled Mango Cream with Pomelo and Sago

\$428++ 五位用 / 5 persons

### 品味套餐七 Set Menu 7

传统海鲜拼盘

Traditional Seafood Platter

- ◆桂花干贝 Fried Dried Scallop with Egg
- 沙律百花油条 Stuffed Prawn Mousse Fritter served with Salad Sauce
  - 香脆苏东仔 Crispy Baby Squid
- 黄金虾球 Prawn Ball with Salted Egg Yolk

原盘迷你佛跳墙 Mini "Monk Jumps Over the Wall"

> 上汤焗波斯顿龙虾 Wok-baked Boston Lobster

清蒸笋壳鱼 Hong Kong-style Steamed Marble Goby

> 脆皮烧鸭 Crispy Roast Duck

同乐海鲜焖白米粉 Braised Rice Vermicelli with Seafood

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

\$688++ 五位用 / 5 persons

### 品味套餐八 Set Menu 8

鱼生拼盘 Sashimi Platter

黄焖蟹拊鲜鲍翅 'Tanjia'-style Braised Fresh Superior Shark's Fin with Crab Claw

蚝皇三头原只鲜鲍 Braised 3-head Abalone with Oyster Sauce

清蒸西星斑鱼 Steamed Blue Dotted Red Garoupa with Light Soya Sauce

蜜汁烧焗排骨 Baked Pork Rib with Chef's Special Sauce

> 开边波斯顿龙虾伴煎面 (半) Wok-baked Boston Lobster with Crispy Noodles (half)

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

\$888++ 五位用 / 5 persons

- Not valid in conjunction with other promotional programmes, offers, e/vouchers, discount cards, privilege cards, unless otherwise stated.
  - Gross bills will be subjected to 10% service charge and 7% GST.
  - Menus and prices are subject to change without prior notice.

#### **TungLok Seafood**

511 Upper Jurong Road, d'Arena, Singapore 638366 | Tel: 6262 6996 Website: www.tunglokseafood.com