

SPECIAL TASTING MENUS

鸡煲翅海鲜宴 Shark's Fin and Seafood Set

白酒香草局珊瑚虾扒 Baked Prawn Steak with White Wine and Rosemary

火焰古法鸡煲翅 Flambé Traditional-style Boiled Shark's Fin with Chicken

味噌局雪鱼球 Baked Cod Fish with Japanese Miso Sauce

> 黑椒脆皮黑豚软骨 Deep-fried Kurobuta Soft Bone in Black Pepper Sauce

生拆蟹肉泡日本米线 Poached Japanese Mee Sua with Crab Meat in Rich Broth

> 是日精选甜品 Dessert of the Day

鱼翅龙虾鹅肝宴 Shark's Fin, Lobster and Foie Gras Set

香煎法国鹅肝素方层饼 Pan-fried French Foie Gras with Crispy Beancurd Skin served with Pancake

火焰满坛香肘子菜胆鲜鱼翅 Simmered Fresh Shark's Fin with Ham and Cabbage Heart in Rich Broth

上汤蒜片局龙虾 Baked Lobster with Minced Garlic in Superior Stock

香煎西班牙和豚 Pan-fried Kurobuta Pork Tenderloin

带子文武酱捞稻庭面 Braised Handmade Noodles with Scallop in Preserved Vegetables and Dried Conpoy Sauce

雪中情怀 Chilled Mango, Pomelo and Sago with Ice-cream served in Young Coconut

> \$88++ per person (min.2 persons)

Changi City Point, No.5 Changi Business Park Centre 1, Singapore 486038 Tel: 6636 0606

午市海鲜鱼翅宴 Shark's Fin and Seafood Set (Lunch only)

流金沙翠盏虾球 Crisp-fried Prawns coated with Salted Egg Yolk served on Lettuce

黄焖鱼鳔翅 "Tan Jia" style Braised Shark's Fin with Shredded Fish Maw

麻干酱蒸雪鱼球 Steamed Cod Fillet with Spicy Homemade Sauce

杭州东坡肉伴馒头 Braised "Dong Po" Pork served with Mini Buns

粒粒泡米线 Poached "Mee Sua" with Diced Chicken, Mushrooms and Vegetables

杨枝甘露 Chilled Fresh Mango and Pomelo with Sago

> \$48++ per person (min.2 persons)

VivoCity #01-57, 1 Harbourfront Walk, Singapore 098585 Tel: 6376 9555

ront Walk, Front Walk, The Central #02-88, 6 Eu Tong Sen Street, Singapore 059817 Tel: 6336 6022 www.tungloksignatures.com Prices are subject to 10% service charge and 7% GST Menus and prices are

\$68++

per person

(min.2 persons)

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鱼翅海鲜宴 <u>Shark's Fin and Seafood Set</u>

流金沙翠盏元贝 Crisp-fried Stuffed Scallops with Salted Egg Yolk served on Lettuce

火焰古法鸡煲翅 Flambé Traditional-style Boiled Shark's Fin Soup with Chicken

X.0. 酱蜜豆桂花蚌伴素方 Sautéed "Gui Hua" Clams with Broad Beans served with Beancurd Skin in X.O. Sauce

> 姜茸蒸笋壳件 Steamed Live "Soon Hock" Fish with Minced Ginger Sauce

酱烤西施肉菜伴 Stewed Pork Ribs with Homemade Sauce and Vegetables

虾干蟹肉焖雨线 Braised Vermicelli with Crab Meat and Dried Shrimps

雪山杨枝甘露 Chilled Mango, Pomelo and Sago with Ice-cream

\$298++ for 4 persons

片鸭鱼翅海鲜宴 Peking Duck, Shark's Fin and Seafood Set

金陵片皮鸭 Barbecued Whole Peking Duck

满坛香海味花胶烩翅 Braised Shark's Fin with Shredded Fish Maw and Bamboo Piths in "Tan Jia" style

X. 0. 酱云彩炒虾球 Sautéed Prawns with Salad Greens in X.O. Sauce

红枣古法蒸顺福鱼 Steamed Live "Soon Hock" Fish with Red Dates

酱烤西施肉菜伴 Stewed Pork Ribs with Homemade Sauce and Vegetables

金柱雪菌三层楼菜苗 Braised Homemade Beancurd with Snow Fungus, Conpoy Crisps and Vegetables

雪菜火鸭丝干烧香妃面 Braised Homemade Noodles with Shredded Duck Meat and Pickled Vegetables

万星杏甫 Chilled Dessert with Dried Apricots

\$498++ for 10 persons

Changi City Point, No.5 Changi Business Park Centre 1, Singapore 486038 Tel: 6636 0606

经典海鲜餐 Signatures Seafood Set

流金沙翠盏虾球 Crisp-fried Prawns with Salted Egg Yolk served on Lettuce

满坛香鱼鳔羹 Braised Fish Maw Bisque in Rich Broth

文武酱蒸鳕鱼球 Steamed Cod Fish and Preserved Vegetables with Dried Conpoy Sauce

> 烟薰鸭胸伴金砖 Smoked Duck Breast with Beancurd

金柱雪菌泡菜苗 Poached Seasonal Vegetables with Conpoy Crisps and Snow Fungus

> 海皇鱼子炒饭 Fried Rice with Seafood and Fish Roe

万星杏莆 Chilled Dessert with Dried Apricots

\$208++ for 4 persons

VivoCity #01-57, 1 Harbourfront Walk, Singapore 098585 Tel: 6376 9555

Tung Lok Signatures – The Best Under One Roof ront Walk, The Central #02-88, 6 Eu Tong Sen Street, Singapore 059817 Tel: 6336 6022 www.tungloksignatures.com Prices are subject to 10% service charge and 7% GST Menus and prices are

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鸡<mark>煲翅海</mark>鲜宴 <u>Traditional-style Boiled Shark's Fin</u> and Seafood Set

流金沙翠盏元贝 Deep-fried Stuffed Scallops with Salted Egg Yolk served on Lettuce

火焰古法鸡煲翅 Flambé Traditional-style Boiled Shark's Fin Soup with Chicken

云彩炒桂花蚌素鹅伴 Sautéed "Gui Hua" Clams with Salad Greens and Vegetarian Goose

酒香蒸顺福鱼 Steamed Live "Soon Hock" with Chinese Wine

> 明炉烧鸭 Signatures Roast Duck

黄焖白灵菌三层楼 Braised Homemade Beancurd with "Bai Ling" Fungus in "Tan Jia" style

生虾葱油捞香妃面 Braised Homemade Noodles with Live Prawns in Spring Onion Sauce

雪山紫米冻 Coconut Ice-cream with Purple Rice Puree

\$638++ for 10 persons

VivoCity #01-57, 1 Harbourfront Walk, Singapore 098585 Tel: 6376 9555

蟹皇翅海鲜宴 Shark's Fin and Seafood Set

同乐经典 TUNG LOK SIGNATURES

白酒香草局珊瑚虾扒 Baked Coral Prawn Steak with White Wine Sauce and Rosemary

> 生拆蟹肉蟹皇鱼翅 Braised Shark's Fin Soup with Crab Meat and Crab Roe

X. 0. 酱云彩炒珊瑚蚌伴素鹅 Sautéed Coral Clams with Salad Greens in X.O. Sauce combined with Vegetarian Goose

> 剁椒姜茸蒸笋壳 Steamed Live Soon Hock with Pickled Chilli and Minced Ginger

黑椒脆皮黑豚软骨伴金枕 Deep-fried Kurobuta Soft Bone in Black Pepper Sauce

四季长青 Poached Snow Fungus, Wild Fungus, French Beans and "Hong Kong" Cabbage in Pumpkin Stock

荷香腊味鸳鸯糯米饭 "Yuan Yang" Glutinous Rice with Preserved Waxed Meat served on Lotus Leaf

杨枝甘露 Chilled Mango and Pomelo with Sago

\$738++ for 10 persons

Tung Lok Signatures – The Best Under One Roof The Central #02-88, 6 Eu Tong Sen Street, Singapore 059817 Tel: 6336 6022 www.tungloksignatures.com 鲜鱼翅龙虾鹅肝宴 Fresh Shark's Fin, Lobster and Foie Gras Set

香煎鹅肝素方层饼 Pan-fried Foie Gras with Crispy Beancurd Skin served with Pancakes

> 火焰满坛香云肘鲜鱼翅 Flambé Braised Fresh Shark's Fin with Ham in "Tan Jia" style

上汤蒜片局龙虾 Baked Lobster with Minced Garlic in Superior Stock

> 清蒸海星斑 Steamed Live Star Garoupa Fish in Superior Soya Sauce

> 碳烧美国黑豚扒 Grilled U.S. Kurobuta Pork Collar

海参三层楼菜苗 Braised Sea Cucumber with Homemade Beancurd and Vegetables

> 生拆蟹肉西施泡饭 Poached Crispy Rice with Crab Meat

椰皇香茅芦荟冻 Chilled Aloe Vera Gelo topped with Lemon Sherbet served in Young Coconut

\$978++ for 10 persons

Changi City Point, No.5 Changi Business Park Centre 1, Singapore 486038 Tel: 6636 0606

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