



Celebration

法国鹅肝薰鸭酥皮

Pan-fried French Foie Gras and Sliced Smoked Duck
Served with Crisp Puff

浓汤火腿海味翅

Braised Shark's Fin with Ham in Rich Broth

豉味翠豆炒玉带金线

Sautéed Scallops with Salad Greens in Bean Sauce

清蒸海星斑

Steamed Live Star Garoupa in Light Superior Soya Sauce

红酒烩和豚

Stewed Kurobuta Pork in Homemade Red Wine Sauce

鲍鱼海参青蔬

Braised Abalone with Sea Cucumber and Seasonal Vegetables

鱼面筋泡雨线

Poached Rice Vermicelli with Fish Puffs in Rich Broth

桂花芦荟雪莲冻

Chilled Snow Lotus Seeds with Aloe Vera
and 'Gui Hua' Honey

\$888 per table of 10 persons

• 7% 消费税将以折扣前的价格来计算。All prices quoted are subject to 10% service charge and prevailing government taxes.

• 菜单及价格或有更改。Menus and prices are subjected to changes.

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