



WEDDING PACKAGE 2025

TUNG LOK SEAFOOD (GARDENS BY THE BAY)



FOR FULL VENUE BOOKING

- A MINIMUM SPEND OF \$18,000++ IS REQUIRED FOR EXCLUSIVE USE OF THE ENTIRE VENUE.
 - FOOD TASTING FOR 10 PERSONS UP TO 50% DISCOUNT
(NOT VALID FOR WEEKEND, EVE OF PUBLIC HOLIDAY, PUBLIC HOLIDAY
AND SPECIAL OCCASION EG. FATHER'S DAY, VALENTINE DAY)

TOAST AND MAKE MERRY

- ENJOY PREFERENTIAL OF TIGER BEER AT \$480++ PER BARREL OR \$40 PER JUG,
AND GUINNESS STOUT AT \$12++ PER GLASS
- CORKAGE CHARGE OF \$25++ PER BOTTLE FOR WINE AND
\$50 PER BOTTLE FOR HARD LIQUOR
- TEA CEREMONY WITH TEA AND TEA SET RENTAL AVAILABLE AT \$80++

R.O.M DECORATION

- TABLE DECORATION AVAILABLE AT \$120++ (APPLICABLE FOR LESS THAN TWO TABLES)



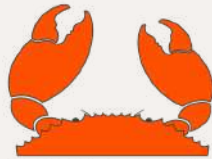
TUNG LOK SEAFOOD (GARDENS BY THE BAY)

Address:

Gardens by the Bay, #01-10, 18 Marina Gardens Drive Singapore 018953
(Opposite Cloud Forest Entrance)

Email: tlseafoodgbb@tunglok.com

Book now at 6022 0188



**TUNG LOK
SEAFOOD**

同乐海鲜

The Singapore Taste

**长地久宴 A
SET MENU A**

传统海鲜拼盘 OCEAN TREASURE PLATTER

- 锦绣百花油条 CRISPY PRAWN MOUSSE FRITTER
- 极品酱海蜇 JELLYFISH WITH X.O. SAUCE
- 香脆苏东仔 CRISP-FRIED BABY SQUID
- 金沙虾球 PRAWN WITH SALTED EGG YOLK

汤 SOUP

红烧蟹肉鱼翅

BRAISED SHARK'S FIN SOUP WITH CRAB MEAT

精选菜肴 SIGNATURE SELECTIONS

X.O. 酱带子芦笋

SAUTÉED FRESH SCALLOP WITH ASPARAGUS IN X.O. SAUCE

红烧北菇鲜鲍鱼

BRAISED ABALONE WITH MUSHROOM

清蒸笋壳鱼

STEAMED MARBLE GOBY WITH LIGHT SOYA SAUCE

蒜香脆皮鸡

CRISPY CHICKEN WITH MINCED FRIED GARLIC

主食 MAIN COURSE

潮州炒面线

FRIED 'MEE SUA' WITH SEAFOOD

甜品 DESSERT

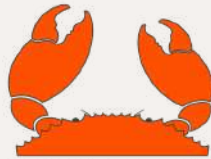
杨枝甘露

CHILLED MANGO CREAM WITH POMELO AND SAGO

\$888++ 每桌十位 / PER TABLE OF 10 GUESTS

SET MENU IS INCLUSIVE OF FREE-FLOW SOFT DRINKS, CHINESE TEA AND PICKLES.

· All prices quoted in Singapore dollars and subject to 10% service charge and prevailing tax.
· Packages and pricing are subject to change without prior notice. Other terms and conditions apply.



**TUNG LOK
SEAFOOD**

同乐海鲜

The Singapore Taste

佳偶天成宴 B

SET MENU B

传统海鲜拼盘 OCEAN TREASURE PLATTER

- 锦绣百花油条 CRISPY PRAWN MOUSSE FRITTER
- 极品酱海蜇 JELLYFISH WITH X.O. SAUCE
- 香脆苏东仔 CRISP-FRIED BABY SQUID
- 黄金腐皮卷 CRISPY SHRIMP ROLL

汤 SOUP

黄焖鱼鳔翅

TANJIA-STYLE BRAISED FISH MAW BISQUE WITH SHARK'S FIN

精选菜肴 SIGNATURE SELECTIONS

富贵干煎大虾

PAN-FRIED PRAWN WITH CHEF'S SPECIAL SAUCE

葱烧海参鲜鲍鱼

BRAISED ABALONE WITH SEA CUCUMBER

金银蒜蒸石斑

STEAMED GAROUPA WITH GARLIC SAUCE

爱尔兰烧鸭

ROAST IRISH DUCK

主食 MAIN COURSE

海鲜干炒面

FRIED NOODLE WITH SEAFOOD

甜品 DESSERT

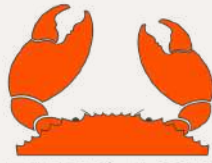
八宝炖桃胶

DOUBLE-BOILED PEACH GUM WITH EIGHT TREASURES

\$1188++ 每桌十位 / PER TABLE OF 10 GUESTS

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**TUNG LOK
SEAFOOD**

同乐海鲜

The Singapore Taste

**十全十美宴 C
SET MENU C**

传统海鲜拼盘 OCEAN TREASURE PLATTER

- 锦绣百花油条 CRISPY PRAWN MOUSSE FRITTER
- 极品酱海蜇 JELLYFISH WITH X.O. SAUCE
- 香脆苏东仔 CRISP-FRIED BABY SQUID
- 金沙虾球 PRAWN WITH SALTED EGG YOLK

汤 SOUP

云腿黄焖鲜鲍翅

BRAISED SUPERIOR SHARK'S FIN SOUP WITH CHINESE HAM

精选菜肴 SIGNATURE SELECTIONS

上汤焗波士顿龙虾

WOK-BAKED BOSTON LOBSTER

红烧鱼鳔鲜鲍鱼

BRAISED ABALONE WITH FISH MAW

清蒸红斑鱼

STEAMED RED GAROUPA FISH WITH LIGHT SOYA SAUCE

杏片咖啡排骨

OVEN-BAKED COFFEE PORK RIB WITH ALMOND FLAKES

主食 MAIN COURSE

鲜虾荷叶饭

FRIED RICE WITH SHRIMP WRAPPED IN LOTUS LEAF

甜品 DESSERT

红莲炖雪蛤

DOUBLE-BOILED HASHIMA WITH LOTUS SEED AND RED DATES

\$1388++ 每桌十位 / PER TABLE OF 10 GUESTS

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