

注册婚宴套餐 ROM & Wedding Menu



TungLok Seafood 181 Orchard Road, #11-05 Orchard Central, Singapore 238896

Tel: 6834 4888

- Minimum of 8 persons per table
- Enjoy complimentary venue decoration
- 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.

注册婚宴品味套餐 (一) ROM & Wedding Set Menu 1

明虾鲜果沙侓 Fresh Fruit and Prawn Salad

X.O. 酱带子西兰花 Sautéed Scallop and Broccoli in X.O. Sauce

黄焖鱼鳔翅 Braised Shark's Fin with Fish Maw

米汤鲜菌浸奶白菜 Poached Young Cabbage and Mushroom in Rice Stock

清蒸笋壳 Steamed Marble Goby with Light Soya Sauce

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

家乡炒面线 Country-style Wok-fried 'Mee Sua'

> 芒果西米露 Chilled Mango Cream with Pomelo and Sago

\$498++ 八位用 / 8 persons \$598++ 十位用 / 10 persons

注册婚宴品味套餐 (二) ROM & Wedding Set Menu 2

传统海鲜拼盘

TungLok 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

鸳鸯虾球

Deep-fried Prawn Prepared in Two Ways

- 麦片 Crispy Oats
- 芥末 Wasabi-mayo

谭家海鲜粒鱼翅

'Tanjia'-style Braised Shark's Fin Broth with Diced Seafood

红烧海参扒鲍鱼

Braised Sea Cucumber with Abalone

蒜香炸子鸡

Crisp-fried Chicken with Minced Garlic

壶底蔭豉蒸石斑鱼

Steamed Garoupa with Black Bean Sauce

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

青柠冰香茅冻

Chilled Lime Shaved Ice with Ice Jelly

\$698++ 八位用 / 8 persons \$798++ 十位用 / 10 persons

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注册婚宴品味套餐 (三) ROM & Wedding Set Menu 3

传统海鲜拼盘

TungLok 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

金盏龙虾松

Sautéed Minced Lobster Meat served in Taro Nest

鱼骨花胶鲍鱼汤

Double-boiled Fish Bone Soup with Abalone and Black Garlic

红烧北菇扒海参

Braised Sea Cucumber with Mushroom

清蒸红斑鱼

Steamed Red Garoupa

蜜汁焗排骨

Baked Pork Rib with Chef's Special Sauce

招牌海鲜焖白米粉 Braised Rice Noodles

with Clam and Shrimp

椰汁白果芋泥

Yam Paste with Ginkgo Nut in Coconut Milk

\$798++ 八位用 / 8 persons \$898++ 十位用 / 10 persons