



TUNG LOK SEAFOOD (PLQ MALL)



TUNG LOK SEAFOOD (ORCHARD CENTRAL)

# WEDDING PACKAGE 2025

TUNG LOK SEAFOOD (ORCHARD CENTRAL & PLQ MALL)



## **INCLUSION (MINIMUM OF 15 TABLES REQUIRED)**

- COMPLIMENTARY 6 BOTTLES OF HOUSE WINE
- COMPLIMENTARY GUEST BOOK FOR GUEST SIGN-IN
- FOOD TASTING FOR 10 PERSONS UP TO 50% DISCOUNT  
(NOT VALID FOR WEEKEND, EVE OF PUBLIC HOLIDAY AND PUBLIC HOLIDAYS)
- ENJOY FREE-FLOW SOFT DRINKS, CHINESE TEA AND PICKLES

## **TOAST AND MAKE MERRY**

- ENJOY PREFERENTIAL OF TIGER BEER AT \$40++ PER JUG  
AND GUINNESS STOUT AT \$12++ PER GLASS
- CORKAGE CHARGE OF \$25++ PER BOTTLE



### **TUNG LOK SEAFOOD (ORCHARD CENTRAL)**

Address:

181 Orchard Road #11-05  
Orchard Central Singapore  
238896

Email: [tlseafoodoc@tunglok.com](mailto:tlseafoodoc@tunglok.com)

Book now at 6834 4888

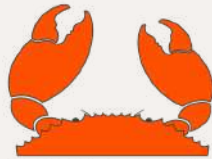
### **TUNG LOK SEAFOOD (PLQ MALL)**

Address:

10 Paya Lebar Road #03-09/10  
PLQ Mall Singapore 409057

Email: [tlseafoodplq@tunglok.com](mailto:tlseafoodplq@tunglok.com)

Book now at 6909 8933



**TUNG LOK  
SEAFOOD**

**同乐海鲜**

*The Singapore Taste*

**长地久宴 A  
WEDDING 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**

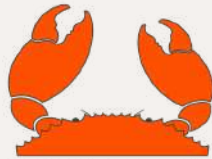
杨枝甘露

CHILLED MANGO CREAM WITH POMELO AND SAGO

**\$888++ 每桌十位 / PER TABLE OF 10 GUESTS**

\*FULL VENUE BOOKING REQUIRES A MINIMUM OF 15 TABLES AND CAN ACCOMMODATE UP TO 18 TABLES.

· 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  
WEDDING 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**

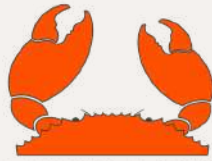
八宝炖桃胶

DOUBLE-BOILED PEACH GUM WITH EIGHT TREASURES

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

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SEAFOOD**

**同乐海鲜**

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**十全十美宴 C  
WEDDING 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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