



WEDDING PACKAGE 2025

TUNG LOK SEAFOOD (PARK REGIS BY PRINCE SINGAPORE)



INCLUSION (MINIMUM OF 14 TABLES REQUIRED)

- ELEGANT DISPLAY FEATURING A THREE-TIER DUMMY CAKE AND A CHAMPAGNE FOUNTAIN, COMPLEMENTED BY A COMPLIMENTARY BOTTLE OF HOUSE CHAMPAGNE.
- 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)

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
- 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)



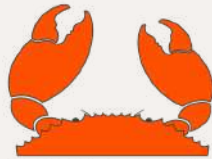
TUNG LOK SEAFOOD (PARK REGIS BY PRINCE SINGAPORE)

Address:

23 Merchant Road, Lobby Level, Singapore 058268
(Behind the Ministry of Manpower)

Email: tlseafoodpr@tunglok.com

Book now at 6721 9118



**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

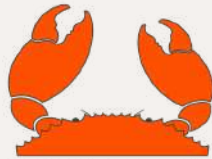
CHILLED MANGO CREAM WITH POMELO AND SAGO

\$888++ 每桌十位 / PER TABLE OF 10 GUESTS

FULL VENUE BOOKING REQUIRES A MINIMUM OF 14 TABLES AND CAN ACCOMMODATE UP TO 16 TABLES.

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

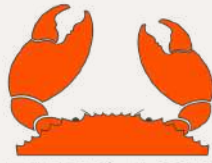
DOUBLE-BOILED PEACH GUM WITH EIGHT TREASURES

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

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龙凤呈祥宴 D
SET MENU D

传统海鲜拼盘 OCEAN TREASURE PLATTER

- 海鲜千丝卷 KATAIFI SEAFOOD ROLL
- 芥末虾球 DEEP-FRIED PRAWN WITH WASABI-MAYO
- X.O. 酱海蜇 JELLYFISH WITH X.O. SAUCE
- 杏片咖啡排骨 COFFEE PORK RIB WITH ALMOND FLAKES

汤 SOUP

响螺花胶炖鸡汤
DOUBLE-BOILED CHICKEN SOUP WITH SLICED CONCH AND FISH MAW

精选菜肴 SIGNATURE SELECTIONS

红烧花菇鲜鲍鱼
BRAISED ABALONE WITH MUSHROOM

金银蒜蒸龙趸鱼
STEAMED GAROUPA FILLET WITH MINCED GARLIC SAUCE

无锡排骨
WUXI-STYLE BRAISED PORK SPARE RIB

主食 MAIN COURSE

黄焖蟹肉面线
'TANJIA'-STYLE BRAISED 'MEE SUA' WITH CRAB MEAT

甜品 DESSERT

椰汁白果芋泥
YAM PASTE WITH GINGKO NUTS IN COCONUT MILK

鸳鸯美点
THE DESSERT DUET

MON-FRI	SAT, SUN & PH LUNCH	SAT, SUN & PH DINNER
\$88++ 每位/PER PERSON	\$88++ 每位/PER PERSON	\$98++ 每位/PER PERSON

BOOKING REQUIRES A MINIMUM OF 20 PERSONS.
ENJOY COMPLIMENTARY ROM TABLE DECORATION.

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金玉良缘宴 E
SET MENU E

传统海鲜拼盘 OCEAN TREASURE PLATTER

- 鲜虾腐皮卷 CRISPY BEANCURD SKIN ROLL
- X.O. 酱海蜇 JELLYFISH WITH X.O. SAUCE
- 加州沙拉金杯 CALIFORNIA SALAD IN CRISPY CUP
- 蜜汁炭烧黑豚肉 BBQ HONEY IBERICO PORK

汤 SOUP

黄焖鱼鳔花胶羹
'TANJIA'-STYLE BRAISED FISH MAW BISQUE

精选菜肴 SIGNATURE SELECTIONS

干煎大虾皇
PAN-FRIED KING PRAWN WITH SUPERIOR SOY SAUCE

油浸加拿大鲈鱼
DEEP-FRIED CANADIAN SEA PERCH IN LIGHT SOY SAUCE

京烤排骨伴炸馒头
BEIJING-STYLE BAKED PORK RIB SERVED WITH DEEP-FRIED 'MAN TOU'

主食 MAIN COURSE

原只鲍鱼荷叶饭
LOTUS LEAF RICE WITH WHOLE ABALONE

甜品 DESSERT

雪山杨枝甘露
CHILLED MANGO CREAM WITH POMELO, SAGO
AND COCONUT ICE-CREAM SERVED IN YOUNG COCONUT

鸳鸯美点

THE DESSERT DUET

MON-FRI	SAT, SUN & PH LUNCH	SAT, SUN & PH DINNER
\$128++ 每位/PER PERSON	\$128++ 每位/PER PERSON	\$138++ 每位/PER PERSON

BOOKING REQUIRES A MINIMUM OF 20 PERSONS.
ENJOY COMPLIMENTARY ROM TABLE DECORATION.

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双喜临门宴 F
SET MENU F

前菜 APPETISER

火龙果龙虾沙拉

LOBSTER SALAD IN DRAGON FRUIT BOWL

汤 SOUP

石锅云腿黄焖鲜鲍翅

BRAISED FRESH SUPERIOR SHARK'S FIN
WITH CHINESE HAM IN HOT STONE POT

精选菜肴 SIGNATURE SELECTIONS

红斑狮子头

BRAISED RED GAROUPA LION'S HEAD

红烧花菇鲍莆

BRAISED SLICED ABALONE WITH MUSHROOM

蒜香烧鸡腿

ROAST CHICKEN DRUMSTICK WITH CRISPY GARLIC

主食 MAIN COURSE

鱼籽金银蟹肉炒饭

GOLDEN FRIED RICE WITH CRAB MEAT TOPPED WITH TOBIKO

甜品 DESSERT

榴莲忘返

CHILLED BLACK GLUTINOUS RICE
WITH DURIAN PURÉE AND COCONUT ICE-CREAM

鸳鸯美点

THE DESSERT DUET

MON-FRI	SAT, SUN & PH LUNCH	SAT, SUN & PH DINNER
\$168++ 每位/PER PERSON	\$168++ 每位/PER PERSON	\$178++ 每位/PER PERSON

BOOKING REQUIRES A MINIMUM OF 20 PERSONS.
ENJOY COMPLIMENTARY ROM TABLE DECORATION.

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