



婚宴配套 Wedding Menu

TungLok Seafood

511 Upper Jurong Road
d'Arena
Singapore 638366
Tel: 6262 6996

Wedding Package include:

- Free-flow soft drinks and Chinese tea.
- Complimentary bottle of House Champagne.
- Display of elegant 3-tier dummy cake and champagne fountain set-up.
 - Waiver of corkage charge.
- Enjoy preferential pricing of Tiger Beer (\$450++ per barrel or \$38++ per jug).
 - Complimentary guest book available for guests sign-in.
- Complimentary invitation cards for 70% of confirmed guests (exclusive of printing of inserts).
 - Food tasting for 10 persons at up to 50% discount (Valid on Mondays to Fridays only).
 - A minimum of 24 tables and maximum of 29 tables are allowed for booking with 10 persons at each table.

- 以上价格另加 10%服务费及政府消费税 All prices are subject to 10% service charge and prevailing government taxes.
- 不可同时用促销, 折扣, 特惠礼宾卡和餐卷优待 Not valid in conjunction with other promotional programmes, offers, e-vouchers, discount cards and privilege cards, unless otherwise stated.



佳偶天成宴 A
Wedding Set Menu A

传统海鲜拼盘

Traditional Seafood Combination

- 桂花鱼翅 Stir-fried Shark's Fin with Egg
 - 香脆苏东仔 Crisp-fried Baby Squid
 - 极品酱海蜇 Jellyfish with X.O. Sauce
- 鲜虾腐皮卷 Pan-fried Beancurd Skin Roll with Shrimp and Chives

黄焖鱼鳔羹

Fish Maw Bisque

西汁芥末虾球

Deep-fried Prawn with Wasabi-mayo Sauce

红烧香菇鲜鲍鱼

Braised Abalone with Mushroom

金银蒜蒸龙虎斑鱼

Steamed Garoupa with Minced Garlic Sauce

杏仁咖啡排骨

Oven-baked Coffee Pork Rib with Almond Flakes

海鲜炒面

Crispy Noodles with Seafood

椰汁白果芋泥

Yam Paste with Gingko Nuts in Coconut Milk

\$688++ 十位用 / 10 persons

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天长地久宴 B
Wedding Set Menu B

传统海鲜拼盘

Traditional Seafood Combination

- 桂花鱼翅 Stir-fried Shark's Fin with Egg
- 极品酱海蜇 Jellyfish with X.O. Sauce
- 香脆苏东仔 Crisp-fried Baby Squid
- 金沙虾球 Deep-fried Prawn with Salted Egg Yolk

红烧蟹肉鱼翅

Braised Shark's Fin with Crab Meat

X.O. 酱带子芦笋

Sautéed Scallop with Asparagus in X.O. Sauce

葱烧海参鲜鲍鱼

Braised Abalone with Sea Cucumber

清蒸笋壳

Steamed Marble Goby with Light Soya Sauce

蒜香脆皮鸡

Crispy Chicken with Minced Fried Garlic

潮州炒面线

Fried 'Mee Sua' with Seafood

杨枝甘露

Chilled Mango Cream with Pomelo and Sago

\$888++ 十位用 / 10 persons

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十全十美宴 C
Wedding Set Menu C

传统海鲜拼盘

Traditional Seafood Combination

- 桂花鱼翅 Stir-fried Shark's Fin with Egg
- 极品酱海蜇 Jellyfish with X.O. Sauce
- 香脆苏东仔 Crisp-fried Baby Squid
- 金沙虾球 Deep-fried Prawn with Salted Egg Yolk

云腿黄焖鲜鲍翅

Braised Fresh Superior Shark's Fin with Chinese Ham

上汤焗波士顿龙虾

Wok-baked Boston Lobster in Superior Broth

红烧香菇鲜鲍鱼

Braised Abalone with Mushroom

清蒸红斑鱼

Steamed Red Garoupa with Light Soya Sauce

蜜汁焗排骨

Baked Pork Rib with Chef's Special Sauce

鲜虾荷叶饭

Fried Rice with Shrimp wrapped in Lotus Leaf

红莲炖雪蛤

Double-boiled Snow Hashima with Red Dates and Lotus Seeds

\$1388++ 十位用 / 10 persons

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