

<u>婚宴配套</u> 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.



<u>佳偶天成宴 A</u> 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

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



<u>天长地久宴 B</u> 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 Soy 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



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 Soy 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