







WEDDING PACKAGE 2025

TUNG LOK SEAFOOD (D'ARENA JURONG)











INCLUSION (MINIMUM OF 24 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 (d'Arena Jurong)

Address:

d'Arena, 511 Upper Jurong Road, Singapore 638366

Email: tlarena@tunglok.com

Book now at 6262 6996









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

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

SET MENU IS NOT AVAILABLE ON WEEKDENDS, EVE OF PUBLIC HOLIDAY AND PUBLIC HOLIDAYS

• FULL VENUE BOOKING REQUIRES A MINIMUM OF 24 TABLES AND CAN ACCOMMODATE UP TO 29 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







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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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 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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