



TUNGLOK
SIGNATURES

Wedding Package 2023 TungLok Signatures @ Antica Ballroom, Orchard Rendezvous Hotel (for 100 persons)

WEDDING PACKAGE AT \$2,000.00++ (1 SESSION)

(Package is worth \$2,500 and above)

- ♥ Rental of LCD projector, DVD player, screen during wedding banquet *(worth \$1,000)*
- ♥ Exquisite decorations for backdrop, aisle stand with fresh flowers and floral centrepieces for all tables *(worth \$900)*
- ♥ Choice of wedding favours for every guest *(worth \$300)*
- ♥ Choice of complimentary Oriental or Western theme invitation cards based on your guaranteed attendance (Printing of inserts not included) *(worth \$300)*
- ♥ Complimentary food tasting for 5 persons held in TungLok Signatures @ Orchard Rendezvous Hotel on weekday (Monday – Thursday) only, excluding public holidays and eve.

OPTIONAL:

- ♥ House pour wines @ \$48.00++ per bottle
- ♥ Tiger Beer (20L) @ \$600.00++ per barrel
- ♥ One Night Stay in Superior Room @ \$250.00++ per room, per night (preferred rate)



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ROM MENU 1 (LUNCH AND DINNER)

流金沙翠盞元贝伴鲜果冻

*Deep-fried Scallop with Salted Egg Yolk
Served on Lettuce with Fresh Fruits*

火焰满坛香金钱翅

Tanjia-style Flambé Braised Shark's Fin

米酒芹香蒸翡翠鲈鱼

Steamed Jade Perch Belly with Chinese Wine and Parsley

古法盐焗鸡脯

Salt-Baked Sakura Chicken Steak in Traditional Style

黄焖竹炭豆腐

*Braised Bamboo Charcoal Beancurd with Vegetables
in Pumpkin Stock*

手打鱼腐泡米线菜伴

Poached 'Mee Sua' with Homemade Fish Puff and Vegetables

杨枝甘露

Chilled Mango Cream with Sago and Pomelo

Menu Priced at \$98.00++ per person

(包括气水和中國茶 / includes soft drinks and chinese tea)



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ROM MENU 2 (LUNCH AND DINNER)

白雪藏龙

Australia Lobster with Fruits Salad

竹少爷

*Beijing-style Braised Shark's Fin, Shredded Sea
Cucumber, Mini Pearl Abalone and Fish Maw
in Brown Sauce served in Mini Bamboo Cup*

豌豆酱蒸顺壳腩

Steamed Marble Goby Belly with Garden Pea Sauce

陈醋蜜汁龙子肉伴香茄

*Deep Fried Prime Pork with Vintage & Honey Sauce
Combined Cherry Tomato*

10头鲍鱼秋菇菜苗

Braised 10-head Abalone with Mushroom and Vegetables

元贝泡日本米线

Poached Mee Sua with Scallop in Broth

椰皇青柠雪葩芦荟冻

*Chilled Lemongrass Jelly with Aloe Vera topped with
Lime Sorbet Served in Mini Coconut*

Menu Priced at \$128.00++ per person

(包括气水和中國茶 / includes soft drinks and chinese tea)



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ROM MENU 3 (LUNCH AND DINNER)

冰镇龙虾火龙果冻

Lobster Salad with Caviar Served on Dragon Fruit

火焰南天蟹肉金钱翅

*Flambéed Double-boiled Shark's Fins and Crab Meat
with Pumpkin Stock Served in Claypot*

米酒芹香蒸星班球

Steamed Star Garoupa Fillet with Chinese Wine & Parsley

10头鲍鱼秋菇菜苗

Braised 10-head Abalone with Mushroom and Vegetables

香煎西班牙和豚

Pan Fried Spanish Iberico Pork

饺子元贝浓汤泡稻庭面

*Poached Inaniwa Noodles with Scallop and Dumpling
in Rich Broth*

椰皇荔枝雪葩芦荟冻

*Chilled Aloe Vera Lemongrass Jelly topped
with Lychee Sorbet served in Mini Coconut*

Menu Priced at \$148.00++ per person

(包括气水和中國茶 / includes soft drinks and chinese tea)



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ROM MENU 4 (LUNCH AND DINNER)

秘汁龙虾扒伴鲜果冻

*Pan-fried Lobster Steak in Chef's Secret Recipe
With Fresh Fruit*

火焰椰皇老爷小米金钱翅

*Flambe Double-boiled Shark's Fins with Millet
in 'Tan Jia' Style served in coconut*

乾坤星斑球

Star Garoupa prepared in Two Ways

劲蒜蒸 *Steamed with Minced Garlic*

油浸 *Deep-fried with Light Soya Sauce*

6头原粒鲍鱼海参菜苗

Braised 6-head Abalone & Sea Cucumber with Vegetable

伦敦鸭鹅肝素方层饼伴番茄

*Sliced London Duck Skin with Foie Gras served on
Homemade Pancake Combined with Cherry Tomato*

泉水蛋元贝泡稻庭面伴菜

Poached Japanese Noodle with Star Scallop and Boiled Egg

雪中情怀

*Chilled Mango, Pomelo and Sago with Ice-cream
Served in Mini Coconut*

Menu Priced at \$178.00++ per person

(包括气水和中國茶 / includes soft drinks and chinese tea)