



Tung Lok Catering Premium Bento Menu

	\$30.00+ Per Bento Set	\$35.00+ per Bento Set	\$40.00+ Per Bento Set
	(Minimum 20 Bento per Menu)	(Minimum 20 Bento per Menu)	(Minimum 20 Bento per Menu)
Asian	<p>Chinese Smoked Duck Salad with Citrus</p> <p>Wok Fried Pineapple Fried Rice with Chicken Floss</p> <p>Steam Silken Tofu with Mixed Vegetables and Crabmeat</p> <p>Fried Locally Sourced Seabass Fillet with Black Bean Sauce</p> <p>Fragrant Kam Heong Chicken with Curry Leaves</p> <p>Sauteed Tiger Prawns with Celery and Cashew Nuts</p> <p>Osmanthus Aiyu Jelly with Aloe Vera</p>	<p>Thai Style Tiger Prawn Salad with Vermicelli</p> <p>Stir Fried Country Style Mee Sua with Shredded Chicken</p> <p>Poached Broccoli with Mushrooms in Crabmeat Egg white Sauce</p> <p>Steam Locally Sourced Seabass in Chefs Special Taucheo Sauce</p> <p>Sichuan Style Mala Fried Chicken and Cashew Nuts</p> <p>Fragrant Oats Cereal Tiger Prawns</p> <p>Osmanthus Aiyu Jelly with Aloe Vera</p>	<p>Mini Lobster Mayo Salad with Melon with Honey melon and Tobiko</p> <p>Steam Yam and Truffle Rice with Roasted Chestnuts</p> <p>Braised Spinach in Superior Sauce and Pearl Abalone</p> <p>Oven Baked Locally Sourced Red Snapper with Nonya Sauce and Ginger Flower</p> <p>Braised Herbal Style Chicken with Gojiberrries</p> <p>Golden Salted Egg Yolk Tiger Prawns with Curry Leaves</p> <p>Osmanthus Aiyu Jelly with Aloe Vera</p>
Western	<p>Roasted Potato Salad, Gherkins, Scallions and Turkey bacon</p> <p>Steamed Brown Butter and Plumped Raisin Rice</p> <p>Caramelised Carrots with Ginger and Salted Butter</p> <p>Baked Barramundi, Braised Baby Leeks, Vine Ripened Tomato Fondue</p> <p>Spring Chicken Fricassee and Wild Mushrooms</p> <p>Breaded Tiger Prawns with Citrus Tartare Sauce</p> <p>Rich Chocolate Cake with Caramelised Biscuit Crumble</p>	<p>Grilled Chicken and Feta Cheese Salad with Roasted Vegetables and Olives</p> <p>Pasta Ala Puttanesca</p> <p>Poached Asparagus, Hollandaise, Flying Fish Roe</p> <p>Norwegian Salmon on Sauce Viege, Salmon Roe and Dill</p> <p>Grilled Moroccan Spiced Chicken, Charred Onions and Peppers</p> <p>Tiger Prawn Cake with Citrus Tartare Sauce</p> <p>Rich Chocolate Cake with Caramelised Biscuit Crumble</p>	<p>Mediterranean Pasta Salad with Shrimps and Soft Herb Vinaigrette</p> <p>Paella Style Rice with Aromatics and Crispy Rice</p> <p>Baby Corn Elotes with Lime Mayo</p> <p>Oven Roasted Barramundi with Smoked Spanish Paprika Bruere Blanc</p> <p>Grilled Caribbean Chicken, Tomato and Ripened Pineapple Salsa</p> <p>Gambas al Ajillo, Spanish Chilli Shrimps</p> <p>Rich Chocolate Cake with Caramelised Biscuit Crumble</p>
International	<p>Marinated Baby Octopus Salad with Japanese Cucumber</p> <p>"Tom Yam Goong" Fried Rice with Tiger Prawns</p> <p>Cauliflower with Mushrooms and Gui Fei Abalone</p> <p>Oven Roasted Barramundi with Roasted Vegetables</p> <p>Taiwanese Style Chicken Katsu with Chilli Powder</p> <p>Poached Scallops with Citrus and Caper Sauce</p> <p>Pandan Ondeh Ondeh Cake</p>	<p>Prawn Cocktail Salad with Flying Fish Roe</p> <p>Iranian Saffron Rice with Peanuts and Parmagianno Regianno</p> <p>Steam Market Vegetables Pot-au-Feu with Truffle oil</p> <p>Roasted Salmon Fillet with Crabmeat in Bouillabaisse Sauce</p> <p>Herbal Style Minced Chicken Cake with Superior Sauce</p> <p>Golden Salted Egg Yolk Tiger Prawns with Curry Leaves</p> <p>Pandan Ondeh Ondeh Cake</p>	<p>Smoked Salmon, Marinated Tomatoes and Citrus Salad</p> <p>Wok Fried Black Truffle Ee Fu Noodles</p> <p>Sauteed 5 Treasure Vegetables with Lotus Seeds and Lily Bulb</p> <p>Unagi Kabayaki with Furikake</p> <p>Chicken Normandy with Caramelised Granny Smith Apples</p> <p>Grilled Whole Prawns with Signature Chilli Crab Sauce</p> <p>Pandan Ondeh Ondeh Cake</p>

*** Delivery Charges of \$60.00+ per trip will be imposed for all location in Mainland Singapore***