



## Tung Lok Catering Premium Lacquer Box Menu

	\$55.00+ per Bento Set	\$75.00+ per Bento Set	\$95.00+ per Bento Set
	(Minimum 10 Bento per Menu)	(Minimum 10 Bento per Menu)	(Minimum 10 Bento per Menu)
<b>Asian</b>	Asian Ahi Tuna, Thai Mango Salsa, Avocado	Chilled Crabmeat Compression with Chilli Crab, Pomelo and Coriander Cress	Chilled Scallops, Citrus, Fennel, Chinese Tea Vinaigrette
	Wok Fried Basmati Black Olive Rice with Dice Mixed Seafood	Stir Fried Country Style Fish Paste Noodles with Sea Clams	Steam Yam and Black Truffle Rice with Roasted Chestnuts on Lotus Leaf
	Stir Fried US Asparagus, Lily Bulb, Lotus Seeds and Black Fungus with Sea Clams	Stir Fried Broccolini with Crispy Garlic and Shredded Conpoy with XO Canadian Scallops	Stir Fried Broccolini with Crispy Garlic and Shredded Conpoy with XO Style 6 head Abalone
	Teochew Style Steam Crimson Snapper with fermented plum and Mushrooms	Hong Kong Style Steam Pearl Garoupa with Fragrant Oil	Hong Kong Style Steam Alantic Black Codfish with Fragrant Oil
	Poached Santori Chicken in Sichuan Mala Sauce and Roasted peanuts	Superior Soy Sauce Braised Santori Chicken with Soft Centered Eggs	Roasted Peking Duck with Angelica Herbal sauce with Brazilian Agaricus Mushrooms
	Deep Fried Tiger Prawns with Superior Tanjia Pumpkin sauce	Grilled Garlic Butter Whole Angka Prawns with Cilantro	Lightly Fried Rock Lobster dressed with Wasabi Mayonaise, Pomelo and Flying Fish Roe
	Chilled Peach Gum White Fungus and Lotus Seeds	Chilled Peach Gum White Fungus, Lotus Seeds and Sea Coconut	Chilled Peach Gum White Fungus, Lotus Seeds and Birds Nest
<b>Western</b>	Crabmeat Remoulade, Avocado, Apple and Frisee Salad	Salmon Trout Roulade, Fennel Slaw, Ikura, Citrus Dressing	Poached Lobster, Compressed Melon, Passionfruit Dressing, Seaweed Tapioca Pearls
	Pasta Pomodoro in Semi Dried Tomato Pronto Sauce, Oven Confit Vine Tomatoes, Olive Tapenade	Iranian Seafood Basmati Pilaf Rice with Crispy Cheese and Fresh Herbs	Black Truffle Mushroom Orecchiette with Morel Mushrooms and Aged Parmesan Cheese
	Roasted Heirloom Baby Carrots, Dukkha Spiced Granola	Rosemary Smoked Ratte Potatoes on Spanish Paprika and Emmenthal Sauce	Charred Broccolini Soft boiled Eggs with Smoked Salmon
	Fresh Norwegian Salmon En Papillote in Braised leeks with Ikura	Roasted Crimson Snapper on Market Seafood Boullabaise Sauce	Roasted Chilean Cod, Braised Savoy Cabbage, Caviar Buerre Nantais
	Santori Chicken Ala Supreme, Smoked Veloute and Sweetpeas	Confit of Duck Leg, Plumped Golden Raisins, Spiced Jus	72 hrs Sous Vide Angus Beef Shortribs, Chimmicuri, Garlic Confit
	Sauteed Tiger Prawns with Cajun Louisiana Sauce and Swimmer Crab Meat	Argentinean Spiced Angka Prawns Grilled over charcoal	Pan Roasted Hokkaido Scallops on Venus Clam Vongole Sauce
	Mango Mousse Cake, Mango Spheres, Pomelo	Strawberry Shortcake, Meringue, Raspberry Coulis	72% Chocolate Cake, Chocolate Soil, Forest Berries
<b>International</b>	Smoked Salmon "Yu Sheng" Inspired Salad with Crispy Crackers and Pickles	Ahi Tuna Nicoise Salad with Eggs, French Beans, Anchovies and Olives	Seasonal Moriawase of Sashimi
	Braised Ee Fu Noodle with Assortment of Wild Mushrooms	Steamed Basmati Rice with Chestnuts, Waxed Chicken Sausage, Salted Egg in Lotus Leaf	Japanese Short Grain Rice with Sakura Ebi Furikake and Pickles
	Wok Sauteed Sugar Snap Peas, Homemade XO Sauce with Hokkaido Scallops	Poached Superior Cabbage in Tanjia Sauce and Abalone	Chawanmushi, Ikura and Mini Abalone
	Steamed Norwegian Salmon with Sauce Viege and Capers	Oven Baked Crimson Snapper with HARRISA on Babaganoush	Misoyaki Gindara with Hajjikami
	Roasted Jerk Spiced Santori Chicken on Bean Cassoulet	Baharat marinated Santori Chicken, Charcoal Grilled with Fresh Lime	Wagyu Beef Teppanyaki with Black Truffle Salsa
	Fresh Tiger Prawns with Chilli Crab Sauce, Flying Fish Roe	Gratinated Angka Prawns with Aged Cheese and Herb Breadcrumbs	Arburi Botan Ebi with Yuzu Butter
	Chilled Peach Gum White Fungus and Lotus Seeds	Strawberry Shortcake, Meringue, Raspberry Coulis	Handcrafted Japanese Mochi

\*\*\* No Delivery Charges will be imposed within 2 Kilometres from (26 Tai Seng Street, Singapore 534057)

\*\*\* Delivery Charges of \$35.00+ per trip will be imposed should the delivery is beyond 2 Kilometres\*\*\*