



## Tung Lok Catering Premium Lacquer Box Menu

	<b>\$55.00+ per Bento Set</b> <b>(Minimum 20 Bento per Menu)</b>	<b>\$75.00+ per Bento Set</b> <b>(Minimum 20 Bento per Menu)</b>	<b>\$95.00+ per Bento Set</b> <b>(Minimum 20 Bento per Menu)</b>
<b>Asian</b>	Asian Ahi Tuna, Thai Mango Salsa, Avocado  Wok Fried Basmati Black Olive Rice with Dice Mixed Seafood  Stir Fried US Asparagus, Lily Bulb, Lotus Seeds and Black Fungus with Sea Clams  Teochew Style Steam Crimson Snapper with fermented plum and Mushrooms  Poached Santori Chicken in Sichuan Mala Sauce and Roasted peanuts  Deep Fried Tiger Prawns with Superior Tanjia Pumpkin sauce  Chilled Peach Gum White Fungus and Lotus Seeds	Chilled Crabmeat Compression with Chilli Crab, Pomelo and Coriander Cress  Stir Fried Country Style Fish Paste Noodles with Sea Clams  Stir Fried Broccolini with Crispy Garlic and Shredded Conpoy with XO Canadian Scallops  Hong Kong Style Steam Pearl Garoupa with Fragrant Oil  Superior Soy Sauce Braised Santori Chicken with Soft Centered Eggs  Grilled Garlic Butter Whole Angka Prawns with Cilantro  Chilled Peach Gum White Fungus, Lotus Seeds and Sea Coconut	Chilled Scallops, Citrus, Fennel, Chinese Tea Vinaigrette  Steam Yam and Black Truffle Rice with Roasted Chestnuts on Lotus Leaf  Stir Fried Broccolini with Crispy Garlic and Shredded Conpoy with XO Style 6 head Abalone  Hong Kong Style Steam Atlantic Black Codfish with Fragrant Oil  Roasted Peking Duck with Angelica Herbal sauce with Brazilian Agaricus Mushrooms  Lightly Fried Rock Lobster dressed with Wasabi Mayonaise, Pomelo and Flying Fish Roe  Chilled Peach Gum White Fungus, Lotus Seeds and Birds Nest
<b>Western</b>	Crabmeat Remoulade, Avocado, Apple and Frisee Salad  Pasta Pomodoro in Semi Dried Tomato Pronto Sauce, Oven Confit Vine Tomatoes, Olive Tapenade  Roasted Heirloom Baby Carrots, Dukkha Spiced Granola  Fresh Norwegian Salmon En Papillote in Braised leeks with Ikura  Santori Chicken Ala Supreme, Smoked Veloute and Sweetpeas  Sautéed Tiger Prawns with Cajun Louisiana Sauce and Swimmer Crab Meat  Mango Mousse Cake, Mango Spheres, Pomelo	Salmon Trout Roulade, Fennel Slaw, Ikura, Citrus Dressing  Iranian Seafood Basmati Pilaf Rice with Crispy Cheese and Fresh Herbs  Rosemary Smoked Ratte Potatoes on Spanish Paprika and Emmenthal Sauce  Roasted Crimson Snapper on Market Seafood Boullabaise Sauce  Confit of Duck Leg, Plumped Golden Raisins, Spiced Jus  Argentinean Spiced Angka Prawns Grilled over charcoal  Strawberry Shortcake, Meringue, Raspberry Coulis	Poached Lobster, Compressed Melon, Passionfruit Dressing, Seaweed Tapioca Pearls  Black Truffle Mushroom Orecchiette with Morel Mushrooms and Aged Parmesan Cheese  Charred Broccolini Soft boiled Eggs with Smoked Salmon  Roasted Chilean Cod, Braised Savoy Cabbage, Caviar Buerre Nantais  72 hrs Sous Vide Angus Beef Shortribs, Chimmicuri, Garlic Confit  Pan Roasted Hokkaido Scallops on Venus Clam Vongole Sauce  72% Chocolate Cake, Chocolate Soil, Forest Berries
<b>International</b>	Smoked Salmon "Yu Sheng" Inspired Salad with Crispy Crackers and Pickles  Braised Ee Fu Noodle with Assortment of Wild Mushrooms  Wok Sautéed Sugar Snap Peas, Homemade XO Sauce with Hokkaido Scallops  Steamed Norwegian Salmon with Sauce Viege and Capers  Roasted Jerk Spiced Santori Chicken on Bean Cassoulet  Fresh Tiger Prawns with Chilli Crab Sauce, Flying Fish Roe  Chilled Peach Gum White Fungus and Lotus Seeds	Ahi Tuna Nicoise Salad with Eggs, French Beans, Anchovies and Olives  Steamed Basmati Rice with Chestnuts, Waxed Chicken Sausage, Salted Egg in Lotus Leaf  Poached Superior Cabbage in Tanjia Sauce and Abalone  Oven Baked Crimson Snapper with HARRISA on Babaganoush  Baharat marinated Santori Chicken, Charcoal Grilled with Fresh Lime  Gratinated Angka Prawns with Aged Cheese and Herb Breadcrumbs  Strawberry Shortcake, Meringue, Raspberry Coulis	Seasonal Moriawase of Sashimi  Japanese Short Grain Rice with Sakura Ebi Furikake and Pickles  Chawanmushi, Ikura and Mini Abalone  Misoyaki Gindara with Haijikami  Wagyu Beef Teppanyaki with Black Truffle Salsa  Arburi Botan Ebi with Yuzu Butter  Handcrafted Japanese Mochi

\*\*\* Delivery Charges of \$35.00+ per trip will be imposed for all location in Mainland Singapore\*\*\*