



TUNG LOK CATERING



CHRISTMAS PARADISE

16 NOVEMBER 2020 TO 3 JANUARY 2021





TUNG LOK CATERING



CHRISTMAS MENU 1
4 CALLING BIRDS

DAILY BAKERY

Baker's Selection of Bread Roll and Butter

Grissini | Artisanal Butter

APPETISER

Elderflower Charred Smoked Salmon

Horseradish Cream | Crisped Juniper Berries | Granny Smith Apple Foam

SOUP

English Peas and Spearmint

Buckwheat | Mechoui Paneer | Affilia

MAIN

Pan-roasted K hlbarra Barramundi

Umami Chlorophyll Potato Mousseline | Cipollini | Mirror Carrot | La Chinata Paprika Fumet

OR

60 Degrees Free Range Chicken

Umami Chlorophyll Potato Mousseline | Cipollini | Mirror Carrot | Morel Chicken Reduction

DESSERT

Dark Chocolate Fudge Christmas Cake

Seasonal Fruits | Mango Spheres | Chocolate Curls | Assorted Nuts

\$100 per person

- Minimum 10 persons.
- Transportation fee and operating equipment are chargeable at \$400.
- Prices quoted include provision of chef, service staff and free flow of soft drinks for the duration of the event.
- All prices are subject to 10% service charge and 7% GST.





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CHRISTMAS MENU 2
5 GOLDEN RINGS

DAILY BAKERY

Baker's Selection of Bread Roll and Butter

Grissini | Artisanal Butter

APPETISER

Ume and Tomate

Gravlax | Pickled Shallots | Hijiki

SOUP

U.S. Asparagus Soup

Smoked Turkey Ham | Parmigiana Crumble

MAIN

Medallion of Norwegian Salmon

Pommes Cheese Croquette | Ginger Kabocha Purée | Roasted Broccolini | Clam Nage

OR

Lightly Charred Duck Magret

Pommes Cheese Croquette | Ginger Kabocha Purée | Roasted Broccolini | Cassis Duck Jus

MAIN 2

Sous Vide Turkey Breast

Truffle Chestnut Stuffing | Cranberry Jam | Forest Mushroom Gravy

DESSERT

Chestnut Gâteau

Macaroon | Chocolate | Spiced Crumble

\$120 per person

- Minimum 10 persons.
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CHRISTMAS MENU 3
6 GEESE A LAYING

DAILY BAKERY

Baker's Selection of Bread Roll and Butter
Grissini | Artisanal Butter

AMUSE-BOUCHE

Textures of Watermelon
Mock Sashimi | Fermented Olive | Feta Mousse

APPETISER

Terrine of Foie Gras and Hawthorne
Nashi Pear | Sarawak Black Pepper Gel | Grey Dentelle

SOUP

Rendered Canard and Focaccia Veloute
Rocket Oil | Dehydrated Tomato | Candied Orange

MAIN

72 Hours Sous Vide Angus Shortrib
Rosemary Smoked Potato Mash | Baby Beets | Eryngii | Chimichuri

OR

Leek Ashed Atlantic Codfish
Rosemary Smoked Potato Mash | Baby Beets | Eryngii | Saffron Beurre Nantais

MAIN 2

Sous Vide Turkey Breast
Truffle Chestnut Stuffing | Cranberry Jam | Forest Mushroom Gravy

DESSERT

Le Blackforest
Sour Cherries | White Chocolate | Chazuke

\$150 per person

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