## RESTAURANT REVIEWS

## Tung Lok Signatures \*\*\*\*

Cantonese. #02-89 The Central, 6 Eu Tong Sen St., 6336-6022.

Mighty Tung Lok Group restaurants hardly disappoint—and Tung Lok Signatures is no exception. When we stepped into the three-month-old second outlet on a weekend, it looked impeccable in cool shades of beige, with ivory-colored chairs and door frames to match. We tried to navigate the very thick menu but were lost. Thankfully a very enthusiastic server recommended some dishes. We tried the roasted duck (\$28) and it had a wonderfully crispy skin and was unforgettable. It remained the highlight of

our good meal. The day's special, the steamed green wrasse (\$42) was tasty, as was the sautéed venison with wild mushrooms and spring onions (\$18). Their double-boiled soup of sea treasures with Chinese herbs (\$28) was refreshing, while the braised beancurd with golden mushrooms (\$18) was OK. Overall, this is a great place to have a good chow down as the Tung Lok standard is still very high, along with a team that looks as if they enjoy what they do. Open 11:30am-2:30pm, 6-10:15pm. a. 7: B. A. at The Central. AE,MC,V. \$55-\$55\$