

# 点心老火汤海鲜餐(1) Dim Sum, Daily Soup and Seafood Set (LUNCH ONLY)

点心两款

Two Kinds of Dim Sum

经典老火汤

Daily Signature Boiled Soup

蒜香蒸海鲈腩

Steamed Sea Bass Belly with Minced Garlic

四杯鸡拼蜜汁叉烧

Roast Soya Chicken and Honey Kurobuta Pork Platter

鸡汤杞子泡青蔬

Poached Vegetables with Wolfberry in Chicken Stock

砂煲福建饭

Hokkien-style Fried Rice

**\$88++ for 4 persons** 

午市花胶海鲜宴 (2) Fish Maw Soup and Seafood Set (LUNCH Only)

创意花菇三品

Trio of Shiitake Mushroom

黄焖竹筒鱼鳔羹

Braised Fish Maw Saffron Bisque served in Bamboo Cup

蒜香蒸海鲈腩

Steamed Sea Bass Belly with Minced Garlic

蜜汁龙子肉菜伴

Deep-fried Prime Pork Belly with Honey Sauce and Vegetables

鱼面筋泡云南米线

Poached Yunnan 'Mee Sua' with Fish Puffs

是日甜品

Dessert of the Day

\$58++ per person

● 10%服务费和 7%消费税将以折扣前的价格来计算。Gross food bills will be subjected to prevailing service charges and applicable government taxes. ●菜单及价格或有更改 Menus and prices are subjected to changes

**TungLok Signatures –** Taste of Tradition



## 鱼翅海鲜餐 (3) Shark's Fin and Seafood Set

泰式翠盏元贝鲜果冻

Thai-style Deep-fried Conpoy served with Fresh Fruits

浓汤樱花鸡炖翅

Double-boiled Shark's Fin with Sakura Chicken in Rich Broth

生抽皇煎老虎虾皇

Pan-fried Tiger King Prawn with Supreme Soya Sauce

古法蒸顺壳件

Traditional-style Steamed Sliced 'Soon Hock'

泉水蛋卤肉饭伴兰花

Braised Rice with Minced Pork, Onsen Egg and Broccoli

荔枝雪葩芦荟冻

Chilled Aloe Vera Lemon Jelly topped with Lychee Sorbet

\$78++ per person

#### 鲜鱼翅龙虾宴 (4) Fresh Shark's Fin and Lobster Set

金衣脆龙虾球胡麻果冻

Deep-fried Lobster Ball with Chef's Signature Sauce and Fresh Fruits

满坛香白玉鲜鱼翅

Tan Jia-style Braised Fresh Shark's Fin with Beancurd

古法蒸星班球

Traditional-style Steamed Star Garoupa Fillet

鲍脯花菇伴青疏

Braised Sliced Abalone with Mushroom and Vegetables

鲜虾饺子葱油捞拉面

Braised Handmade Noodle with Fresh Prawn Dumpling in Onion Sauce

椰皇青柠雪葩芦荟冻

Chilled Aloe Vera Lemon Jelly topped with Lime Sorbet served in Mini Coconut

\$98++ per person

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Clarke Quay Central #02-88, 6 Eu Tong Sen Street, Singapore 059817 | Tel: 6336 6022 Changi City Point, No.5 Changi Business Park Central 1, Singapore 486038 | Tel: 6636 0606 Orchard Rendezvous Hotel #02-18, 1 Tanglin Road, Singapore 247905 | Tel: 6834 0660



# 花胶汤海鲜宴 (5) Fish Maw Soup and Seafood Set

泰式翠盏元贝伴鲜果冻 Thai-style Crisp-fried Conpoy and Fresh Fruits

满坛香竹筒鱼鳔羹

'Tan Jia'-style Braised Fish Maw Saffron Bisque served in Bamboo Cup

白胡椒蒸海鰽

Steamed Sliced Australian Barramundi with White Pepper

薰鸭素方层饼

Sliced Smoked Duck and Crispy Beancurd Skin served with Pancake

黄焖竹炭豆腐

Braised Bamboo Charcoal Beancurd with Vegetables in Pumpkin Stock

鱼面筋浓汤泡米线

Poached 'Mee Sua' with Fish Puffs

杨枝甘露

Chilled Mango Cream with Mango, Pomelo and Sago

**\$248++** for 4 persons **\$372++** for 6 persons

#### 鸡煲翅海鲜宴 (6) Braised Shark's Fin and Seafood Set

法国鹅肝素方层饼鲜果冻

Pan-fried French Foie Gras and Crispy Beancurd Skin served on Pancake combined with Fresh Fruits

火焰黄焖金钱翅

Flambé Braised Shark's Fin in Pumpkin Stock

米酒芹香蒸星班球

Steamed Star Garoupa Fillet with Chinese Wine and Parsley

X.O. 芦笋炒带子

Sautéed Scallop with Asparagus in X.O. Sauce

杭州东坡肉伴馒头

Braised 'Dong Po' Pork served with Bun

螺肉赛螃蟹焖米粉

Braised Rice Vermicelli with Diced Sea Whelk and Egg White

青柠雪葩芦荟冻

Chilled Aloe Vera Lemon Jelly topped with Lime Sorbet

\$328++ for 4 persons \$492++ for 6 persons

#### 片鸭鱼翅海鲜宴 (7) Peking Duck, Shark's Fin and Seafood Set

金陵片皮鸭 Barbecued Whole Peking Duck

黄焖蟹肉海味翅

Braised Shark's Fin with Crab Meat and Dried Seafood in Pumpkin Stock

泰式翠盏虾球拼芥末虾球

Thai-style Deep-fried Prawn and Deep-fried Prawns with Wasabi-mayo Sauce

白胡椒蒸顺福鱼

Steamed 'Soon Hock' with White Pepper

陈醋西施肉

Braised Pork Belly with Vintage Vinegar

金柱雪菌三层楼

Braised Homemade Beancurd with Wild Fungus and Conpoy Crisps

火鸭丝焖伊面

Braised 'Ee-Fu' Noodle with Shredded Duck Meat

西红柿雪耳莲子冻

Chilled Dessert with Snow Lotus Seed, Snow Fungus and Mini Dried Tomato

> \$555++ for 8 persons \$595++ for 10 persons

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# 鸡煲翅海鲜宴 (8) Shark's Fin and Seafood Set

泰式翠盏元贝鲜果冻 Thai-style Deep-fried Conpoy served with Fresh Fruits

古法浓汤鸡炖翅

Traditional-style Double-boiled Shark's Fin with Chicken in Rich Broth

金银蒜凤胎蒸虾

Steamed Prawn with Egg White and Minced Garlic

乾坤海鰽

Australian Barramundi Prepared in Two Ways

碳烧爱尔兰鸭 Signature Roast Irish Duck

大煮干丝苋菜

Poached Shredded Beancurd and Vegetables

腊味爽肉竹筒珍珠饭

Braised Mini Pearl Rice with Diced Pork and Preserved Meat served in Bamboo Cup

青柠雪葩芦荟冻

Chilled Aloe Vera Lemon Jelly topped with Lime Sorbet

\$668++ for 8 persons \$728++ for 10 persons

## 蟹皇翅海鲜宴 (9) Shark's Fin and Seafood Set

泰式翠盏虾球拼芥末虾球伴鲜果冻 Thai-style Deep-fried Prawn and Deep-fried Prawn with Wasabi-mayo Sauce combined with Fresh Fruits

浓汤鸡炖金钱翅

Double-boiled Shark's Fin with Chicken in Rich Broth

X.O. 酱云彩炒带子

Sautéed Scallop with Greens in X.O. Sauce

白胡椒蒸星班球

Steamed Star Garoupa Fillet with White Pepper

爱尔兰鸭素方层饼伴香茄

Roast Irish Duck Skin and Crispy Beancurd Skin served with Homemade Pancake and Tomato

黄焖竹碳豆腐

Braised Bamboo Charcoal Beancurd in Pumpkin Stock

京饺子泡米线

Poached 'Mee Sua' with Dumplings

荔枝雪葩芦荟冻

Chilled Aloe Vera Lemon Jelly topped with Lychee Sorbet

\$748++ for 8 persons \$828++ for 10 persons

#### 鱼翅鹎肝海鲜宴 (10) Shark's Fin, Foie Gras and Seafood Set

金衣脆龙虾球胡麻果冻

Deep-fried Lobster Ball with Chef's Special Sauce served with Fresh Fruits

火焰老爷金钱翅

Flambé Braised Shark's Fin in Brown Sauce

法国鹅肝素方层饼伴醋溜番茄

Pan-fried French Foie Gras and Crispy Beancurd Skin served on Pancake with Rose Cherry Tomato

米酒芹香蒸星班球

Steamed Star Garoupa Fillet with Chinese Wine and Parsley

碳烧爱尔兰鸭

Signature Roast Irish Duck

鲍脯野菌青疏

Braised Sliced Abalone with Wild Fungus and Vegetables

泉水蛋鱼面筋泡拉面

Poached Handmade Noodle with Fish Puff And Onsen Egg

椰皇牛油果紫米雪山

Chilled Avocado with Black Glutinous Rice topped with Ice-cream served in Mini Coconut

\$918++ for 8 persons \$998++ for 10 persons

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