



雙宴臻品 FEAST SET A

\$138++ \$208**

(GOOD FOR 3-4 PERSONS/位用)

1. 生猛活蟹 (600g - 700g) LIVE CRAB

煮法 Cooking Methods:

- 黑胡椒鹅肝粒 Black Pepper Sauce and Diced Foie Gras
- 白胡椒 White Pepper Sauce
- 招牌辣椒
 Signature Chilli Crab Sauce
- 2. 深海野游大黄鱼 (同乐鱼) (600g) DEEP SEA GOLDEN CROAKER

煮法 Cooking Methods:

- 亚叁酱蒸 Steamed with Spicy Assam Sauce
- 陈皮古法蒸 Traditional Steamed with Tangerine Skin
- 3. 金衣脆虾球 DEEP-FRIED PRAWN WITH DICED BEANCURD SKIN

龙宴臻享 FEAST SET B

\$188++ \$268**

(GOOD FOR 3-4 PERSONS/位用)

1. 澳洲龙虾 (600g)
AUSTRALIAN
ROCK LOBSTER

煮法 Cooking Methods:

- 上汤姜葱焗
 Braised with Spring and Onions in Superior Stock
- 法式芝士焗 Baked with Cheese in French-style
- 2. 深海龙趸球 CENTURY GIANT GAROUPA FILLET

煮法 Cooking Methods:

- 古法蒸 Traditional Steamed in Cantonese-style
- 青酱椒蒸 Steamed with Shanghai Green Chilli Sauce
- 3. 奶沙翠蓋石蚝 (4粒/pcs)
 DEEP-FRIED CRISPY
 OYSTER WITH CREAMY
 SALTED EGG YOLK SAUCE



TREASURES
OF THE
SEA

SIGNATURE FEAST

Terms and Conditions: • Valid at TungLok Signatures - Clarke Quay Central, for dine-in only. • Gross bills will be subjected to 10% service charge and prevailing government taxes. • Not valid in conjunction with other promotional programmes, offers, e-vouchers and/or vouchers, discount cards, privilege cards or TungLok Membership Privileges unless otherwise stated. • Food pictures are for illustration purposes only and may differ from actual dish served. • The management reserves the right to amend the terms and conditions without prior notice. TungLok Membership: • Earning of TL\$/birthday/welcome/renewal and/or other e-voucher is NOT allowed.