



TUNGLOK
SIGNATURES

Available for dine-in only

午市花胶海鲜宴 Fish Maw Soup and Seafood Set

Available for lunch only

俩仪虾球伴鲜果冻

Prawn prepared in Two Ways with Fresh Fruit

金沙翠盞 Prawn with Salted Egg Yolk

蜜汁芥末 Deep-fried with Wasabi-mayo and Honey Sauce

满坛香竹筒鱼鳔羹

'Tanjia'-style Braised Fish Maw Broth
served in Mini Bamboo Cup

豌豆酱蒸海鲈腩

Steamed Sea Bass Belly
with Garden Pea Sauce

熏鸭素方层饼伴番茄

Sliced Smoked Duck served on Homemade Pancake
with Cherry Tomato

鱼面筋泡云南米线伴菜

Poached Yunnan 'Mee Sua'
with Fish Puff and Vegetables

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Dessert of the Day

\$58++ per person

鱼翅海鲜餐

Shark's Fin and Seafood Set

椒香老虎虾

Crisp-fried Tiger Prawn with Sichuan Pepper Sauce

火焰古法鸡煲翅

Traditional-style Flambé Boiled Shark's Fin Soup
with Chicken

豆酱蒸笋壳腩

Steamed 'Soon Hock' Belly in Bean Sauce

陈醋蜜汁龙子肉

Braised Prime Pork with Vinegar and Honey Sauce

饺子葱油捞拉面伴菜

Braised Handmade Noodles and Dumpling
in Onion Sauce accompanied with Vegetables

荔枝雪葩芦荟冻

Chilled Lemongrass Jelly with Aloe Vera
topped with Lychee Sorbet

\$78++ per person

鲜鱼翅龙虾宴

Fresh Shark's Fin and Lobster Set

秘汁龙虾扒伴鲜果冻

Pan-fried Whole Lobster Steak
with Chef's Special Sauce served with Fresh Fruit

竹少爷

Beijing-style Braised Shark's Fin, Shredded Sea
Cucumber, Mini Pearl Abalone and Fish Maw
in Brown Sauce served in Mini Bamboo Cup

米酒芹香蒸星斑球

Steamed Star Garoupa Fillet
with Chinese Wine and Parsley

鲍脯花菇伴青蔬

Braised Sliced Abalone
with Mushroom and Vegetables

元贝浓汤泡米线

Poached 'Mee Sua' with Scallop in Rich Broth

雪中情怀

Chilled Mango, Pomelo and Sago with Ice-cream
served in Coconut

\$98++ per person

- Gross bills will be subjected to 10% service charge and 7% GST.
- Menus and prices are subject to change.

• Promotion cannot be used in conjunction with other promotional programmes, offers, e-vouchers and/or vouchers, discount cards, privilege cards, unless otherwise stated.