

<u>婚宴配套</u> Wedding Packages

TungLok Seafood

18 Marina Gardens Drive, #01-10, Gardens by the Bay (Below Flower Dome), Singapore 018953

Wedding Package include:

- Free-flow soft drinks and Chinese tea.
 - Waiver of corkage charge.
- Enjoy preferential pricing of Tiger Beer (\$38+ per jug, \$450+ per barrel) and Guinness Stout (\$11+).
- Food tasting for 10 persons at up to 50% discount (not valid on weekends).
 - Complimentary guest book available for guests sign-in.
- Complimentary invitation cards for 70% of confirmed guests (inclusive of printing of inserts).
- Display of elegant 3-tier dummy cake and set-up of champagne fountain with complimentary bottle of house champagne.
- Wedding Set Menu 1 is not available on Saturdays, Sundays, eves of and on Public Holidays.
 - A minimum of 16 tables and maximum of 18 tables are allowed for booking with 10 persons at each table.



佳偶天成宴 Wedding Set Menu 1

传统海鲜拼盘

Traditional Seafood Combination

- ●桂花鱼翅 Stir-fried Shark's Fin with Egg
- 极品酱海蜇 Chilled Jellyfish with X.O. Sauce
 - 香脆苏东仔 Crisp-fried Baby Squid
- •鲜虾腐皮卷 Pan-fried Beancurd Skin Roll with Shrimp and Chives

西汁芥末虾球 Deep-fried Prawn with Wasabi-mayo

黄焖鱼鳔羹 'Tanjia'-style Braised Fish Maw Bisque

红烧香菇鲜鲍鱼 Braised Abalone with Mushroom

金银蒜蒸石斑鱼 Steamed Garoupa with Minced Garlic Sauce

杏片咖啡排骨 Oven-baked Coffee Pork Rib with Almond Flakes

> 海鲜煎面 Seafood Crispy Noodles

椰汁白果芋泥 Yam Paste with Gingko Nuts in Coconut Milk

\$688+ 十位用 / 10 persons



<u>天长地久宴</u> Wedding Set Menu 2

传统海鲜拼盘

Traditional Seafood Combination

- ●桂花鱼翅 Stir-fried Shark's Fin with Egg
- X.O. 酱海蜇 Chilled Jellyfish with X.O. Sauce
 - ●香脆苏东仔 Crispy Baby Squid
- 金沙虾球 Deep-fried Prawn with Salted Egg Yolk

X.O. 酱带子芦笋 Sautéed Fresh Scallop with Asparagus in X.O. Sauce

> 红烧蟹肉鱼翅 Braised Shark's Fin with Crab Meat

葱烧海参鲜鲍鱼 Braised Abalone with Sea Cucumber

清蒸笋壳 Steamed Marble Goby with Light Soy Sauce

> 蒜香脆皮鸡 Crispy Chicken with Minced Garlic

> > 潮州炒面线 Fried Seafood 'Mee Sua'

杨枝甘露 Chilled Mango Cream with Pomelo and Sago

\$888+ 十位用 / 10 persons



十全十美宴 Wedding Set Menu 3

传统海鲜拼盘

Traditional Seafood Combination

- ●桂花鱼翅 Stir-fried Shark's Fin with Egg
- X.O. 酱海蜇 Chilled Jellyfish with X.O. Sauce
 - ●香脆苏东仔 Crispy Baby Squid
- 金沙虾球 Deep-fried Prawn with Salted Egg Yolk

云腿黄焖鲜鲍翅

'Tanjia'-style Braised Superior Shark's Fin with Chinese Ham

上汤焗波士顿龙虾

Wok-baked Boston Lobster in Superior Broth

红烧香菇鲜鲍鱼

Braised Abalone with Mushroom

清蒸红斑鱼

Steamed Red Garoupa with Light Soy Sauce

蜜汁焗排骨

Baked Pork Rib with Honey Sauce

鲜虾荷叶炒饭

Shrimp Fried Rice wrapped in Lotus Leaf

红莲炖雪蛤

Double-boiled Snow Hashima with Lotus Seeds and Red Dates

\$1388+ 十位用 / 10 persons