

<u>婚宴配套</u> <u>Wedding Packages</u>

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.

● 这菜单显示的价格得另加政府消费税 All prices indicated are subject to prevailing government tax.



<u>天长地久宴</u> Wedding Package Set Menu 1

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

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 不可同时用促销,折扣,特惠礼宾卡和餐卷优特 Not valid in conjunction with other promotional programmes, offers, vouchers / e-vouchers, discount cards and privilege cards, unless otherwise stated.



<u>十全十美宴</u> Wedding Package 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

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