

# <u>婚宴配套</u> Wedding Menu

### **TungLok Seafood**

23 Merchant Road Lobby Level, Park Regis Singapore Singapore 058268 Tel: 6721 9118

### **Wedding Package include:**

- Free-flow soft drinks and Chinese tea.
- Complimentary bottle of House Champagne.
- Display of elegant 3-tier dummy cake and champagne fountain set-up.
  - Corkage charge of \$30++ per wine bottle.
  - Waiver of corkage charge for duty-paid sealed hard liquor.
- Enjoy preferential pricing of Tiger Beer (\$450++ per barrel or \$38++ per jug) and Guinness Stout (\$12++).
  - Complimentary guest book available for guests sign-in.
  - Complimentary bottle of wine for each confirmed table.
  - Complimentary parking coupons for confirmed guests (Limited to 30pcs, first-come-first-serve basis).
- Food tasting for 10 persons at up to 50% discount (Valid from Mondays to Fridays only).
  - A minimum of 14 tables and maximum of 16 tables are allowed for booking with 10 persons at each table.



### <u>佳偶天成宴 A</u> Wedding Set Menu A

#### 海鲜拼盘

#### **Chinese Seafood Combination**

- ●海鲜千丝卷 Kataifi Seafood Roll
- 芥末虾球 Deep-fried Prawn with Wasabi-mayo
  - X.O. 酱海蜇 Jellyfish with X.O. Sauce
- 杏片咖啡排骨 Coffee Pork Rib with Almond Flakes

响螺花胶炖鸡汤

Double-boiled Chicken Soup with Sliced Conch and Fish Maw

红烧花菇鲜鲍鱼

Braised Abalone with Mushroom

金银蒜蒸龙趸鱼

Steamed Giant Garoupa Fillet with Minced Garlic Sauce

无锡排骨

Wuxi-style Braised Pork Spare Rib

黄焖蟹肉面线

'Tanjia'-style Braised 'Mee Sua' with Crab Meat

椰汁白果芋泥

Yam Paste with Gingko Nuts in Coconut Milk

鸳鸯美点

**Dual Delicate Dessert** 

<u>Mon – Fri</u>	Sat, Sun & PH Lunch	Sat, Sun & PH Dinner
\$88++ 每位 / per person	\$88++ <del>每</del> 位 / per person	\$98++ <del>每</del> 位 / per person



## <u>天长地久宴 B</u> Wedding Set Menu B

#### 海鲜拼盘

**Chinese Seafood Combination** 

- ●鲜虾腐皮卷 Crispy Beancurd Skin Roll
- X.O. 酱海蜇 Jellyfish with X.O. Sauce
- •加州沙拉金杯 California Salad in Crispy Cup
- 蜜汁炭烧黑豚肉 BBQ Honey Iberico Pork

黄焖鱼鳔花胶羹 'Tanjia'-style Braised Fish Maw Bisque

干煎大虾皇 Pan-fried King Prawn with Superior Soy Sauce

油浸加拿大鲈鱼 Deep-fried Canadian Sea Perch in Light Soy Sauce

> 京烤排骨伴炸馒头 Beijing-style Baked Pork Rib served with Deep-fried 'Man Tou'

原只鲍鱼荷叶饭 Lotus Leaf Rice with Whole Abalone

雪山杨枝甘露 Chilled Mango Cream with Pomelo, Sago and Coconut Ice-cream served in Young Coconut

> 鸳鸯美点 Dual Delicate Dessert

<u>Mon – Fri</u>	Sat, Sun & PH Lunch	Sat, Sun & PH Dinner
\$128++ <del>每</del> 位 / per person	\$128++ <del>每</del> 位 / per person	\$138++ <del>每</del> 位 / per person



# 十全十美宴 C Wedding Set Menu C

火龙果龙虾沙拉 Lobster Salad in Dragon Fruit Bowl

石锅云腿黄焖鲜鲍翅 Braised Fresh Superior Shark's Fin with Chinese Ham in Hot Stone Pot

红斑狮子头 Braised Red Garoupa Lion's Head

红烧花菇鲍莆 Braised Sliced Abalone with Mushroom

蒜香烧鸡腿 Roast Chicken Drumstick with Crispy Garlic

> 鱼籽金银蟹肉炒饭 Golden Fried Rice with Crab Meat topped with Tobiko

> > 榴莲忘返

Chilled Black Glutinous Rice with Durian Purée and Coconut Ice-cream

鸳鸯美点 Dual Delicate Dessert

<u>Mon – Fri</u>	Sat, Sun & PH Lunch	Sat, Sun & PH Dinner
\$168++ <del>每</del> 位 / per person	\$168++ <del>每</del> 位 / per person	\$178++ 每位 / per person