



## Tung Lok Catering Premium Lacquer Box Menu

	<b>\$55.00+ per Bento Set</b>	<b>\$75.00+ per Bento Set</b>	<b>\$95.00+ per Bento Set</b>
	<b>(Minimum 20 Bento per Menu)</b>	<b>(Minimum 20 Bento per Menu)</b>	<b>(Minimum 20 Bento per Menu)</b>
<b>Asian</b>	<p>Asian Ahi Tuna, Thai Mango Salsa, Avocado</p> <p>Wok Fried Basmati Black Olive Rice with Dice Mixed Seafood</p> <p>Stir Fried US Asparagus, Lily Bulb, Lotus Seeds and Black Fungus with Sea Clams</p> <p>Teochew Style Steam Crimson Snapper with fermented plum and Mushrooms</p> <p>Poached Santori Chicken in Sichuan Mala Sauce and Roasted peanuts</p> <p>Deep Fried Tiger Prawns with Superior Tanjia Pumpkin sauce</p> <p>Chilled Peach Gum White Fungus and Lotus Seeds</p>	<p>Chilled Crabmeat Compression with Chilli Crab, Pomelo and Coriander Cress</p> <p>Stir Fried Country Style Fish Paste Noodles with Sea Clams</p> <p>Stir Fried Broccolini with Crispy Garlic and Shredded Conpoy with XO Canadian Scallops</p> <p>Hong Kong Style Steam Pearl Garoupa with Fragrant Oil</p> <p>Superior Soy Sauce Braised Santori Chicken with Soft Centred Eggs</p> <p>Grilled Garlic De-Shellied Angka Prawns with Chilli Crab Sauce</p> <p>Chilled Peach Gum White Fungus, Lotus Seeds and Sea Coconut</p>	<p>Chilled Scallops, Citrus, Fennel, Chinese Tea Vinaigrette</p> <p>Steam Yam and Black Truffle Rice with Roasted Chestnuts on Lotus Leaf</p> <p>Stir Fried Broccolini with Crispy Garlic and Shredded Conpoy with XO Style 6 head Abalone</p> <p>Hong Kong Style Steam Atlantic Black Codfish with Fragrant Oil</p> <p>Roasted Duck with Angelica Herbal sauce with Brazilian Agaricus Mushrooms</p> <p>Lightly Fried Rock Lobster dressed with Wasabi Mayonnaise, Pomelo and Flying Fish Roe</p> <p>Chilled Peach Gum White Fungus, Lotus Seeds and Birds Nest</p>
<b>Western</b>	<p>Crabmeat Remoulade, Avocado, Apple and Frisee Salad</p> <p>Pasta Pomodoro in Semi Dried Tomato Pronto Sauce, Oven Confit Vine Tomatoes, Olive Tapenade</p> <p>Roasted Heirloom Baby Carrots, Dukkha Spiced Granola</p> <p>Fresh Norwegian Salmon En Papillotte in Braised leeks with Ikura</p> <p>Santori Chicken Ala Supreme, Smoked Veloute and Sweetpeas</p> <p>Sauteed Tiger Prawns with Cajun Louisiana Sauce and Swimmer Crab Meat</p> <p>Mango Mousse Cake, Mango Spheres, Pomelo</p>	<p>Salmon Trout Roulade, Fennel Slaw, Ikura, Citrus Dressing</p> <p>Iranian Seafood Basmati Pilaf Rice with Crispy Cheese and Fresh Herbs</p> <p>Rosemary Smoked Ratte Potatoes on Spanish Paprika and Emmenthal Sauce</p> <p>Roasted Crimson Snapper on Market Seafood Bouillabaisse Sauce</p> <p>Confit of Duck Leg, Plumped Golden Raisins, Spiced Jus</p> <p>Argentinean Spiced Angka Prawns Grilled over charcoal</p> <p>Strawberry Shortcake, Meringue, Raspberry Coulis</p>	<p>Poached Lobster, Compressed Melon, Passionfruit Dressing, Seaweed Tapioca Pearls</p> <p>Black Truffle Mushroom Orecchiette with Morel Mushrooms and Aged Parmesan Cheese</p> <p>Charred Broccolini Soft boiled Eggs with Smoked Salmon</p> <p>Roasted Chilean Cod, Braised Savoy Cabbage, Caviar Buerre Nantais</p> <p>72 hrs Sous Vide Angus Beef Short ribs, Chimichurri, Garlic Confit</p> <p>Pan Roasted Hokkaido Scallops on Venus Clam Vongole Sauce</p> <p>72% Chocolate Cake, Chocolate Soil, Forest Berries</p>
<b>International</b>	<p>Smoked Salmon "Yu Sheng" Inspired Salad with Crispy Crackers and Pickles</p> <p>Braised Ee Fu Noodle with Assortment of Wild Mushrooms</p> <p>Wok Sauteed Sugar Snap Peas, Homemade XO Sauce with Hokkaido Scallops</p> <p>Steamed Norwegian Salmon with Sauce Viege and Capers</p> <p>Roasted Jerk Spiced Santori Chicken on Bean Cassoulet</p> <p>Fresh Tiger Prawns with Chilli Crab Sauce, Flying Fish Roe</p> <p>Chilled Peach Gum White Fungus and Lotus Seeds</p>	<p>Ahi Tuna Nicoise Salad with Eggs, French Beans, Anchovies and Olives</p> <p>Steamed Basmati Rice with Chestnuts, Waxed Chicken Sausage, Salted Egg in Lotus Leaf</p> <p>Poached Superior Cabbage in Tanjia Sauce and Abalone</p> <p>Oven Baked Crimson Snapper with Harrisa on Babaganoush</p> <p>Baharat marinated Santori Chicken, Charcoal Grilled with Fresh Lime</p> <p>Gratinated Angka Prawns with Aged Cheese and Herb Breadcrumbs</p> <p>Strawberry Shortcake, Meringue, Raspberry Coulis</p>	<p>Seasonal Moriawase of Sashimi</p> <p>Japanese Short Grain Rice with Sakura Ebi Furikake and Pickles</p> <p>Chawanmushi, Ikura and Mini Abalone</p> <p>Misoyaki Gindara with Haijikami</p> <p>Wagyu Beef Teppanyaki with Black Truffle Salsa</p> <p>Arburi Botan Ebi with Yuzu Butter</p> <p>Handcrafted Japanese Mochi</p>

\*\*\* Delivery Charges of \$30.00+ per trip will be imposed for all location in Mainland Singapore\*\*\*