



TUNG LOK CATERING
Modern Chinese Menu

3 Course: \$100.00++ per person

4 Course: \$130.00++ per person

5 Course: \$160.00++ per person

(Minimum 50 persons)

Price Above are Subjected to Catering Charges and Prevailing Government Tax

Appetizer

Chilled Crystal Prawn Salad, Honeymelon, Wasabi Mayonnaise, Tobiko

Smoked Duck Breasts, Sarawak Pineapple, Compressed Cucumber, Gomadare

Norwegian Salmon Gravlox, Chinese Plum Macerated Tomatoes and Ocean Seaweed

Truffle Scented Angel Hair, Buckwheat and Lotus Root Chips (V)

Soup

Braised Fish Maw with Enoki Mushrooms in Seafood Broth

Double Boiled Chicken Consommé with Mushroom and American Ginseng

Shitake Mushroom Cream Veloute with Truffle Oil (V)

Cream of Burnt Butter and Hokkaido Corn Soup (V)



Main 1

XO Sauce Baked Locally Farmed Barramundi

Baby Bok Choy, Confit Garlic Mash Potatoes, King Oyster Mushroom,
Saffron Beurre Blanc

Steam Red Snapper in Black Truffle Soy Sauce

Poached Thai Asparagus, Roasted Vine Tomato Bunch, Sauteed Bunashimeji
Mushroom, Crispy Garlic

Ballotine of Local Chicken, Shitake and Goji Berries

Poached Broccolini, Roasted Ripened Tomato Potato Puree, Vine Tomato,
Angelica infused Jus

Wok Braised "5 Taste" Beef Cheek

Sautéed Garlic Chives Flowers, Baby Turnip, Smoked Mash Potatoes, Beef Sauce



Main 2

Glutinous Rice Wrapped in Lotus Leaf and Roasted Chestnut

Signature Garlic Noodles with Shrimps

Cavatapi ala “Mapo” Minced Chicken and Crisp Soy Beans

Salted Egg Orecchiette with Wok Seared Hokkaido Scallop

Dessert

Homemade Ripen Mango Pudding, Tapioca Pearls and Lemon Balm

Chinese Osmanthus Set Jelly, Wolfberries and Lychee Spheres

Modern “Orh Nee” Sweet Yam Opera Cake with Gingko Nuts Forest Berry

Cheng Ting Panna Cotta, White Fungus, Red Dates, Pearl Barley