



**TUNG LOK CATERING**  
**Western 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, Compressed Honey melon, "Cocktail" Mayo, Tobiko

Apple Wood Smoked Salmon with Radish, Shaved Fennel and Citrus Dressing

Cured Smoked Duck, Mediterrean style Pearl Barley Salsa, Orange Segments, and  
Pimento Coulis

Plum Marinated Tomatoes, Seaweed, Dehydrated Black Olive Highland Mix  
Lettuce

**Soup**

Truffle Scented Mushroom Soup

Rich US Asparagus Veluote

Maple Scented Pumpkin Soup

Chicken Consommé with Forest Mushrooms



## **Main 1**

### **Barramundi En Papillote**

Courgette Leek Fondue, Baby Vegetables, Caperberry Cream

### **Pan Roasted Norwegian Salmon**

Potato Bravas, Brocolinni, Citrus Buerre Blanc

### **Oven Roasted Locally Sourced Barramundi**

Mediterranean Vegetable Ragout, Herb Mash Potatoes, Paprika Cream Sauce

### **Croquette of Arancini**

Breaded Vegetable Risotto, Tomato Fondue, Vegetable Pearls (V)

## **Main 2**

### **Ballantine of Chicken**

Rosemary Smoked Potato Puree, Flowering Vegetable Ragout, Confit Tomato,  
Chicken Jus

### **Highland Herb Crusted Chicken**

Butternut Pumpkin Puree, Roasted Asparagus, Sakiyo Miso Chicken Sauce

### **72 hours. Braised Beef Cheek**

Salt Poached Root Vegetables, Truffle Mash, and Mushroom Demi glaze

### **Gratin of Herb Potatoes**

Caramelized Cauliflower Puree, Seasonal Vegetables, Herb Pesto Sauce (V)



## **Dessert**

Le Chocolat Truffle Cake, Vanilla Ice Cream, Cassis Coulis

Granny Smith Apple Crumble with Fruit Compote, Vanilla Ice Cream

Tarte Au Citron, Lemon Curd, Meringue, Milk Ice Cream

Forest Berry Cheesecake, Caramelized Biscuits, Chocolate Ice Cream