



經典

TUNGLOK
SIGNATURES

Clarke Quay Central

新
春
菜
單



新年套餐一

Chinese New Year Set Menu 1

祥龙捞起
Prosperity Lobster Treasure Platter 'Yu Sheng'

金汤白玉炖勾翅
Double-boiled Superior Shark's Fin
in Pumpkin Stock

鸡油花雕蒸黄鱼件
Steamed Yellow Croaker Fillet
with Chinese Wine and Chicken Oil

发财三头鲍鱼菜苗
Braised 3-head Abalone with Black Moss
and Vegetables

蟹肉鱼腐泡米线
Poached 'Mee Sua'
with Crab Meat and Fish Puff

葡萄雪葩芦荟冻
Chilled Lemongrass Jelly with Aloe Vera
topped with Grape Sorbet

\$138++ 每位 / per person
(最少两位 / minimum 2 persons)

新年套餐二

Chinese New Year Set Menu 2

风生水起
Prosperity Smoked Norwegian Salmon
'Yu Sheng'

坛少爷
Beijing-style Braised Shark's Fin,
Shredded Sea Cucumber,
Mini Pearl Abalone and Fish Maw
in Brown Sauce

红油千贝酱蒸鲈鱼球
Steamed Jade Perch Fillet
with Minced Pork, Pickled Vegetables,
Dried Chilli and Conpoy Sauce

鲍鱼发财好市
Braised Abalone with Dried Oyster,
Black Moss and Vegetables

碳烧爱尔兰鸭 (半)
Roast Irish Duck (half)

干贝腊味鸳鸯糯米饭
Fried 'Yuan Yang' Glutinous Rice
with Conpoy and Preserved Waxed Meat

荔枝雪葩芦荟冻
Chilled Lemongrass Jelly with Aloe Vera
topped with Lychee Sorbet

敬送: 同乐礼品
Complimentary TungLok Prosperity Gift

\$438++ 四位用 / 4 persons
\$657++ 六位用 / 6 persons

- 账单的总金额 (不包括任何折扣) 将另加 10% 服务费及政府消费税。
Gross bills will be subjected to 10% service charge and prevailing government tax.
- 不可同时用促销, 折扣, 特惠礼宾卡和餐卷优待。Not valid in conjunction with other promotional programmes, offers, e-vouchers, discount cards and privilege cards, unless otherwise stated.
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新年套餐三

Chinese New Year Set Menu 3

风生水起
Prosperity Smoked Norwegian Salmon
'Yu Sheng'

千島虾球拼金沙虾球
Deep-fried Prawn coated with Thousand
Island and Salted Egg Yolk Sauce

黄焖鱼鰔翅
Braised Shark's Fin and Shredded Fish Maw
in Pumpkin Stock

古法蒸翡翠鲈鱼球
Traditional-style Steamed Jade Perch Fillet

发财好市
Braised Dried Oyster
with Black Moss and Vegetables

脆皮樱花鸡
Crispy Roast Sakura Chicken

腊味鸳鸯糯米饭
Fried 'Yuan Yang' Glutinous Rice
with Preserved Waxed Meat

杨枝甘露
Chilled Mango Cream, Pomelo and Sago

敬送: 同乐礼品
Complimentary TungLok Prosperity Gift

\$778++ 八位用 / 8 persons
\$898++ 十位用 / 10 persons

新年套餐四

Chinese New Year Set Menu 4

风生水起
Prosperity Smoked Norwegian Salmon
'Yu Sheng'

芥末玉龙虾球伴鲜果冻
Deep-fried Lobster Ball
with Wasabi-mayo Sauce
served with Fresh Fruit

金汤白玉炖勾翅
Double-boiled Superior Shark's Fin
in Pumpkin Stock

鸡油花雕蒸海斑球
Steamed Garoupa Fillet
with Chinese Wine and Chicken Oil

鲍鱼发财好市
Braised Abalone with Dried Oyster,
Black Moss and Vegetables

碳烧爱尔兰鸭
Roast Irish Duck

干贝腊味鸳鸯糯米饭
Fried 'Yuan Yang' Glutinous Rice
with Conpoy and Preserved Waxed Meat

荔枝雪葩芦荟冻
Chilled Lemongrass Jelly with Aloe Vera
topped with Lychee Sorbet

敬送: 同乐礼品
Complimentary TungLok Prosperity Gift

\$950++ 八位用 / 8 persons
\$1188++ 十位用 / 10 persons

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新年套餐五

Chinese New Year Set Menu 5

风生水起

Prosperity Smoked Norwegian Salmon
'Yu Sheng'

蜜汁芥末玉龙球伴鲜果冻

Deep-fried Lobster Ball
with Honey Mustard Wasabi-mayo Sauce
served with Fresh Fruit

满坛香小米鲍翅

'Tanjia'-style Double-boiled
Superior Shark's Fin with Millet

鸡油花雕蒸黄鱼件

Steamed Yellow Croaker Fillet
with Chinese Wine and Chicken Oil

碳烧爱尔兰鸭

Roast Irish Duck

鲍脯花胶青蔬

Braised Sliced Abalone with Fish Maw
and Vegetables

手打鱼腐泡豆面

Poached Umami Sweet Potato Vermicelli
with Homemade Fish Puff

葡萄雪葩芦荟冻

Chilled Lemongrass Jelly with Aloe Vera
topped with Grape Sorbet

敬送: 同乐礼品

Complimentary TungLok Prosperity Gift

\$1188++ 八位用 / 8 persons

\$1488++ 十位用 / 10 persons

新年套餐六

Chinese New Year Set Menu 6

风生水起

Prosperity Smoked Norwegian Salmon
'Yu Sheng'

香煎蝴蝶虾伴芦笋

Pan-fried Butterflied Prawn with Asparagus

南天玉液炖勾翅

Double-boiled Superior Shark's Fin
with Gorgon Seeds
in Pumpkin Cream

鸡油花雕蒸黄鱼件

Steamed Yellow Croaker Fillet
with Chinese Wine and Chicken Oil

蚝皇三头鲍鱼伴青蔬

Braised 3-head Abalone
with Vegetables in Oyster Sauce

法国鹅肝片皮鸡

Sliced Crispy Sakura Chicken
served with French Foie Gras

酥香鸭葱油拌面

Braised Scallion Oil Noodles
with Crispy Duck

甘露花开

Chilled Mango Cream, Pomelo and Sago
topped with Sorbet

敬送: 同乐礼品

Complimentary TungLok Prosperity Gift

\$1510++ 八位用 / 8 persons

\$1888++ 十位用 / 10 persons

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新年套餐七

Chinese New Year Set Menu 7

龙马精神年年有余捞起
Prosperity Lobster
and Smoked Norwegian Salmon 'Yu Sheng'

法国鹅肝烧鸭皮烤方伴鲜果冻
Pan-fried French Foie Gras
and Roast Duck Skin
served with Shortbread and Fresh Fruit

坛少爷
Beijing-style Braised Shark's Fin,
Shredded Sea Cucumber,
Mini Pearl Abalone and Fish Maw
in Brown Sauce

发财原粒青边鲍伴菜苗
Braised Whole Greenlip Abalone
with Black Moss and Vegetables

鸡油花雕蒸黄鱼件
Steamed Yellow Croaker Fillet
with Chinese Wine and Chicken Oil

蝴蝶虾扒焗稻庭面
Butterflied Prawn Steak
served with Inaniwa Noodles

椰皇甘露花开
Chilled Mango Cream, Pomelo and Sago
topped with Sorbet served in Mini Coconut

敬送: 同乐礼品
Complimentary TungLok Prosperity Gift

\$2150++ 八位用 / 8 persons

\$2688++ 十位用 / 10 persons

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新年斋菜单
Vegetarian Set Menu

禅机捞起
Prosperity Vegetarian 'Yu Sheng'

脆金菇素方层饼伴醋番茄
Crispy Enoki Mushroom
served on Pancake with Pickled Tomato

南瓜玉液炖珍珠菌
Double-boiled Pearl Fungus
in Pumpkin Soup

羊肚菌炒百合芦笋
Sautéed Morel Mushroom with Lily Bulb
and Asparagus

脆皮野菌有机菜
Deep-fried Wild Fungus
with Organic Vegetables

有机番茄菌粒竹筒泡西施饭
Poached Crispy Rice with Diced Fungus
in Organic Tomato Broth served in Bamboo Cup

椰皇荔枝雪葩芦荟冻
Chilled Lemongrass Jelly and Aloe Vera
topped with Lychee Sorbet
served in Mini Coconut

\$88++ 每位 / per person

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