

TungLok Heen



Braised shredded abalone and crab claw, with sea urchin sauce



Foie gras, duck marinated with char siu sauce, and crispy beancurd



Chilled scallop

WHY GO

A change of name in no way means a drop in standards: still helmed by Susur Lee, TungLok Heen (formerly known as Chinois) continues to present fine Chinese cuisine.

TATLER TIPS

Chances are you'll be parking at the cavernous Resorts World's car park; TungLok Heen is easily accessible (and noticeable) from the main Resorts World atrium.

- Start with **tempura crab with enoki mushroom**, a crispy treat with a meaty filling.
- Vegetarians will enjoy the slabs of soft **homemade tofu**. The monkey head mushrooms and layer of greens provide much texture to the dish.
- The **seafood vermicelli**, with ample servings of prawn and scallop, is enjoyable, as is the juicy **rack of lamb** served with lamb reduction and enlivened with fresh chilli mint chutney.

💰 \$60-\$80/PERSON

🍴 5+

🍷 3

🍷 \$50-\$100/BOTTLE

🕒 **LUNCH**

MON-SUN 11.30AM-3PM

DINNER

MON-SUN

6.30PM-10.30PM

🍷 7 🍴 8 🍷 8 🍷 6

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