



Valid from 2 January – 2 March 2018

好運連連

TREASURES MENU

浦燒汁鰻魚卷沙律
Eel Roll Salad with Teriyaki Sauce

黃燜燕窩蟹肉羹
Braised Bird's Nest
with Freshly-peeled Crab Meat in 'Tanfu' Broth

果皮薑絲蒸野生魚
Steamed Wild Fish
with Shredded Ginger and Orange Peel

炭燒柚香胡椒黑豚
Char-grilled Ibérico Pork
with Yuzu and Pepper Sauce

大蝦酒香湯浸麵線
Poached 'Mee Sua'
with King Prawn in Superior Stock

香茅蘆薈凍、賀年糕品
Chilled Lemongrass Aloe Vera Gelo
accompanied with Prosperous Rice Cake

\$98++ 每位 / per person
Minimum 2 persons
Individual Plated

招財進寶

OPULENCE MENU

香菜薑味撈鮮鮑沙律
Chilled Fresh Abalone Salad
with Ginger Dressing

濃雞湯菜膽花膠鮑翅
Shark's Fin and Fish Maw
in Superior Chicken Broth

港式蒸野生魚
Hong Kong-style Steamed Wild Fish

鮮菌紙包富貴雞
Paper-wrapped Chicken with Fresh Fungus

龍蝦脆麵餅
Lobster with Crispy Noodle

楊枝金露、賀年糕品
Chilled Mango Cream, Pomelo and Sago
accompanied with Prosperous Rice Cake

\$118++ 每位 / per person
Minimum 2 persons
Individual Plated

Not valid with other promotions, discounts, promotional menus, privilege cards and/or vouchers. | Gross food bills will be subjected to prevailing service charges and applicable government taxes. | Menus and prices are subjected to changes

TungLok Heen

Resort World Sentosa, 26 Sentosa Gateway, #02-142/143, Hotel Michael Lobby Level | Tel: 6884 7888 | Website: www.tunglokheen.com

TLH-20171129



Valid from 2 January – 2 March 2018

花開富貴
FORTUNE MENU

炸魚皮、挪威鮭魚撈起

Prosperity Norwegian Salmon 'Yu Sheng' with Crispy Fish Skin

紅燒魚肚蟹肉羹

Braised Shredded Fish Maw and Crab Meat Broth

金沙麥片蝦球

Wok-fried Prawn coated with Salted Egg Yolk and Crispy Oats

黃薑醬烤野生魚

Grilled Wild Fish with Turmeric Paste

鮮菌富貴雞

Fortune Chicken with Fresh Fungus

蒜子蝦乾浸鮮蔬

Poached Fresh Greens with Dried Shrimp and Garlic

生炒臘味荷葉飯

Wok-fried Glutinous Fragrant Rice with Assorted Preserved Meat

青檸蘆薈凍、賀年糕品

Chilled Lemongrass Aloe Vera Gelo
accompanied with Prosperous Rice Cake

\$688++ 十位用 / 10 persons
Communal Style

財運亨通
WEALTHY MENU

炸魚皮、挪威鮭魚撈起

Prosperity Norwegian Salmon 'Yu Sheng' with Crispy Fish Skin

瑤柱蟹肉燴燕窩

Braised Bird's Nest with Freshly-peeled Crab Meat and Conpoy

豉油皇脆炸野生魚

Crispy Wild Fish with Superior Soya Sauce

明爐燒愛爾蘭鴨

Signature Roast Irish Duck

皇家聚寶盆菜

(十头鲍鱼, 元蹄, 海参, 新鲜带子, 生虾, 金蚝, 熏鸭胸肉,
发菜, 百灵菇, 豆根, 花菇, 津白, 莲藕)

TungLok Royal Treasure Bowl

(10-head Abalone, Pork Shank, Sea Cucumber, Fresh Scallop, Live Prawn, Dried Oyster, Smoked Duck Breast, Black Moss, 'Bai Ling' Mushroom, Bean Dough, Shiitake Mushroom, Chinese Cabbage and Lotus Root)

臘味荷葉飯

Wok-fried Glutinous Fragrant Rice with Assorted Preserved Meat

青檸蘆薈凍、賀年糕品

Chilled Lemongrass Aloe Vera Gelo accompanied with Prosperous Rice Cake

\$888++ 十位用 / 10 persons
Communal Style

Not valid with other promotions, discounts, promotional menus, privilege cards and/or vouchers. | Gross food bills will be subjected to prevailing service charges and applicable government taxes. | Menus and prices are subjected to changes

TungLok Heen

Resort World Sentosa, 26 Sentosa Gateway, #02-142/143, Hotel Michael Lobby Level | Tel: 6884 7888 | Website: www.tunglokheen.com

TLH-20171129



Valid from 2 January – 2 March 2018

龍騰四海
PROSPERITY MENU

銀魚、挪威鮭魚撈起
Prosperity Norwegian Salmon 'Yu Sheng' with Whitebait

濃雞湯菜膽鮑翅
Shark's Fin in Superior Chicken Broth

豉味爆花枝蝦球
Wok-fried Prawn and Calamari with Black Bean Paste

自製雪菜醬蒸野生魚
Steamed Wild Fish with Preserved Vegetables Paste

金蠔海參花菇鮮蔬
Braised Dried Oyster, Sea Cucumber, Mushroom and Fresh Greens

紙包鹽焗雞腿
Paper-wrapped Salt-baked Chicken Drumstick

X.O. 醬蟹肉炒飯
Wok-fried Jasmine Rice with Freshly-peeled Crab Meat and X.O. Chilli Sauce

楊枝金露、賀年糕品
Chilled Mango Cream, Pomelo and Sago
accompanied with Prosperous Rice Cake

\$1088++ 十位用 / 10 persons
Communal Style

財源廣進
TRIUMPH MENU

龍蝦、挪威鮭魚撈起
Prosperity Norwegian Salmon 'Yu Sheng' with Lobster

瑤柱蟹肉鮑翅
Braised Shark's Fin with Conpoy and Freshly-peeled Crab Meat

蘆筍炒玉帶、山葵蝦球
Wok-fried Scallop with Asparagus
and Wok-fried Prawn coated with Wasabi-mayo Sauce

果皮薑絲蒸野生魚
Steamed Wild Fish with Shredded Ginger and Orange Peel

明爐燒愛爾蘭鴨
Signature Roast Irish Duck

鮑脯金蠔花膠鮮菇
Braised Sliced Abalone with Dried Oyster, Fish Maw and Fresh Mushroom

生炒臘味荷葉飯
Wok-fried Glutinous Fragrant Rice with Assorted Preserved Meat

生磨杏仁露燉雪蛤
Double-boiled Almond Cream with Hashima

\$1288++ 十位用 / 10 persons
Communal Style

Not valid with other promotions, discounts, promotional menus, privilege cards and/or vouchers. | Gross food bills will be subjected to prevailing service charges and applicable government taxes. | Menus and prices are subjected to changes

TungLok Heen

Resort World Sentosa, 26 Sentosa Gateway, #02-142/143, Hotel Michael Lobby Level | Tel: 6884 7888 | Website: www.tunglokheen.com

TLH-20171129



Valid from 2 January – 2 March 2018

吉星高照
AUSPICIOUS MENU

龍蝦、銀魚、挪威鮭魚撈起
Prosperity Norwegian Salmon 'Yu Sheng' with Lobster and Whitebait

黃燜蟹肉鮑翅
Braised Shark's Fin with Freshly-peeled Crab Meat in 'Tanfu' Broth

辣子醬紅樹林大蝦
Singapore-style Wok-fried King Prawn with Chilli Sauce

金蒜菜寶蒸野生魚
Steamed Wild Fish with Fried Garlic and Preserved Vegetables

原只四頭鮮鮑花菇
Braised 4-head Fresh Abalone with Mushroom

炭燒伊比利亞黑豚
Char-grilled Ibérico Pork

帶子蔥油燜拉麵
Braised Ramen with Scallop in Scallion Oil

金瓜紫米露、椰雪花
Chilled Pumpkin Cream and Purple Rice topped with Coconut Sherbet

\$1688++ 十位用 / 10 persons
Communal Style

金玉滿堂
NOBLE MENU

鮑魚、挪威鮭魚撈起
Prosperity Norwegian Salmon 'Yu Sheng' with Abalone

紙包干撈鮑翅伴上湯
Paper-wrapped Shark's Fin accompanied with Superior Consommé

脆鱗野生白蘇丹
Steamed Wild White Sultan Fish with Crunchy Scale

金蒜焗龍蝦
Braised Lobster with Fried Garlic

干鮑脯花膠遼參
Braised Sliced Dried Abalone with Fish Maw and Sea Cucumber

香茅烤羊扒
Roast-marinated Rack of Lamb
in Lamb Reduction served with Fresh Chilli Mint-Chutney

脆米極品醬海鮮炒飯
Wok-fried Jasmine Rice with Seafood
and X.O. Chilli Sauce topped with Crispy Rice

紅蓮雪耳燉燕窩
Double-boiled Bird's Nest with Red Date and Snow Fungus

\$2688++ 十位用 / 10 persons
Communal Style

Not valid with other promotions, discounts, promotional menus, privilege cards and/or vouchers. | Gross food bills will be subjected to prevailing service charges and applicable government taxes. | Menus and prices are subjected to changes

TungLok Heen

Resort World Sentosa, 26 Sentosa Gateway, #02-142/143, Hotel Michael Lobby Level | Tel: 6884 7888 | Website: www.tunglokheen.com

TLH-20171129



Valid from 2 January – 2 March 2018

百花齊放
BLOSSOM MENU

魚子醬鮑魚、挪威鮭魚撈起
Prosperity Norwegian Salmon 'Yu Sheng'
with Kaluga Queen Caviar and Abalone

帝皇蟹肉、干撈鮑翅伴上湯
Wok-fried Shark's Fin and King Crab Meat
accompanied with Superior Consommé

脆鱗野生白蘇丹
Steamed Wild White Sultan Fish with Crunchy Scale

白胡椒焗龍蝦
Braised Lobster with White Peppercorn

原只十二頭干鮑、花膠遼參
Braised 12-head Dried Abalone with Fish Maw and Sea Cucumber

炭燒鹿兒島和牛
Char-grilled Kagoshima Wagyu

脆米臘味糯米飯
Wok-fried Glutinous Fragrant Rice
with Assorted Preserved Meat and Crispy Rice

生磨杏汁燉燕窩
Double-boiled Bird's Nest with Almond Cream

\$3888++ 十位用 / 10 persons
Communal Style

同樂素宴
VEGETARIAN MENU

柚香紅梅醬、鮮蔬果沙律
Chilled Fresh Greens and Fruit Salad
with Yuzu Raspberry Sauce

松露竹筍巖米羹
Braised Nepalese Rock Grains Broth
with Bamboo Pith and Truffle

昆布豉油皇蒸白玉
Steamed Tofu
with Japanese Superior Konbu Soya Sauce

姜米爆鮮菌時蔬
Stir-fried Wild Fungus and Fresh Greens
with Minced Ginger

香茜醬撈稻庭面
Braised Inaniwa Noodle with Parsley Paste

香茅蘆薈凍、青檸雪
Chilled Aloe Vera Lemongrass Gelo
topped with Lime Sorbet

\$68++ 每位 / per person
Individual Plated

Not valid with other promotions, discounts, promotional menus, privilege cards and/or vouchers. | Gross food bills will be subjected to prevailing service charges and applicable government taxes. | Menus and prices are subjected to changes

TungLok Heen

Resort World Sentosa, 26 Sentosa Gateway, #02-142/143, Hotel Michael Lobby Level | Tel: 6884 7888 | Website: www.tunglokheen.com

TLH-20171129