

好運連連
TREASURE MENU

味椒鹽軟殼蟹、辣椒蟹肉蔥油餅
Wok-fried Soft Shell Crab with Salt and Pepper
accompanied with Handmade Pancake
with Chilli Crab Meat

黃燜魚鰾玉帶羹
Braised Fish Maw and Scallop
in Noble 'Tanfu' Broth

香煎北極紅點鮭
Pan-fried Arctic Char

紅燒肉伴鮑脯
Braised Pork Belly with Abalone

滑蛋大蝦煎生麵
Pan-fried Egg Noodle with King Prawn
in Egg Gravy Sauce

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

\$58++ per person
(Minimum 2 persons)
****Individual Plated****

財源廣進
TRIUMPH MENU

巧制三小品

Trio Amuse-bouche

- 炭燒八爪魚 Char-grilled Octopus
- 辣椒蟹肉蔥油餅 Handmade Pancake
with Chilli Crab Meat
- 柚子凍、日本帶子 Japanese Scallop
with Yuzu Gelo

野菌松露龍蝦黃油湯

Braised Lobster, Wild Fungus and Truffle
in Noble 'Tanfu' Broth

昆布醬油蒸野生魚

Steamed Wild Catch Fish with Kombu Soy Sauce

味椒鹽雞球、神奇蛋

Wok-fried Chicken Fillet with Salt and Pepper

櫻花蝦、極品醬海鮮炒飯

Wok-fried Jasmine Rice with Seafood
and Sakura Ebi in X.O. Chilli Sauce

黃金流沙湯圓、楊枝金露

Chilled Mango Cream, Sago and Pomelo
accompanied with Salted Egg Yolk Lava Dumpling

\$100++ per person
(Minimum 2 persons)
****Individual Plated****

- Gross food bills will be subjected to prevailing service charges and applicable government taxes.
- Menus and prices are subjected to changes.

TungLok Heen

Hotel Michael, Resorts World Sentosa, 26 Sentosa Gateway #02-142/143 Singapore 098138
Tel: 6884 7888 | Website: www.tunglokheen.com

龍騰四海
PROSPERITY MENU

巧制三小品

Trio Amuse-bouche

- 泰式撈鮮鮑魚 Thai-style Fresh Abalone Salad
- 沙爹雞柳 Chicken Fillet with Satay Sauce
- 炭燒八爪魚 Char-grilled Octopus

黃油湯菜膽花膠

Braised Fish Maw and Chinese Cabbage
in Noble 'Tanfu' Broth

黃薑醬烤野生魚

Grilled Wild Catch Fish with Turmeric Paste

星洲辣椒螃蟹 / 黑胡椒螃蟹 / 白胡椒螃蟹 / 鹹蛋奶油蟹

Singapore Chilli Crab / Black Pepper Crab / White
Pepper Crab / Salted Egg Yolk Crab
(選一樣 Choose One)

花雕蛋白龍蝦蒸麵線

Steamed 'Mee Sua' with Lobster in Egg White
and Chinese Wine Sauce

楊枝金露、香芒布丁

Chilled Mango Cream with Pomelo, Sago
and Mango Custard

\$80++ per person
(Minimum 2 persons)
****Communal Style****

吉星高照
AUSPICIOUS MENU

巧制二小品

Duo Amuse-bouche

- 脆炸軟殼蝦 Deep-fried Soft Shell Shrimp
- 拍青瓜鮮木耳 Chilled Japanese Cucumber
and Fresh Fungus

時日特色燉湯

Double-boiled Soup of the Day

黃薑醬炒雙脆

Wok-fried Calamari and Squid with Turmeric Paste

泰式香芒炸深海鱸魚

Thai-style Deep-fried Ocean Barramundi Fillet
with Mango Spicy Sauce

薑蔥麻油爆雞柳

Wok-fried Chicken Fillet with Ginger and Onion
in Sesame Oil

金菇豆根扒時蔬

Braised Seasonal Greens with Enoki Mushroom
and Fried Bean Dough

X.O. 醬帶子炒飯

Wok-fried Jasmine Rice
with Scallop in X.O. Chilli Sauce

金瓜紫米露、椰雪花

Chilled Pumpkin Cream and Purple Rice
topped with Coconut Sherbet

\$48++ per person
(Minimum 4 persons)
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招財進寶
OPULENCE MENU

巧制三小品

Trio Amuse-bouche

- 愛爾蘭鴨手卷 Irish Duck Crêpe
- 胡麻龍蝦粉卷 Chilled Lobster and Garden Green Roll with Sesame Sauce
- 白汁蟹肉蔥油餅 Handmade Pancake with Crab Meat and White Sauce

時日特色燉湯

Double-boiled Soup of the Day

薑蔥白胡椒焗大蝦

Braised King Prawn with Ginger and Onion in White Peppercorn Sauce

香辣醬脆炸野生魚

Deep-fried Wild Catch Fish with Hot and Spicy sauce

松露野菌扒時蔬

Stir-fried Seasonal Greens with Truffle and Wild Fungus

鮑魚紅燒肉

Braised Pork Belly with Abalone

脆米海鮮橄欖醬炒飯

Wok-fried Jasmine Rice with Seafood and Olive Paste topped with Crispy Rice

金瓜紫米露、椰雪花

Chilled Pumpkin Cream and Purple Rice topped with Coconut Sherbet

\$65++ per person

(Minimum 4 persons)

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