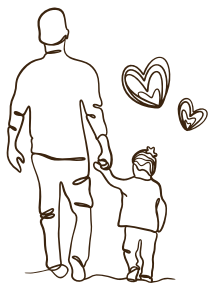




## 父亲节套餐 FATHER'S DAY SET MENU

AVAILABLE FROM 8 TO 21 JUNE 2026



**Resorts World Sentosa**  
26 Sentosa Gateway, #02-142/143,  
Hotel Michael, S098269  
**Book now at 6884 7888**

### 爱宴·初绽 BLOSSOM

**汤 Soup**  
时令炖汤  
Double-boiled Soup of the Day  
(位上/ individual)

**热肴 Hot Dish**  
新加坡辣椒螃蟹配炸馒头  
Singapore-style Chilli Crab accompanied with  
Deep-fried 'Mantou'

葱烧头抽干煎大虾  
Scallion-braised Pan-fried King Prawn with  
Premium Soy Sauce

黄玉参豆腐煲  
Braised Yellow Jade Sea Cucumber  
with Tofu in Claypot

**主食 Main Course**  
熏鸭焖伊府面  
Braised Ee-fu Noodles with Shredded Smoked Duck

**甜品 Dessert**  
赠送时日甜品  
Complimentary Dessert of the Day  
(位上/ individual)

**\$328++ 四位用 / 4 persons**

### 爱宴·雅颂 ELEGANCE

**汤 Soup**  
红烧三宝瑶柱羹  
Braised Sea Treasure Broth with Conpoy  
(位上/ individual)

**热肴 Hot Dish**  
上汤焗波士顿龙虾  
Wok-baked Boston Lobster with Superior Stock

极品酱菜脯蒸斗鲷  
Steamed Pomfret with Preserved Radish and  
X.O. Chilli Sauce

招牌白胡椒螃蟹  
Signature White Pepper Crab

**主食 Main Course**  
海鲜炒饭  
Wok-fried Fragrant Rice with Assorted Seafood

**甜品 Dessert**  
赠送时日甜品  
Complimentary Dessert of the Day  
(位上/ individual)

**\$438++ 四位用 / 4 persons**

#TUNGLOKGROUP

• Not valid in conjunction with other promotional programmes, offers, e-vouchers, discount cards, and/or privilege cards. • TungLok First members are eligible to earn and redeem TL\$, however, other TLF e-vouchers cannot be used in conjunction with these Father's Day Set Menus. • Gross food bills are subject to prevailing service charge and applicable government taxes. Menus and prices are subject to change. • Kindly inform our staff if you have any dietary restrictions.



### Resorts World Sentosa

26 Sentosa Gateway, #02-142/143,  
Hotel Michael, S098269

**Book now at 6884 7888**

## 爱宴·华彩 SPLENDOUR

### 前菜 Starter

咸蛋黄炸鱼皮

Crispy Fish Skin coated with Salted Egg Yolk

新马酸辣捞海蜇

Marinated Hot and Sour Jellyfish

### 汤Soup

黄焖鱼鳔羹

Braised Shredded Fish Maw in Noble 'Tanfu' Broth  
(位上/ individual)

### 热肴 Hot Dish

剁椒蒸笋壳

Steamed Marble Goby with Diced Red Hot Pepper

辣椒螃蟹

Singapore-style Chilli Crab

芦笋炒玉带

Sautéed Scallop with Asparagus

### 主食 Main Course

波士顿龙虾焖伊府面

Braised Ee-Fu Noodles with Boston Lobster

### 甜品 Dessert

赠送时日甜品

Complimentary Dessert of the Day  
(位上/ individual)

**\$588++ 六位用 / 6 persons**

**\$728++ 八位用 / 8 persons**

## 爱宴·金尊 PRESTIGE

### 前菜 Starter

泰式炸猪件冰菜沙律

Thai-style Pork Belly with Ice Plant Salad

陈醋凉拌青瓜秋耳

Chilled Japanese Cucumber with Aged Vinegar

### 汤Soup

鱼骨浓汤炖花胶

Double-boiled Superior Fish Bone Soup with Fish Maw  
(位上/ individual)

### 热肴 Hot Dish

白胡椒螃蟹

Signature White Pepper Crab

油泡象拔蚌

Sautéed Geoduck

潮州蒸斗鲷

Steamed Pomfret in Teochew-style

### 主食

六头鲜鲍葱香炒饭

Braised 6-head Fresh Abalone accompanied with  
Wok-fried Fragrant Rice

### 甜品 Dessert

赠送时日甜品

Complimentary Dessert of the Day  
(位上/ individual)

**\$788++ 六位用 / 6 persons**

**\$1088++ 八位用 / 8 persons**