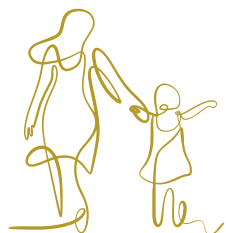




母亲节套餐

MOTHER'S DAY SET MENU

AVAILABLE FROM 27 APRIL TO 10 MAY 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 Mother'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.



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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