

Tung Lok Signatures



Treat yourself from now till May with Tung Lok Signature's 8 Weeks of Indulgence. Each week the chefs have created dishes with only the most premium (and some rare) ingredients to give you a true journey through the exotic.

Week one, from 14 to 20 March is the century-old giant sea garoupa, which includes the double-boiled giant garoupa head bone soup with Chinese tian ma herb or the Shanghai-style braised belly fin special, or the steamed fillet in bean sauce special.

Week two from 21 to 27 March is the braised whole Australian green lip abalone in oyster sauce, while the coming weeks will showcase dishes like the simmered tiger shark's fin in rich broth, Shanghai-style braised whole sea cucumber, flambé superior bird's nest broth with partridge, and braised fish maw and bai ling fungus in abalone, king eel and Alaskan crabs.

Tung Lok Signatures is at VivoCity #01-57, 1 HarbourFront Walk. Tel: 6376 9555