

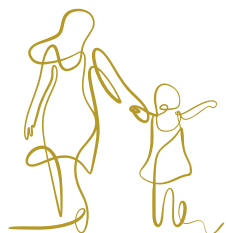


TUNGLOK  
SIGNATURES

## 母亲节套餐

### MOTHER'S DAY SET MENU

AVAILABLE FROM 24 APRIL TO 11 MAY 2025



#### Orchard Rendezvous Hotel

#02-18, 1 Tanglin Road,  
Singapore 247905

Book now at 6834 0660

#### Clarke Quay Central

#02-88, 6 Eu Tong Sen St,  
Singapore 059817

Book now at 6336 6022

## 母亲节套餐 A Mother's Day Set Menu A

蜜汁芥末老虎虾球伴鲜果冻  
Deep-fried Tiger Prawn with Honey Mustard  
served with Fresh Fruit

黄焖蟹肉鱼鳔翅  
Braised Shredded Fish Maw, Shark's Fin  
with Crab Meat in Pumpkin Stock

龙干酱蒸翡翠鲈鱼球  
Steamed Jade Perch Fillet  
with Chef's Special Chilli Sauce

十头鲍鱼伴竹炭豆腐菜苗  
Braised 10-head Abalone  
with Bamboo Charcoal Beancurd  
and Seasonal Vegetables

脆皮樱花鸡  
Crispy Roast Sakura Chicken

饺子泡面线  
Poached 'Mee Sua' with Dumpling

杨枝甘露  
Chilled Mango Cream  
with Pomelo and Sago

健康寿桃  
Longevity Bun

\$398++ 四位用 / 4 persons  
\$597++ 六位用 / 6 persons

## 母亲节套餐 B Mother's Day Set Menu B

流金沙翠盏元贝球伴鲜果冻  
Deep-fried Scallop with Salted Egg Yolk Sauce  
served on Lettuce with Fresh Fruit

竹少爺  
Beijing-style Braised Shark's Fin,  
Shredded Sea Cucumber, Mini Pearl Abalone  
and Fish Maw in Brown Sauce

X.O. 酱芦笋炒虾球  
Sautéed Prawn and Asparagus with X.O. Sauce

老陈皮蒸深海野游大黄鱼 (同乐鱼)  
Steamed Deep-Sea Yellow Croaker  
with Tangerine Peel in Light Soy Sauce

脆皮烧鸡  
Crispy Roast Chicken

黄焖竹炭豆腐伴菜苗  
Braised Bamboo Charcoal Beancurd  
with Seasonal Vegetables in Pumpkin Stock

鱼面筋泡面线  
Poached 'Mee Sua' with Fish Puff

荔枝雪葩芦荟冻  
Chilled Aloe Vera Lemongrass Jelly  
topped with Lychee Sorbet

健康寿桃  
Longevity Bun

\$798++ 八位用 / 8 persons  
\$998++ 十位用 / 10 persons

**母亲节套餐 C**  
**Mother's Day Set Menu C**

芥末龙虾球伴鲜果冻  
Deep-fried Lobster with Wasabi-mayo Sauce  
served with Fresh Fruit

黄焖蟹肉金钱翅  
Braised Shark's Fin with Crab Meat in Pumpkin Stock

X.O. 酱芦笋炒带子  
Sautéed Scallop and Asparagus with X.O. Sauce

老陈皮蒸深海野游大黄鱼 (同乐鱼)  
Steamed Deep-Sea Yellow Croaker  
with Tangerine Peel in Light Soy Sauce

碳烧爱尔兰鸭  
Crispy Roast Irish Duck

十头鲍鱼伴竹炭豆腐菜苗  
Braised 10-head Abalone with Bamboo Charcoal  
Beancurd and Seasonal Vegetables

饺子浓汤泡稻庭面  
Poached Inaniwa Noodles  
with Dumpling in Rich Broth

葡萄雪葩芦荟冻  
Chilled Aloe Vera and Lemongrass Jelly  
topped with Grape Sorbet

健康寿桃  
Longevity Bun

**\$958++ 八位用 / 8 persons**  
**\$1198++ 十位用 / 10 persons**

**母亲节套餐 D**  
**Mother's Day Set Menu D**

蜜汁芥末龙虾扒  
Pan-fried Lobster with Honey and Wasabi-mayo Sauce

醇酒凤胎金钱翅  
Shark's Fin with Egg White and Chinese Wine

珊瑚百花酿带子  
Sautéed Stuffed Scallop with Crab Meat and Roe

老陈皮蒸深海野游大黄鱼 (同乐鱼)  
Steamed Deep-Sea Yellow Croaker  
with Tangerine Peel in Light Soy Sauce

十头鲍鱼花胶菜苗  
Braised 10-head Abalone with Fish Maw  
and Seasonal Vegetables

碳烧爱尔兰鸭  
Crispy Roast Irish Duck

元蹄银芽焖米粉  
Braised Rice Vermicelli with Pork Shank  
and Bean Sprout

雪中情怀  
Chilled Mango, Pomelo and Sago  
with Ice-cream served in Mini Coconut

健康寿桃  
Longevity Bun

**\$1118++ 八位用 / 8 persons**  
**\$1398++ 十位用 / 10 persons**

**母亲节套餐 E**  
**Mother's Day Set Menu E**

香煎珊瑚虾扒伴芦笋  
Pan-fried Coral Prawn served with Asparagus

原个南瓜玉液金钱翅  
Double-boiled Shark's Fin in Pumpkin Stock  
served in Mini Pumpkin

干烧深海野游大黄鱼 (同乐鱼)  
Braised Deep-Sea Yellow Croaker  
with Spring Onion and Garlic

X.O. 酱云彩炒带子  
Sautéed Scallop and Seasonal Vegetables  
with X.O. Sauce

蚝皇原粒三头鲍鱼伴青蔬  
Braised 3-head Abalone served with Seasonal  
Vegetables in Superior Oyster Sauce

爱尔兰鸭鹅肝素方层饼伴鲜果冻  
Sliced Irish Duck Skin with Foie Gras served on  
Homemade Pancake with Fresh Fruit

泉水蛋蟹肉浓汤泡日本面线  
Poached Japanese 'Mee Sua' with Crab Meat  
and Onsen Egg in Rich Broth

椰皇柚子荔枝雪葩芦荟冻  
Chilled Aloe Vera and Lemongrass Jelly topped with  
Yuzu and Lychee Sorbet served in Mini Coconut

健康寿包  
Longevity Bun  
**\$1510++ 八位用 / 8 persons**  
**\$1888++ 十位用 / 10 persons**