



TUNGLOK
SIGNATURES

Wedding Package 2020 / 2021 TungLok Signatures @ Antica Ballroom, Orchard Rendezvous Hotel (for 100 persons)

WEDDING PACKAGE AT \$2,000 (1 SESSION)

(Package is worth \$2,500)

- ♥ Rental of LCD projector, DVD player, screen during wedding banquet *(worth \$1,000)*
- ♥ Exquisite decorations for backdrop, aisle stand with fresh flowers and floral centrepieces for all tables *(worth \$850)*
- ♥ An elegant guest signature book *(worth \$50)*
- ♥ Choice of wedding favours for every guest *(worth \$300)*
- ♥ Choice of complimentary Oriental or Western theme invitation cards based on your guaranteed attendance (Printing of inserts not included) *(worth \$300)*

OPTIONAL:

- ♥ House pour wines @ \$48 per bottle
- ♥ Tiger Beer (20L) @ \$550 per barrel
- ♥ One Night Stay in Superior Room @ \$210 per room, per night (preferred rate)

- *Prices and perks are subject to changes and the management reserves the right to amend and/or withdraw any of the package offers without prior notice*
- *All prices quoted are subject to 10 % service charge & prevailing GST unless otherwise stated*



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ROM Menu A **(Lunch Only)**

蝴蝶脆虾伴沙律菜

Deep-fried Butterfly Prawn with Green Salads

黄焖鱼鳔羹

Braised Fish Maw in Pumpkin Stock

米酒芹香油浸海鱮腩

Deep-fried Australian Barramundi Belly with Chinese Wine and Parsley

陈醋蜜汁龙子肉

Deep-fried Prime Pork with Vintage Vinegar and Honey Sauce

金柱豆根泡菜苗

Poached Seasonal Vegetables with Bean Dough and Crispy Dried Conpoy

干烧伊面

Braised 'Ee-fu' Noodles

西红柿雪莲子冻

Chilled Dessert with Snow Lotus Seeds and Dried Mini Tomato

\$60 每位 / per person

(包括气水和中国茶 / includes soft drinks and chinese tea)

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ROM Menu B **(Lunch and Dinner)**

金沙翠盞元貝鮮果凍

Deep-fried Conpoy with Salted Egg Yolk served with Fresh Fruit

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黃燜海味珍珠鮑魚羹

Braised Fish Bisque with Mini Pearl Abalone and Dried Seafood
served in Pumpkin Stock

* * *

米酒芹香油浸海鱸腩

Deep-fried Australian Barramundi Belly with Chinese Wine and Parsley

* * *

慢煮鴨肉伴海哲

Sous-Vide Sliced Duck with Jellyfish

* * *

黃燜竹炭豆腐

Braised Bamboo Charcoal Beancurd with Green Vegetables
in Pumpkin Sauce

* * *

臘味鴛鴦糯米飯

'Yuan Yang' Glutinous Rice with Preserved Waxed Meat

* * *

楊枝甘露

Chilled Mango Cream with Diced Mango, Pomelo and Sago

* * *

\$70 每位 / per person

(包括氣水和中國茶 / includes soft drinks and chinese tea)

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ROM Menu C
(Lunch and Dinner)

醃脆龙虾钳伴鲜果冻

Crisp-fried Spiced Lobster Claw combined with Fresh Fruit

* * *

火焰古法鸡煲翅

Traditional-style Flambé Boiled Shark's Fin Soup with Chicken

* * *

米酒芹香蒸顺壳鱼

Steamed 'Soon Hock' Belly with Chinese Wine and Parsley

* * *

古法盐焗鸡脯

Traditional-style Salt-baked Sakura Chicken Steak

* * *

珍菌秋菇青蔬

Braised Fungus with Mushroom served with Beancurd and Vegetables

* * *

手打鱼腐泡米线菜伴

Poached 'Mee Sua' with Homemade Fish Puff and Vegetables

* * *

雪中情怀

Chilled Mango Cream with Pomelo and Sago
topped with Ice-cream served in Mini Coconut

* * *

\$90 每位 / per person

(包括气水和中国茶 / includes soft drinks and chinese tea)

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ROM Menu D
(Lunch and Dinner)

白雪藏龙

Australian Lobster with Fruit Salad

* * *

火焰满坛香金钱翅

Tanjia-style Flambé Braised Shark's Fin

* * *

米酒芹香蒸星斑球

Steamed Star Garoupa Fillet with Chinese Wine and Parsley

* * *

鵝肝素方层饼伴番茄

Foie Gras served on Homemade Pancake accompanied with Tomato

* * *

黄焖海参珍菌扒菜苗

Braised Sea Cucumber with Fungus and Vegetables in Pumpkin Sauce

* * *

元贝赛螃蟹焖米粉

Braised Rice Vermicelli with Conpoy and Egg White

* * *

雪中情怀

Chilled Mango Cream with Pomelo and Sago
topped with Ice-cream served in Mini Coconut

* * *

\$110 每位 / per person

(包括气水和中國茶 / includes soft drinks and chinese tea)

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