

A Heritage of Flavours

YOUR TRADITION OUR INNOVATION
23 April - 3 May 2012



Tung Lok Classics, Orchard Parade Hotel
epicurean dinner menu | 24 - 27 April

羲和烤鸭

xihe roast duck

available for dinner at \$78++ per whole duck

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糟香鹅肝

goose liver in fermented rice wine

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黄焖鲜鲍翅

braised superior shark's fin

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小米辽参

braised dried sea cucumber with millet

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椒麻和豚

deep-fried kurobuta pork with Sichuan pepper sauce

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葱油老虎斑

steamed tiger garoupa with spring onions

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酸汤带子干丝

poached shredded beancurd with scallop in sour soup

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甜品

xihe dessert special

\$128.00++ per person

All prices are subject to 10% service charge and 7% GST  
Citibank cardmembers are entitled up to 20% privilege

Menu correct as at 4 April 2012

For reservations, please call (65) 6834 0660 or  
visit <http://www.tunglokclassics.com/>

WORLD GOURMET  
SUMMIT  
2012

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