

A SELECTION OF SINGAPORE STYLE SEAFOOD 新加坡式海鲜集锦

Using only the freshest catch and ingredients in its extensive list of appetising Singaporean-Chinese style dishes, Tung Lok Seafood is a haven for seafood lovers looking to relish in the unique taste of Singapore.

Meticulously prepared for your dining pleasure, perennial favourites include the must-have Chili Crab, Black Pepper with Fresh Peppercorns and the original award-winning Deep-fried Prawn with Wasabi-mayo.

选取最新鲜食材,烹制脍炙人口的本地风味海鲜佳肴。"同乐海鲜",以其独树一帜的新加坡风格美食,成为所有海鲜爱好者们的乐园! 千锤百炼的经典名菜,带给您回味无穷的用餐体验。道道珠玑的佳肴,有驰名遐迩的"辣椒螃蟹","黑椒螃蟹",还有同乐海鲜首创的获奖名菜:"芥末虾球",千万不要错过!

ADVISORY 用餐忠告

Our products may contain **pork**, and common allergens such as shellfish, tree nuts, soy, eggs, etc. If you have any food allergies or sensitivities, please inform our team beforehand.

我们的产品可能含有常见的过敏原,例如贝类,坚果,大豆,芝麻,鸡蛋等等。如果您 有性何食物过敏或敏感性,请事先通知我们的团队。

All prices are inclusive of VAT, and subject to 10% service charge. Food pictures may differ from actual dish presentation.

这菜单显示的价格得另加10%服务费及政府消费税. 图片仅供参考,或于菜式不尽相符.



DIMSUM 点心

Scallop Dumplings 水晶带子饺 5	320 (3 pcs.)	Steamed Chicken Feet 豉汁凤爪	280
Spicy Pork and Shrimp Dumplings 辣猪肉虾饺 ■5	450 (6 pcs.)	Steamed Beef Balls 蒸牛肉丸	270 (4 pcs.)
Steamed Shrimp Dumplings (Har Gao) 虾饺 5	290 (3 pcs.)	Radish Cake 煎萝卜糕	250 (3 pcs.)
Abalone Siu Mai 鲍魚烧卖	320 (4 pcs.)	X.O. Radish Cake X.O. 萝卜糕 ■	290
Pork Siu Mai 猪肉烧卖	270 (4 pcs.)	Garlic Shrimp Spring Roll 炸虾卷 5	280

Steamed Spareribs with Black Bean Sauce 280 豉汁蒸排骨



Deep-Fried Glutinous Rice Dumplings (Ham Sui Kok) 咸水角	280 (3 pcs.)	Steamed Mantou 馒头	150 (4 pcs.)
Taro Puff 芋头泡芙	280 (3 pcs.)	Fried Mantou 炸馒头	150 (4 pcs.)
Fried Vegetable Beancurd Roll 腐皮卷	280 (2 pcs.)	Fried Sesame Balls (Butchi) 煎堆	190 (3 pcs.)
Steamed Vegetable Beancurd Roll 蒸鲜竹卷	280 (2 pcs.)	Stuffed Glutinous Rice Dumplings (Masachi) 糯米糍	220 (4 pcs.)
Fujian / Hokkien Spring Roll 福建春卷	290	Rice Roll with Lotus Cream 莲蓉肠粉	220 (8 pcs.)





CONGEE 粥

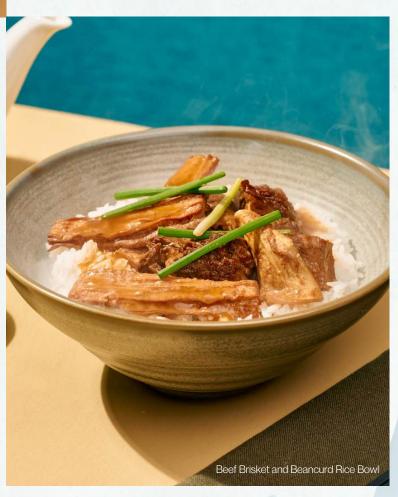
Century Egg and Pork Congee 皮蛋瘦肉粥 300

Seafood Congee 海鲜粥 5

380

RICE BOWL 米饭

Chicken and Mushroom with Rice 鸡肉蘑菇饭	350
Beef Brisket and Beancurd with Rice 牛腩枝竹饭	380
Chicken Feet and Spareribs with Rice 凤爪排骨饭	450
Sweet and Sour Pork with Rice 糖醋猪肉饭	350



NOODLE SOUP 面汤

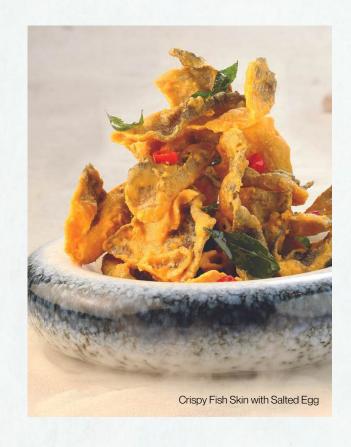
Beef Noodle Soup 牛腩汤面	380	Wonton Noodle Soup 云吞汤面	380
Beef Noodle Soup with Wonton Dumplings 牛腩云吞面	380	Char Siu Noodle Soup 叉烧汤面	380





APPETISER小食

Refreshing Cherry Tomato 清新小番茄	280
Japanese Cucumber with Garlic Sauce 拍蒜小胡瓜	250
Crispy Fish Skin with Salted Egg 黄金炸鱼皮	490
Jellyfish Salad 凉拌海蜇 ■	450
Crispy Eggplant with Pork Floss 鱼香茄子	390
Crispy Roast Pork Belly 碳烧火腩	590
Pork Bakkwa with Salad 肉干沙律菜	900
Appetiser Platter Japanese Cucumber with Garlic Sauce, Jellyfish, Char Siu, Refreshing Cherry Tomato, Century Egg 五八品	1150







	S	М
Crown Tofu Soup 开花豆腐汤	280	
Hot and Sour Seafood Soup 酸辣海鲜羹 ■5	280	780
Pumpkin Seafood Soup 南瓜海鲜羹 §	280	780
Spinach Seafood Soup 菠菜海鲜羹 §	280	780
Wintermelon Soup with Crabmeat 蟹肉冬蓉羹 5	280	780
Collagen Fish Soup 胶原蛋白鱼汤		3200



POULTRY & MEAT 肉

Roast Duck 脆皮烤鸭	Half (半) 2000	Whole (全) 3600
Peking Duck 北京烤鸭	2300	4000
Soy Chicken 豉油鸡	1150	2200
Roast Chicken 烤鸡	500	950
Hainanese Chicken 海南鸡	1150	2200
Three Cup Chicken 三杯鸡		480
Steamed Lotus Chicken 荷叶蒸鸡		950
Firecracker Chicken 辣子鸡 ■		600
Kung Pao Chicken 宫保鸡丁 ■		550
Chicken with Salted Egg 黄金咸蛋鸡		680
Taro Chicken with Coconut Sauce 荔芋鸡煲		750







POULTRY & MEAT 肉

Beef 牛肉

Slow Cooked Beef Brisket with Beancurd 780 枝竹牛腩煲

Stir-fried Black Pepper Australian Beef Tenderloin 1350 黑椒牛柳

Stir-fried Beef with Broccoli 680 西兰花炒牛肉

Pork 猪肉

Coffee Pork Ribs
咖啡排骨

Salt and Pepper Spareribs
椒监肉排

Chinese BBQ Pork (Char Siu)
叉烧

Sweet and Sour Iberico Pork
菠萝咕噜肉

Shanghai Pork Chop
上海炸猪排

Lamb 羊肉

Seven Spice Grilled Lamb Shank 2200 七味烤羊腿





CRAB 螃蟹

Market Price 时价

Choice of Cooking Method:

Tung Lok Signature Chili Crab 同乐招牌辣椒 ■3	+300
Crab with Salted Egg Yolk and Curry Leaves	+ 300

黄金 §

Crab with Black Pepper and Fresh Peppercorns 黑胡椒 5

Crab with White Pepper, Leeks, and Fresh Peppercorns 白胡椒 3

Salt and Pepper Crab 盐和胡椒 §

Spicy Curry Laksa Crab + 300 功沙蟹 ■ 5

Crab in Glutinous Rice [⊙] + 300 笼仔蒸蟹饭 ^⑤

Sweet Chili Crabmeat with Fried Mantou 1300 甜辣蟹肉配炸馒头(4个) ■5

Steamed Garlic King Crab Legs with Sotanghon 1850 蒜蓉粉丝蒸帝王蟹腿 5



LOBSTER 龙虾

Market Price 时价

Choice of Cooking Method:

Wok Baked Lobster in Superior Stock

上汤焗 🔊

Lobster with Black Pepper and Fresh Peppercorns 黑胡椒 5

Lobster with White Pepper, Leeks, Fresh Peppercorns 白胡椒 5

Stir-fried Lobster with Ginger and Spring Onion 姜葱炒 5

Steamed Lobster with Minced Garlic 蒜茸蒸 5

Lobster Ee Fu Noodles 龙虾伊面 §

Lobster Sashimi 龙虾刺身 §

Salt and Pepper Lobster 盐和胡椒 5

Lobster with Salted Egg Yolk 黄金 5





LIVE FISH 活鱼

FRESH FISH 鲜鱼

Market Price 时价

Choice of	Cooking	Method:
OF TOTOL OF	COUNTRY	MICHIOG.

Fish Prepared in Two Ways + 500 石班(两吃)

Steamed Fish in Soy Sauce 清蒸鱼

Steamed Fish with Black Garlic 黑蒜蒸鱼

Steamed Fish with Salted Black Beans 豉汁蒸鱼

Collagen Fish Soup + 500 胶原蛋白鱼汤

Szechuan Fish 麻辣清汤烤鱼 ■ +500

Collagen Fish Soup 胶原蛋白鱼汤	3200
Szechuan Fish 麻辣清汤烤鱼 ■	3200
Deep-fried Fish in Soy Sauce 油浸香脆鱼	1950
Deep-fried Fish with Sweet and Sour Sauce 糖醋石班(原條)	1950
Braised Fish Fillet with Pork Belly in Claypot 火腩北菰石班煲	1300
Fish Fillet with X.O. Sauce 西蘭花XO醬炒班片 §	1200





Market Price 时价

Market Price 时价

PRAWN·SHRIMP虾·白灼沙蝦

Wasabi Mayo Prawns 芥末虾球 5	750 (8 pcs.)	Steamed Shrimp in Soy Sauce 酱蒸虾 5
Crispy Oat Prawns 麥皮虹 5	1180 (6 pcs.)	Salt and Pepper Shrimp 盐和胡椒 ®
Stir-fried Prawns with Salted Egg Yolk and Curry Leaves 黄金 5	1180 (6 pcs.)	
Wok Baked Prawns with Vermicelli 粉丝焗煲 §	1180 (6 pcs.)	
Spicy Curry Laksa Prawns 叻沙虾 ■3	1180 (6 pcs.)	
Steamed Garlic Prawns with Sotanghon 蒜蓉粉丝蒸虾 5	1180 (6 pcs.)	

MANTIS SHRIMP 濑尿虾®

Market Price 时价

Choice of Cooking Method:

Mantis Shrimp with Black Pepper, Fresh Peppercorns 黑胡椒 §

Mantis Shrimp with White Pepper, Leeks, and Fresh Peppercorns 白胡椒 5

SQUID 乌贼

Szechuan Squid 750 川味墨鱼 (乌贼) ■

Salt and Pepper Squid 750 椒盐墨鱼 (乌贼)

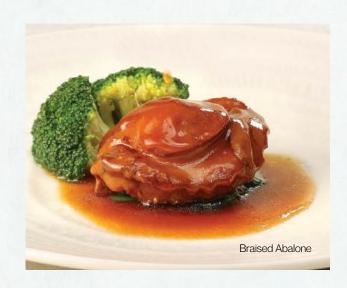
Sambal Squid 750 叁巴酱 (乌贼) 🖜



SEAFOOD 海参

Braised Sea Cucumber 2500 红烧海参

Braised Abalone 3300 红烧鲍鱼



SCALLOP扇贝

Scallops and Broccoli with X.O. Sauce 1800 X.O.酱西兰花炒带子 5

Deep-fried Taro with Scallops 1200 扇贝芋窝 5

ELEPHANT SHELL 象拔蚌

Sauteed Elephant Shell with String Beans 950 象拔蚌炒豇豆 5



GREENS AND TOFU 青菜

Braised House Made Beancurd 家常豆腐	680
Sautéed Chinese Spinach with Three Kinds of Eggs 三色蛋炒波菜	580
Sambal Kangkong 叁巴空心菜 ■3	480
Stir-fried Asparagus with X.O. Sauce X.O. 酱炒芦笋 5	550
Stir-fried Kailan with Soya Sauce 清炒芥兰	420
Stir-fried Spinach with Garlic 蒜蓉炒菠菜	450
Mapo Tofu with Minced Pork 麻婆豆腐 ■	520
Eggplant with Minced Pork 鱼香茄子	520
French Beans with Minced Pork 干煸四季豆	550
Sauteed Elephant Shell with String Beans 象拔蚌炒豇豆 5	950



NOODLES 面

Sambal Noodles with Beef 参巴牛肉面 ■5	680
Crispy Fried Egg Noodles with Seafood 海鲜炒面 3	780
Fried Mee Sua with Seafood 海鲜炒面线 5	780
Beef Ho Fan 干炒牛河	600
Laksa Noodles 叻沙粗米粉 ■®	650



RICE 饭

	S (小)	M (中)	L(大)
Beef Fried Rice 牛肉炒饭	350	550	750
Fried Rice with X.O. Sauce and Minced Fish X.O.酱鱼炒饭 5	350	550	750
Black Garlic Fried Rice 黑蒜头炒饭	350	550	750
Yang Chow Fried Rice 杨州炒饭 5	350	550	750
Crabmeat Fried Rice 蟹肉炒饭 5	350	550	750

DESSERT 甜品

Chilled Mango Sago with Pomelo 杨枝甘露	250	Fried Sesame Balls (Butchi) 煎堆	190 (3 pcs.)
Taro Puree with Ice Cream 芋头冰淇淋	280	Stuffed Glutinous Rice Dumpling (Masachi) 糯米糍	220 (4 pcs.)
Taro Paste with Coconut Sauce 椰汁芋泥	280	Rice Roll with Lotus Cream 椰丝莲蓉卷	220 (8 pcs.)
Seasonal Fruit Platter 时令水果拼盘	1500		
Vanilla Ice Cream 香草冰淇淋	150		



DRINKS 饮料

TEA 茶

Soda (Coke • Coke Zero • Sprite) Apple Soda Tonic Water Soda Water Bottled Water Perrier Sparkling Water Evian Bottled Water San Pellegrino Houseblend Iced Tea	100 150 120 120 80 240 200 200 120	Jasmine Green Tea Jasmine Red Tea Ming Mountain Oolong Tea Ti Kuan Yin Tea Dong Ding Oolong Tea	150 150 350 380 420
FRESH FRUIT SHAKES & JUIC 果汁饮料	CE	Cafe Americano (Hot • Iced) Espresso Double Espresso Cappuccino (Hot • Iced) Cafe Latte (Hot • Iced)	150 150 190 190 190
Orange (Shake • Juice) Pineapple (Shake • Juice) Lemon (Shake • Juice) Watermelon (Shake • Juice) Coconut (Shake • Juice) Ripe Mango (Shake • Juice) Green Mango (Shake • Juice)	350 250 250 250 250 250 250		

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