



TUNGLOK EVENTS

CULINARY VOW

Lunch / Dinner Buffet | \$18.00+ onward, min. 50 persons

Tea Buffet | \$15.00+ onward, min. 30 persons

A curated showcase of hospitality, menu, decor and bespoke services catered for your ROM, Solemnisation or Wedding at church or venue of choice

Transportation at \$60.00+. Bio-Degradable Sustainable Diningware

DINNER DESIGN. BUILD-YOUR-OWN (BYO) MENU

Social Buffet | Tea Collection Buffet | Canapé Atelier | Pop-Up Chef Station

ENHANCE & ENCHANT (OPTIONAL ADD-ON'S)

Timeless White OR Romantic Pink themed wedding floral decor by Jubilant Fields, Floral Studio at \$538.00+ per set (Floral tower arch (1 set), aisle floral (6 nos), reception & solemnisation centerpieces, buffet centerpiece and faux wedding cake

Katong V Hotel Deluxe room with breakfast for 2 persons at \$180.00++ per night

Unique wedding favours at \$1.80+ each (Min. 50 pcs)

Designer wedding cards and printing service at special rate

OUR WEDDING GIFT

- Complimentary BELLYGOOD Party Set worth \$168.00+ (min. 150 pax buffet)
- Treat your wedding helpers to a 15% off all BELLYGOOD Menus

WEDDING PARTNERS

Venue

- Trendy venues rates for wedding, solemnisation, bachelor / bachelorette party
- HAUS 217, Jolly Space, Lolly Space, The Secret Patio

Photography

10% off Pre-Wedding & Wedding photography by JC Atelier

Resident Wedding Singers

- Buddy-rates from \$1,000 nett (3 piece, 45 minute set) by The Frankel
- Smooth melodies and soulful rhythms

Audio Visual

- Exclusive audio-visual equipment rates
- LCD projector and screen, microphone, karaoke
- Partner packages are available on request.

Begin Your Wedding Journey With TungLok Weddings

☎ +65 6337 2055

✉ weddings@tunglok.com

Catering package valid until 31 Dec 2027

Menus may contain allergen such as Nut and Seafood. Vegetarian items may contain Dairy, Egg and Allium. Terms & Conditions apply, subject to prevailing GST and/or service charge, where applicable

tunglokweddings.com



TUNGLOK EVENTS

SOCIAL BUFFET

\$18.00+ onward | Lunch or Dinner Buffet | Min. 50 persons

*1 Appetiser, 5 Mains, (1 from each category, excluding Seafood), 1 Decadence.
Complimentary Chilled Jasmine Green Tea (NUTRI-GRADE B) for Buffet Menu only*

ADD-ON | Diner Design. Build-Your-Own (BYO) Lunch / Dinner Menu

Appetiser, Side, Decadence at \$2.50+ per item / person

Main at \$3.00+ per item / person

Main (Seafood) at \$3.50+ per item / person

DIY Street Food Culture at \$6.00+ per item / person

Pop Up Chef Station A with Chef at \$8.50+ per item / person

Pop-Up Chef Station B with Chef at \$12.50+ per item / person

Min. 50 persons, refer to separate menu

Filtered Coffee & Tea at \$3.00+ per person

Transportation at \$60.00+. All Bio-Degradable Sustainable Diningware

APPETISER

- Asian Style Cucumber Salad with Shredded Chicken
- Locally Farmed Mesclun Salad with Green Pesto Coated Chicken Breast and Citrus Dressing
- Deep-fried Beancurd, Sakura Bean Sprout and Local Long Bean with Sweet and Spicy Peanut Dressing
- Japanese Cucumber Salad with Deshelled Tiger Prawn and Goma Sesame Dressing
- Rustic Macaroni Chicken Salad with Tomato, Capsicum, Parmesan Cheese and Pesto Dressing
- Marinated Grilled Chicken with Mixed Green Salad, Cherry Tomato and Sun-dried Tomato in Olive Oil
- Signature Roasted Tea Smoked Duck Breast and Cucumber Salad with Citrus Honey Plum Sauce
- Classic Caesar Salad with Anchovy Dressing

MAIN: POULTRY

- Signature Curry Chicken with Potato
- Oriental-style Wok-braised Chicken in Sesame Oil
- Gong Pao Chicken with Dried Red Chillies and Cashew
- Braised Boneless Herbal Chicken
- Oven-baked Boneless Chicken Leg with Argentinian Spice
- Oven-baked Cajun Boneless Chicken Thigh
- Roasted Boneless Chicken in Swiss Mushroom Sauce
- Marinated Country Style Roasted Chicken with Rosemary Chicken Jus

MAIN: OCEAN'S CATCH

- Sweet and Sour Fish Fillet with Longan and Capsicum
- Steamed Fish Fillet in Singapore-style Black Pepper Sauce
- Crispy Fish Fillet with Wasabi Mayo
- Breaded Fish Fillet with Salted Egg
- Pan-seared Fish Fillet with Lemongrass Parsley in Cream Butter Sauce
- Steam Fish Fillet with Citrus Caper Sauce
- Baked Fish Fillet with Black Olive and Pomodoro Sauce
- Oven Baked Fish Fillet with Smoked Tomato Sauce

MAIN: SEAFOOD

Add-On \$3.50+ per item / person

- Salted Egg Prawn (deshelled)
- Gong Pao Prawn with Capsicum (deshelled)
- Wok-fried Trio Pepper Prawn (deshelled)
- Singapore-style Chilli Prawn and Flower Squid with Dry Chilli, Celery and Capsicum (deshelled)
- Sautéed Prawn with Crustacean Sauce (deshelled)
- Sautéed Prawn with Smoked Paprika and Bell Pepper (deshelled)
- Sautéed Tiger Prawn with Garlic, Cajun Spice, Capsicum and Chopped Chive (deshelled)
- Tempura Prawn with Chipotle Mayo



TUNGLOK EVENTS

SOCIAL BUFFET

ADD-ON | Diner Design. Build-Your-Own (BYO) Lunch / Dinner Menu

MAIN: VEGETABLE

- Broccoli with Assorted Mushroom and Wolfberry
- Poached Broccoli and Deep-fried Beancurd with Egg White Sauce and Wolfberry
- Mixed Vegetable with Assorted Mushroom
- Poached Spinach with Braised Black Shiitake Mushroom and Abalone Mushroom in Premium Oyster Sauce
- Garden Pesto Roasted Vegetable
- Traditional Cauliflower Mornay
- Butter Mixed Vegetable with Garlic and Herb
- Roasted Root Vegetable with Garlic Butter

MAIN: SIDE

- MAIN : SIDE
- Deep-fried Seafood Wanton
- Steamed Thai Fish Cake with Curry Leaf and Chilli Padi
- Chicken 'Ngho Hiang' served with Sweet Sauce
- Lychee Seafood Ball with Yuzu Mayo
- Deep-fried Breaded Cod Fish Finger
- Grilled Chicken Chipolata with Caramelised Onion
- Fried Potato Croquette with Tomato Sauce
- Chicken Cocktail Sausage with Grilled Pineapple

MAIN: STAPLE

- Stir-fried Vegetarian Bee Hoon
- Hokkien Yellow Noodle with Seafood
- Laksa Goreng
- Fragrant Salted Fish Fried Rice
- Hong Kong Fried Rice with Seafood
- Pasta Vongole with Garlic and Parsley
- Pasta Aglio Olio with Mushroom
- Steamed Butter Rice with Raisin and Roasted Nut
- Fragrant Pilaf Rice with Green Pea and Chickpea

DIY STREET FOOD CULTURE

Add-On \$6.00+ per item / person

- Kampong Style Rojak Fruit Salad
- Kueh Pie Tee
- Malaysian Style Mee Siam
- Classic Laksa

DECADENCE

- Mini Lychee and Rose Scented Cake
- Tropical Fresh Fruit Platter
- Almond Beancurd Jelly with Longan and Basil Seed
- Osmanthus Jelly with Fruit Cocktail
- Aloe Vera Aiyu Jelly with Fruit Cocktail
- Chilled Cheng Tng
- Almond Cream with "Tang Yuan" (Hot)
- Chilled Almond Jelly with Fruit Cocktail
- Homemade Grass Jelly with Longan
- Mini Fruit Tart
- Mini Chocolate Éclair
- Mini Snowy Cream Puff
- Mini Chocolate Brownie
- Mini Red Velvet Cake
- Mini Cheesecake
- Mini Gula Melaka Cake



TEA COLLECTION BUFET

\$15.00+ onward | Tea Buffet | Min. 30 persons

Mix & Match SIX Tea Buffet Menu Items

Complimentary Chilled Jasmine Green Tea (NUTRI-GRADE B) for Buffet Menus only

ADD-ON | Diner Design. Build-Your-Own (BYO) Lunch / Dinner Menu

Tea item/s from any category at \$2.50+ per item / person

DIY Street Food Culture at \$6.00+ per item / person

Pop Up Chef Station A with Chef at \$8.50+ per item / person

Pop-Up Chef Station B with Chef at \$12.50+ per item / person

Min. 50 persons, refer to separate menu

Filtered Coffee & Tea at \$3.00+ per person

Transportation at \$60.00+. All Bio-Degradable Sustainable Diningware

TEA FINGER SANDWICH

- Tuna Mousse
- Egg Mayonnaise
- Sliced Chicken Ham
- Cheese Slice
- Tomato Salsa
- Grilled Vegetables
- Roasted Chicken Slice

OVEN BAKED

- Roasted Garlic Chicken Drumlet Tikka
- Honey-glazed Chicken Drumlet
- BBQ Chicken Puff Pastry
- Spinach Quiche
- Chicken Ham Quiche
- Mini Hawaiian Pizza
- Mini Vegetarian Pizza

CRISP

- Deep Fried Carrot Cake
- Deep Fried Yam Cake
- Fried Shell Curry Puff
- Vegetable Spring Roll
- Potato Samosa
- Chicken and Seafood with Beancurd Skin
- Crispy Chicken Nugget
- Crispy Scallop Nugget

CLASSIC DIM SUM

- Steamed Shrimp 'Har Gao'
- Steamed Chicken 'Siew Mai'
- Steamed Chives Dumpling
- Steamed Chicken Bun
- Steamed Lotus Bun
- Steamed Red Bean Bun
- Steamed Crystal Dumpling
- Steamed Seafood Dumpling

STAPLE

- Mee Goreng
- Fried Mee Tai Mak
- Fried Rice with Chicken Ham
- Fried Rice with Egg and Garlic
- Kampong Fried Rice
- Kampong Mee Siam with Egg
- Malay Nasi Goreng
- Nasi Minyak
- Vegetarian Fried Rice
- Hong Kong Fried Noodle
- Singapore-style Fried Bee Hoon
- Thai-Style Stir Fried Thick Rice Vermicelli

DIY STREET FOOD CULTURE

Add-On \$6.00+ per item / person

- Kampong Style Rojak Fruit Salad
- Kueh Pie Tee
- Malaysian Style Mee Siam
- Classic Laksa

DECADENCE

- Chocolate Cake Slice
- Marble Cake Slice
- Banana Cake Slice
- Mini Pandan Swiss Roll
- Mini Chocolate Swiss Roll
- Mini Strawberry Swiss Roll
- Mini Chocolate Éclair
- Mini Snowy Cream Puff
- Mini Donut with Icing Sugar
- Mini Muffin



TUNGLOK EVENTS

CANAPÉ ATELIER

Total 8 Dozen | Minimum Order (96 pieces)

ADD-ON : Diner Design. Build-Your-Own (BYO) Canapé, DIY menu and / or Pop-Up Chef Station

DIY Street Food Culture at \$6.00+ per item / person (min. 30 persons)

Pop-Up Chef Station A with Chef | \$8.50+ per item / person

Pop-Up Chef Station B with Chef | \$12.50+ per item / person
(min. 50 persons, refer to separate menu)

Chilled Jasmine Tea | \$3.00 per person

Filtered Coffee & Tea | \$3.00+ per person

Transportation at \$60.00+. All Bio-Degradable Sustainable Diningware

On-Site Chef at \$120.00 per Chef may be required depending on items and order quantity

Optional : Servers at \$100+ per 3 hour block

MEAT

\$38.00 per doz / item (min. 4 doz / per item)

- 24hr Pulled Beef Cheek Rendang Tartlet, Achar, Locally Grown Flower
- Applewood Smoked Duck, Compressed Melon, Semi Dried Tomato
- Santori Chicken Roulade, Asian Pesto, Truffle Salsa, Asparagus
- Mexican Style Chicken with Tomato Salsa

FISH

\$38.00 per doz / item (min. 4 doz / per item)

- Smoked Salmon Otah Eclair with Ikura, Celeriac Puree, Bouquet de fleurs
- Fish Goujon with Citrus Tartare Sauce, Potato Cake
- Grilled Eel, Umami Potato, Scallions, Goma

SEAFOOD

\$48.00+ per doz (min. 4 doz / per item)

- Greenland Shrimp Cocktail, Acacia Honeydew, Thousand Island
- Salmon Quiche with Grilled Leek
- Pepper Crusted Tuna Tataki, Asian Pesto

VEGETARIAN

\$38.00+ per Doz (min. 4 doz / per item)

- Porcini Arancini
- Roasted Aloo Gobi Chickpea in Cup
- Mushroom Bouchee

DIY STREET FOOD CULTURE

\$6.00+ per item / min. 30 person

- Kampong Style Rojak Fruit Salad
- Kueh Pie Tee
- Malaysian Style Mee Siam
- Classic Laksa

DECADENCE

\$38.00+ per doz (min. 4 doz / per item)

- Mini Lemon Meringue Tart
- Opera Cake, Chocolate Pearl, Sea Salt
- Classic Tiramisu
- Mini Japanese Mochi
- Mini French Pastry
- Banana Chocolate Mousse



TUNGLOK EVENTS

POP-UP CHEF STATION

**ADD-ON to any Buffet Menu or Canape Atelier Diner Design.
Build-Your-Own (BYO) Pop-Up**

LIVE KITCHEN POP UP STATION A

\$8.50+ per item | Min. 50 persons

Classic Laksa

Malaysian Mee Siam

Poached Mee Sua

Prawn Noodle Soup

Singapore Popiah

Kueh Pie Tee

LIVE KITCHEN POP UP B

\$12.50+ per item | Min. 50 persons

Mini Slider Station, Grilled Chicken OR Beef Slider with Pickle on a Sesame Bun
(Select any ONE Protein)

Signature Laksa Station with Slipper Lobster, Quail Egg, Beansprout and Fish Cake
Roasted Whole Sirloin Beef with Black Pepper Sauce Station