

A CULINARY JOURNEY THROUGH CHINA II WITH HENNESSY AND TERRAZAS RESERVA

Date : 18 May 2018, Friday
Time : 7.00pm (Reception) 7.30pm (Dinner)
Venue : TungLok Signatures | 1 Tanglin Rd, #02-18, Orchard Parade Hotel, 247905
Dress Code : Smart Casual
Price : S\$150.40++ (HSBC Cards)
S\$188.00++ (Other payment modes)

Reception

Grilled Octopus with Sichuan Sauce (*Sichuan*),
Sesame Seaweed Veggie Roll (*Shanghai*),
Deep-fried Handmade Meatball (*Beijing*)

Hennessy V.S.O.P. Cocktail

Menu

The Cuisine of Chef Max Khuan, TungLok XiHé Peking Duck

Peking Irish Duck with Duck Liver Sauce (*Beijing*)

2015 Terrazas de los Andes, Reserva Cabernet Sauvignon



The Cuisine of Chef Li Man, TungLok Signatures

Fresh Fish Maw Soup served in Young Coconut (*Cantonese*)



The Cuisine of Chef David Liew, Lokkee

Steamed Pepper-sauce River Prawn (*Hunan*)

2016 Terrazas de los Andes, Reserva Chardonnay



The Cuisine of Chef Anderson Gan, Lokkee

Sichuan Arctic Char with Pickled Vegetable (*Sichuan*)

Hennessy V.S.O.P.



The Cuisine of Chef Ken Ling, TungLok Heen

Braised Pork Belly with Abalone and Niigata Koshihikari Rice (*Shanghai*)

Hennessy V.S.O.P.



The Cuisine of Chef James Tay, TungLok Teahouse

Taro and Sweet Potato Balls (*Teochew*)

Dried Longan, Peach Blossoms Jelly, Red Dates Soup (*Jiangsu*)

Hennessy X.O.