



< A Sense of Ireland – 6-Course Set Menu >

Available from 5 to 20 March 2022. (1 Day advance booking required)

同乐鸡尾酒

Welcome Drink: SIP21 Cocktail

麻婆肉卷伴蔬菜沙拉

Crispy 'Mapo' Minced Irish Duck Spring Roll with Seasonal Greens

百利甜酒龍蝦羹

Boston Lobster Bisque with Baileys Irish Cream Liqueur

爱尔兰北京烤鸭

Peking Irish Duck

爱尔兰鸭肝煎酿帶子

Pan-seared Irish Duck Foie Gras Scallop with Seasonal Vegetables

爱尔兰鸭茸獅子頭，黑松露珍珠飯

Lion's Head Irish Duck Meatball with Black Truffle-flavoured Rice

爱尔兰威士忌冰淇淋，華夫餅

Waffle and Irish Whiskey Ice Cream

\$320++ for 2 person | \$640++ for 4 person

with Free-flow Chinese Tea.

(50% of the proceeds go towards The Ireland Funds)

Additional Irish Alcoholic Beverages:

Kilkenny Irish Beer - \$12++ (per glass)

Guinness Stout - \$12++ (per glass)

John Jameson Irish Whisky - \$13++ (per glass)

Baileys Irish Cream Liqueur - \$13++ (per glass)

Gross bills will be subjected to 10% service charge and 7% GST. For dine-in only.
Not valid in conjunction with other promotional programmes, offers, e-vouchers, discount cards and privilege cards, unless otherwise stated. Menus and prices are subject to change without prior notice.



TungLok Peking Duck offers a delectable spread of premium Chinese cuisine reinterpreted for the modern era. TungLok is renowned for its commitment to authentic Chinese cuisine through innovative cooking and presentation methods. With sophisticated interiors that successfully combines the mystique of the East and chic of the West, indulge in the restaurant's signature dish - Peking Duck, a quintessential delicacy amongst Chinese food lovers.

The brand is proud to be the First in Singapore to serve the famed Irish Duck from Silver Hill Farm traditional Peking style.

Visit our website for more information: <https://www.tunglokpekingduck.com>

Make your reservations now at **TungLok Peking Duck** 同樂雅苑

- **The Grandstand**, #01-23/26 - Tel: 6466 3363
- **Orchard Central**, #07-07/08/09 - Tel: 6736 0006

#tunglokpekingduck #pekingirishduck #tunglokgroup



In collaboration with:



THE IRELAND FUNDS

A Sense of Ireland – a celebration of Ireland in Singapore!



The Ireland Funds Singapore invites you to join us for 'A Sense of Ireland' festival – a series of events bringing Irish and Singaporean communities together to celebrate Irish art, culture and food during March 2022 and to raise funds to support our beneficiaries and projects in Singapore in the areas of community development, education, arts and culture, and sport.

Visit their website for more information:

<https://irelandfunds.org/chapters/worldwide/singapore/>

HOW TO SAVOUR THE DUCK?

如何享用同樂爱尔兰烤鸭?

There are three steps to enjoy TungLok's Peking Irish Duck.

简单三步骤享用香喷喷的同樂雅苑爱尔兰烤鸭。

1ST: DUCK SKIN

"THE POPPING-EFFECT DUCK'S SKIN"

We highly recommend that you dip the crispy skin lightly into a specially-created blueberry sauce, followed by the "Popping Rocks" dip. The combination of sweet and savoury flavours coupled with tiny "Popping Rocks" explosions creates a sizzling experience in your mouth. Do eat this while it's hot – we guarantee a one-of-a-kind experience!

第一盘: 跳动的鸭皮

建议您蘸蓝莓酱和混合糖, 在传统的白糖里, 我们加入了跳跳糖, 跳跃的口感, 勾起了我们儿时的回忆, 这种新颖的吃法, 被我们很多的食客称之为“会跳舞的烤鸭”。



2ND: DUCK BREAST

"THE MOST TENDER MEAT"

The best method of savouring the meat's flavour? We recommend simply pairing it with a dip into the homemade mustard sauce or sweet dark sauce and eating it on its own, or with our wheat wrap.

第二盘: 鸭胸肉

我们新上市了一种吃法, 鸭胸肉蘸“秘制芥末酱”, 这个芥末酱完全颠覆了传统芥末酱的口味, 不用卷饼, 吃起来酸中带甜, 回口委婉解腻。



3RD: DUCK THIGH

"THE MOST FRAGRANT MEAT"

Best enjoyed with our wheat wrap, we recommend wrapping the meat with ingredients from our specially-designed 'Eight Treasures Box': a variety of appetising condiments and delectable sweet dark sauce.

第三盘: 鸭腿肉, 是连皮带肉的一盘

最适宜传统吃法, 鸭肉蘸甜面酱、葱丝、黄瓜条。也可以采用西式吃法, 蘸蓝莓酱加紫色洋葱、京糕条, 使您的味蕾有前所未有的绽放!



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