

# Sensational Delights

Indulge your senses in mouth-watering cuisine, guaranteed to tantalise your taste buds. Whether you're out for an evening of romantic escapade, or just yearning for a mid afternoon snack, CHOICES, while taking into consideration the discerning preferences for eastern and western cuisine, brings you a selection of restaurants and cafes that will tease and please.

## Tung Lok Signatures

If you've been strolling along the seemingly-endless corridors of Vivocity, a restaurant with all its white furniture, white walls, white uniforms, and not-so-blindingly-white lights must have caught your eye. No, you are not having a mirage in your exhausting trek through Singapore's newest megamall. Welcome to Tung Lok's newest outlet - Tung Lok Signatures.

One of Tung Lok Group's latest restaurants, Tung Lok Signatures opened on 3 November and is located one floor below the Golden Village Cineplex, by the Waterfront facing Sentosa. Looking perfectly at home in Vivocity with its classy all-white theme, the 130-seater restaurant features wave-like cornices and even has custom-made furniture.

What's on its menu? Only the very best of Tung Lok, and it's now available under one roof. There is a unique combination of signature dishes from the various Tung Lok restaurants as well as new dishes created by Chef Li Ngai Man, who will also be the man who helms the kitchen at Tung Lok Signatures. This highly experienced chef from Hong Kong will work with his team to offer the same premium quality cuisine that the Group has come to be known for.

The meal starts off with the Sichuan Zha Cai – this appetizer really does its job well. Think : Chinese kimchi. The secret of this



spicy and crunchy little number lies in its XO chilli sauce. I'm more than prepped and eagerly awaiting the next dish.

The Steamed Layered Beancurd with Barbecued Pork, Mushrooms and Gingko is a visual feast. Approximately 88 thinly and evenly-sliced beancurd slices are arranged in a circular shape, with the rest of the garnishing lain in the centre. One of the dishes only available at Tung Lok Signatures, the Baked Live Lobster with White Wine Sauce is definitely worth the amount you'll be paying for.

There are also new desserts being created every two weeks. This writer was lucky enough to try out their newest dessert – the Chilled Dessert with Hashima & 'Gui Hua' honey served in a cocktail glass in jelly form. Traditionally served as a hot dessert, this new concoction comes as a refreshing and light after-meal item. And if, like me, you've fallen in love with any dessert, don't worry. These will still be available on a long-term basis (just be sure to call in advance to check the availability) – the team just constantly looks to create new dishes to tingle your taste buds.

With the above roll-out, your wallet will (surprisingly) not undergo a massive slimming session. It approximates up to about \$30+++ per person.

What else can I say? Tung Lok Signatures has just elevated Chinese fine dining to an all-new level.

### RECOMMENDED DISHES:

Double Boiled Soup of Sea Treasures with Chinese Herbs  
Baked Live Boston Lobster with White Wine Sauce  
Deep Fried Coriander Cheese Balls  
Steamed Layered Beancurd with Barbecued Pork, Mushroom & Gingko  
Fried Prawns with Wasabi-Mayo Sauce

### RATING

4 / 5 baos

### ADDRESS

#### Tung Lok Signatures

VivoCity 1 Harbourfront Walk #01-57  
(at Waterfront, facing Sentosa Island)

Tel: 6376 9555

### Opening Hours :

**Lunch :** 11.30am to 3.00pm (last order at 2.30pm) (Mon to Sat)  
10.00am to 3.00pm (last order at 2.30pm) (Sun & PH)

**Dinner :** 6.00pm to 10.30pm (last order at 10.00pm)

