

Private Event Packages @ United Square (USQ)

Sides

Crisp-fried Duck Wing

Beer-battered to give you that extra flavour

Mushroom Soup

A bowl of home-made rich creamy concoction made using fresh mushroom

Mains

Roast Irish Duck (half)

Roast to perfection, with tender juicy meat, and served with a selection of dipping sauces (raspberry, calamansi chilli, and yellow mustard)

Duck Confit & Waffle

Hearty whole duck leg and golden brown waffle topped with a sunny-side up

Duck Fried Rice

A robust recipe of rice with roast Irish duck, sweet corn, zucchini and fried shallot

Seasonal Vegetables

<u>Sweets</u>

Whisky Cake with Udders Vanilla Ice-cream

Chocolate cake infused with whiskey

Beverages

Free Flow

Soft Drinks (Coke, Coke Zero, Sprite) Juices (Apple, Orange, Lime)

\$25++ per person (U.P. \$37.50++ per person)

Minimum 4 persons

Prices include food & beverages for the stated capacity
 Not valid with other promotions, discounts, offers, membership / privilege cards and / or vouchers
 Gross bills will be subjected to prevailing service charge and applicable government taxes
 Menus and prices are subject to changes

BY RESERVATIONS ONLY. Tel: 6259 5668. For enquiries: ducklandusq@tunglok.com
Daily 11.00am to 10.00pm (Last order: 9.30pm)

Seating Capacity: 80 persons



Private Event Packages @ United Square (USQ)

Sides

Crisp-fried Duck Wing

Beer-battered to give you that extra flavour

Salted Vegetable Duck Soup

Prepared with roast duck breast, white radish, tomatoes and stewed for hours with salted vegetables

Singapore Slaw

Made of fresh herbs and vegetables, such as julienned red carrots, daikon, turnip and edible flowers, tossed in a tangy and sweet raspberry dressing

Mains

Roast Irish Duck (half)

Roast to perfection, with tender juicy meat, and served with a selection of dipping sauces (raspberry, calamansi chilli, and yellow mustard)

Charcoal-grilled Baby Back Ribs

Fall-off-the-bone tender ribs rubbed down with a secret-recipe sauce and slow-grilled to perfection

Duck Fried Rice

A robust recipe of rice with roast Irish duck, sweet corn, zucchini and fried shallot

Seasonal Vegetables

Sweets

Apple Crumble with Udders Vanilla Ice-cream

Tart Granny Smith Apple Crumble

Beverages

Six (6) Beers

Take your pick from our selection of beers

\$40++ per person (U.P. \$55++ per person)

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Crisp-fried Duck Wing

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Irish Lamb Stew

Tender lamb cubes, potato, carrot, celery, white peppercorn, herbs and spices

Singapore Slaw

Made of fresh herbs and vegetables, such as julienned red carrots, daikon, turnip and edible flowers, tossed in a tangy and sweet raspberry dressing

Mains Roast Irish Duck (half)

Roast to perfection, with tender juicy meat, and served with a selection of dipping sauces (raspberry, calamansi chilli, and yellow mustard)

Charcoal-grilled Baby Back Ribs

Fall-off-the-bone tender ribs rubbed down with a secret-recipe sauce and slow-grilled to perfection

Crispy Aromatic Duck

Well-seasoned Irish duck fried to a crispy perfection with julienned Japanese cucumber, pickled onion and Mexican tarragon

Duck Fried Rice

A robust recipe of rice with roast Irish duck, sweet corn, zucchini and fried shallot

Fresh Juicy Oysters

Be it from Ireland, France, Canada or Australia

Seasonal Vegetables

<u>Sweets</u>

Apple Crumble with Udders Vanilla Ice-cream

Tart Granny Smith Apple Crumble

<u>Or</u>

Whisky Cake with Udders Vanilla Ice-cream

Chocolate cake infused with whiskey

Beverages Refreshing White

Tohu Sauvignon Blanc

Simply Red

Shinas Estate – Cabernet Sauvignon

\$70++ per person (U.P. \$80++ per person)

Minimum 4 persons

ADVISORY

At all TungLok restaurants, only the freshest superior ingredients are used in our food preparation, including delicacies such as raw oysters and sashimi. All raw foods are consumed at the customers' discretion and understanding that there may be certain risks involved. The Management cannot be held responsible for any allergies that may arise from the consumption of all raw food. If you prefer, kindly request for all raw food to be fully cooked.

Thank you for your attention.

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