



TungLok Heen’s New Dishes: Build a Balanced Order

Description

TungLok Heen’s new menu highlights include mud crab with dry bak kut teh spices, Australian lobster with Singapore-style chilli sauce and cheese gratin, and Saga-Gyu beef with wild-mushroom claypot rice. Treat them as rich sharing anchors and confirm live prices before ordering.

A Singapore diner considering the new July 2026 dishes at TungLok Heen faces a narrower question than the headline suggests: build a balanced sharing order and price check without mistaking promotional copy for an independent taste review. The table separates the branches that change the answer before the practical checks and worked example.

Choose the branch before acting

Situation	Practical next step
Want the boldest local-spice contrast	Consider the dry bak kut teh mud crab as the shared seafood anchor
Group prefers sauce and gratin richness	Compare the Australian lobster preparation and portion
Need a filling centrepiece	Use the Saga-Gyu and wild-mushroom claypot rice to anchor the meal
Mixed dietary or allergy needs	Ask about shellfish, dairy, alcohol, stock and cross-contact before ordering

What is genuinely new

TungLok Group says the latest creations started on 21 July 2026 at TungLok Heen, Resorts World Sentosa. The announcement names dishes but does not publish a complete tasting review or universal set price. Availability is while stocks last and current menu details should be checked directly. [TungLok](#)

[Group new-dishes announcement.](#)

Mud crab with dry bak kut teh spices combines shellfish with an aromatic spice profile rather than the familiar wet soup. It is likely to be a hands-on shared dish, so ask about weight-based pricing, portion, tools and preparation time before making it the table's anchor. [TungLok Group new-dishes announcement.](#)

Build contrast instead of ordering three heavy anchors

Australian lobster is offered with Singapore-style chilli sauce and cheese gratin. Those are materially different experiences: one sauce-forward and local, the other dairy-rich and browned. Confirm whether the listed item is one preparation or a choice and whether weight affects the price. [TungLok Group new-dishes announcement.](#)

Saga-Gyu beef and wild-mushroom claypot rice can supply starch, savoury depth and a premium protein in one centrepiece. If the table orders it, reduce another rich rice or beef dish. A balanced order needs contrast in vegetable, soup and lighter preparation, not maximum novelty. [TungLok Group new-dishes announcement.](#)

Calculate the full bill

No first-hand tasting or portion observation is claimed here. Official photographs and descriptions establish the intended dish, but they cannot prove seasoning, texture, value or service on a particular visit. Use this as a menu-planning framework rather than a scored review. [TungLok Heen official restaurant site.](#)

Ask for current a la carte prices, any market-price seafood basis and recommended sharing size. The group announcement states that gross bills attract 10% service charge and prevailing government taxes. A S\$200 subtotal becomes S\$239.80 after 10% service and 9% GST when GST applies after service. [TungLok Heen official restaurant site.](#)

Verify fit and access before reserving

For allergies, disclose shellfish, dairy, gluten, mushroom or alcohol concerns before ordering and ask the restaurant about ingredients and cross-contact. A dish name cannot establish suitability. Diners with severe allergies should decide using the restaurant's current information and medical plan. [TungLok Heen official restaurant site.](#)

TungLok Heen is at Hotel Michael's Lobby Level, 26 Sentosa Gateway, #02-142/143. Confirm opening hours, reservation, dress expectations and resort access on the day. A popular new dish being listed does not guarantee stock at the booked seating. [TungLok Heen official restaurant site.](#)

Put the numbers or sequence to work

Four diners choose the claypot rice as the shared starch and one seafood anchor, then add a vegetable and lighter soup. With a hypothetical S\$200 subtotal, 10% service adds S\$20 and 9% GST on S\$220 adds S\$19.80, for S\$239.80. This is a bill calculation, not a quoted menu price.

The example is a planning model, not a quoted price, official calculator result, medical instruction or promised outcome. Replace its assumptions with the issued notice, live service, signed contract, current timetable or professional advice that controls the real decision.

Before you commit

1. Open the current menu
2. Ask which dishes are weight-priced
3. Choose one or two rich anchors
4. Add vegetable and lighter contrast
5. Disclose allergies before ordering
6. Calculate service charge and GST
7. Confirm stock and reservation

A useful working note combines **a richness-and-sharing-role comparison for three named dishes with a S\$200 subtotal-to-S\$239.80 service-and-GST calculation**. Enter only details that can be tied to a current document or live record.

Missteps that change the answer

- Treating promotional descriptions as a review
- Ordering all rich anchors without balance
- Ignoring market-price seafood weight
- Calling the S\$200 example a menu quote
- Assuming a dish name proves allergen safety

If one of these conditions appears, pause before payment, submission, travel or implementation and reconcile it through the relevant official service. Save the issued result or acknowledgement; a search snippet or forwarded screenshot cannot establish a current entitlement.

The decision to carry forward

Use the current official record to resolve build a balanced sharing order and price check without mistaking promotional copy for an independent taste review. Save the dated result and revisit it when the underlying rule, timetable, account or personal facts change.

Related next steps

Once this decision is settled, you may need to [compare an earlier TungLok Heen offer](#). The next adjacent check is to [compare another Resorts World Sentosa meal](#).

Common questions

When did the dishes start?

The official announcement states 21 July 2026. [TungLok Group new-dishes announcement](#).

Where is TungLok Heen?

At Hotel Michael, Lobby Level, Resorts World Sentosa. [TungLok Heen official restaurant site](#).

Are prices in the announcement?

The announcement highlights dishes and terms; confirm current prices with the restaurant. [TungLok Group new-dishes announcement](#).

Rules, service details and schedules can change. Reopen the linked official page before acting when the date, eligibility, payment destination, safety instruction or live availability is decisive.

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