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EST. 1984 · SINGAPORE EXCHANGE CATALIST: 540

# Tung Lok Restaurants (2000) Ltd

*Corporate and Business Update*

26<sup>th</sup> Annual General Meeting, 31 July 2026



## IMPORTANT NOTICE

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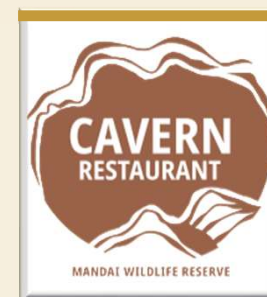
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BRAND PORTFOLIO

# Tung Lok Group of Brands in Singapore



## Strategic Rejuvenation in Action

- **Value-Centric Positioning**

- ❑ Curated menu offerings designed for maximum consumer appeal in the current economic landscape.

- **Brand Refresh**

- ❑ Vibrant, modernized concepts that resonate with consumer.

- **Strategic Alliances**

- ❑ Strategic partnerships to leverage established loyalty networks for targeted audience expansion.
- ❑ Leveraging established F&B capabilities to provide seamless, end-to-end hospitality and culinary solutions for industrial partners.



# Value-Centric Positioning – Tactical Promotions



## Tung Lok Signatures

Core Asian Favourites  
at competitive prices

**星马 统统上桌 港味**

**ALL YOUR FAVOURITE FLAVOURS Together**

**小食 APPETISER**  
香脆炸东仔  
Crispy Baby Squid \$15

**海鲜类 SEAFOOD**  
咖喱蒜壳鱼腩  
Curry 'Soon Hock' Fish Belly \$38  
椒葱蒜蓉焗深湾游水黄鱼  
Nyonya-style Steamed Deep-Sea Golden Croaker (600g) \$68  
椒豆蒜蓉笋壳  
Steamed 'Soon Hock' Fillet with Garden Pea Sauce \$38  
避风塘炒蟹  
Typhoon Shelter-style Fried Crab (800g) \$98  
辣椒 或 黑胡椒焗蟹  
Signature Chilli Crab OR Black Pepper Crab (800g) \$98  
素片 或 黄金开边虾  
Deep-fried Prawn with Crispy Cuts OR Golden Salted Egg Yolk Sauce \$28  
**肉类 MEAT**  
咖喱鸡  
Curry Chicken \$24  
咖啡排骨  
Coffee Pork Ribs \$24

**蔬菜类 VEGETABLE**  
马来风光  
Stir-fried 'Kang Kong' with Sambal Sauce \$18  
清炒茼蒿  
Stir-fried Milk Cabbage \$18  
椒盐清炒粟心  
Stir-fried 'Choy Sum' with Crispy Pork Lard \$18  
咸鱼银芽炒芽菜  
Stir-fried Chinese Chives with Bean Sprouts and Salted Fish \$18

**主食 STAPLE FOOD**  
星洲炒米粉  
Singapore-style Fried Rice Vermicelli \$20  
福建炒面  
Fried Hokkien Mee \$20  
海鲜白米粥  
Braised Seafood Rice Vermicelli \$24  
海蜆炒沙茶米粉  
Seafood Laksa with Thick Vermicelli \$14.80 (每位 / per person)  
咸鱼粒炒饭  
Fried Rice with Diced Chicken and Salted Fish \$20

Exclusively at Clarke Quay Central #02-08

**TUNGLOK SIGNATURES**

THE FLAVOURS EVERYONE TALKS ABOUT.  
From our irresistible signature crabs to the comforting classics you grew up with, every dish brings people together to indulge and share. A proud celebration of Singapore, Malaysia and Hong Kong Flavours on one table, just as they are meant to be.



## Tung Lok Signatures

Members' Weekly 50% Deals

**MEMBERS' WEEKLY 50% DEALS**

tunglokfirst 同乐 | MOST VALUED GUEST

Only available at Orchard Rendezvous Hotel

| MONDAY                                                                                                                      | TUESDAY                                                                                 |
|-----------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|
| <b>Roast 'Jin Ling' Duck (whole)</b><br>金酸片皮鸭 (半只)<br>\$49** (OR \$98)                                                      | <b>Tung Lok Chilli Crab</b><br>同乐辣椒蟹<br>\$59** (OR \$118)                               |
| WEDNESDAY                                                                                                                   | THURSDAY                                                                                |
| <b>Double-boiled Fish Maw Soup with Organic Chicken</b><br>花胶土鸡煲 (4 persons/2)<br>\$76** (OR \$152)                         | <b>Deep-Fried Prawn with Salted Egg Yolk</b><br>酒醋金沙虾球<br>\$16** (OR \$32)              |
| SATURDAY                                                                                                                    | FRIDAY                                                                                  |
| <b>Braised Giant Garoupa Belly with Bitter Gourd &amp; Bean Dough Served in Hot Stone</b><br>石锅凉瓜豆腐焖龙趸腩<br>\$44** (OR \$88) | <b>Deep-fried Whole Golden Croaker in Chicken Stock</b><br>淮阳焗原条同乐鱼<br>\$44** (OR \$88) |
| SUNDAY                                                                                                                      |                                                                                         |
| <b>Braised Bee Hoon with Conpoy and Egg White</b><br>元贝羹猪鬃焖米粉<br>\$17** (OR \$34)                                           |                                                                                         |

Gross bills will be subjected to prevailing service charges and applicable government taxes. Menu and prices are subject to changes. Pictures shown are for illustration purposes only and may differ from the actual dish served. General terms and conditions only.

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## Value-Centric Positioning – Tactical Promotions



### Tung Lok Seafood

Flash Campaign (Live Abalone)  
Now at S\$9.90<sup>++</sup>

**EXQUISITE ABALONE MADE BY NATURE**

At Aquinion, we have made it our mission to not only protect the richness of our natural environment, but more specifically, ensure the sustainability of South Africa's abalone species, *Haliotis midae*.

**NOW AT \$9.90<sup>++</sup>**  
(U.P. 原价 \$19.80<sup>++</sup> per dish)

**THAI-STYLE SALAD WITH LIVE ABALONE, CUCUMBER & ONION**  
凉拌清水蟹

**STEAMED LIVE ABALONE WITH VERMICELLI & MINCED GARLIC**  
蒜香粉丝蒸清水蟹

**GROWN IN THE PRISTINE & NUTRITIONALLY RICH WATERS OF SOUTH AFRICA**



### Tung Lok Seafood

Curated Taste of Nanyang  
6-course for 4 pax (S\$188<sup>++</sup>)

**南洋风味, 一桌尽享 A Taste of Nanyang**

**6-Course Set Menu for 4 Persons 六道菜套餐, 四人享用**  
**\$188<sup>++</sup>**  
(U.P. 原价 \$288<sup>++</sup>)

**烧烤鱿鱼**  
Grilled Squid with Barbecue Sauce

**泰式炸鸡**  
Crispy Roast Chicken with Sweet Thai Chili

**同乐招牌螃蟹**  
Tung Lok Signature Crab

**黑椒黑胡椒**  
Black Pepper

**蒜茸奶油焗蟹**  
Creamy Butter

**蒜茸焗蟹**  
Wok-fried Crab with Bacon, Garlic and Dry Chili served in Claypot

**蜜油芥兰配干小虾腩**  
Baby 'Kai Lan' served with Chinchalok Sauce

**同乐鲜虾叻沙**  
Prawn Laksa with Thick Rice Vermicelli

**荔枝甘露**  
Chilled Mango Cream with Pomelo and Sago

**大众点评 商圈人气好店**

## Value-Centric Positioning – Tactical Promotions

### Tung Lok Peking Duck

Flash Campaign 50% off  
(Whole Peking Duck)



### Lao Beijing

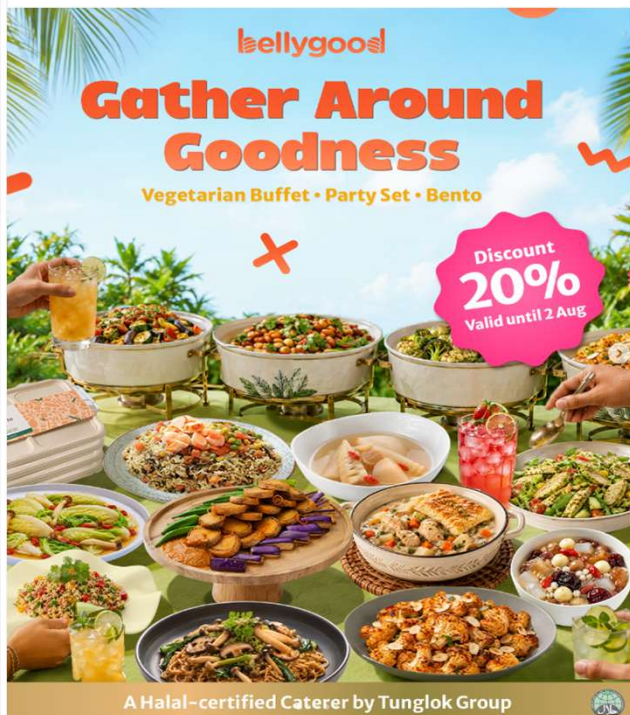
Curated Roast Duck Indulgence  
Set (\$88++ for 4 pax)



## Value-Centric Positioning – Halal Segment Special Promotion



### BellyGood Caterer NEW Vegetarian Collection 20% OFF Launch Special



### BellyGood Caterer Vegetarian Party Set S\$168<sup>++</sup> for 6 pax (S\$28<sup>++</sup> each)



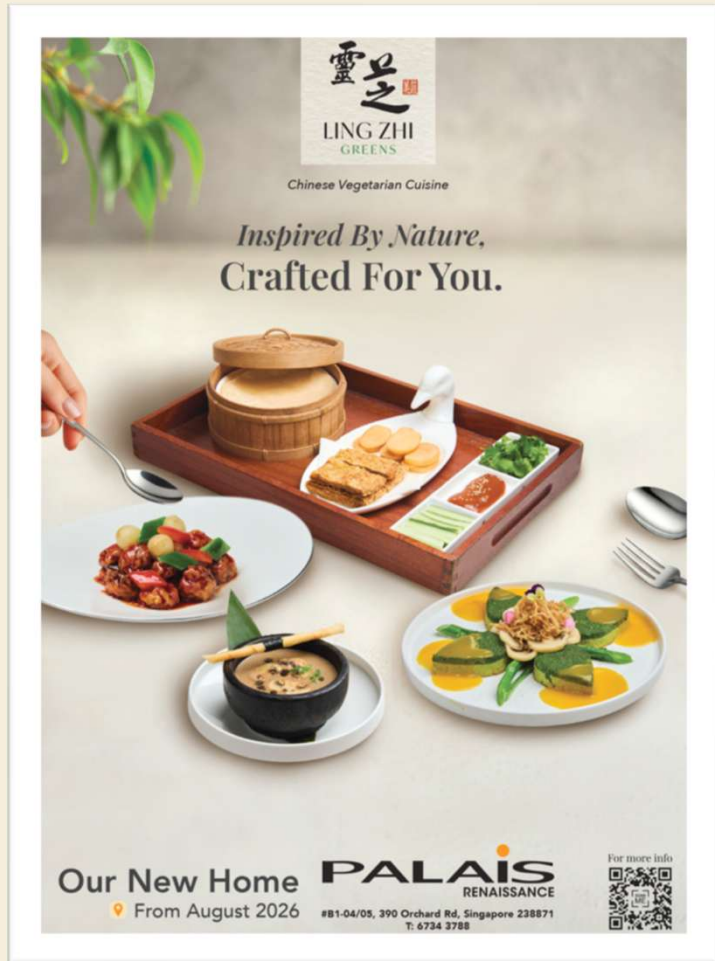
## Brand Refresh – Tung Lok Teahouse



## Brand Refresh – LingZhi Greens



Opening in August 2026



## Strategic Alliances – Kris+ Partnership



**Kris+**  
by Singapore Airlines

**同乐 TUNGLOK**

**EARN 6 MILES  
PER DOLLAR SPENT**

TUNG LOK GROUP OF RESTAURANTS

**+**

**Only on the Kris+ app**

General T&Cs apply.

同樂雅苑 TUNGLOK PEKING DUCK  
同樂小聚 TUNGLOK TEAHOUSE  
同樂大酒樓 TUNGLOK RESTAURANT  
同樂酒樓 TUNGLOK RESTAURANT  
同樂酒樓 TUNGLOK RESTAURANT  
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同樂酒樓 TUNGLOK RESTAURANT

FROM 1 MAY TO 30 JUNE, EARN

**8 MILES PER DOLLAR**

AT >70 DINING PARTNERS

**FEAST  
TO FLY**

...AND MORE!

**KrisFLYER**  
SINGAPORE AIRLINES GROUP

**Kris+**  
by Singapore Airlines

Only valid for:

**同樂雅苑**  
TUNGLOK  
PEKING DUCK

**同樂小聚**  
TUNGLOK  
TEAHOUSE

**QIN**  
RESTAURANT & BAR



## Strategic Alliances – In the Pipeline

- ❖ Providing integrated, end-to-end culinary solutions for hospitality partners, including daily breakfast services, all-day dining facilities, and in-house restaurant operations.
- ❖ Existing culinary solutions provider for The Clan Hotel and Park Regis by Prince Hotel.
- ❖ Pursuing strategic alliances to accelerate the expansion of our hospitality footprint to new properties.
- ❖ Replicating proven operational frameworks to unlock further operational synergies.

TUNG LOK RESTAURANTS (2000) LTD





## GOING FORWARD

### ● Brand Rejuvenation

- ❖ Actively re-engineering our menu mix and pricing strategy to optimize our product value proposition and maintain strong appeal within core demographics.

### ● Strategic Alliances

- ❖ Deepening our strategic partnership with Singapore Airlines via the Kris+ platform to capture high-value customer segments.
- ❖ Pursuing strategic alliances with hospitality partners to expand our hospitality footprint to new properties.

### ● Market Expansion

- ❖ Continuously exploring and evaluating growth pathways across sustainable, high-potential segments to expand our corporate footprint.

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THANK YOU



TUNG LOK RESTAURANTS (2000) LTD