



TungLok has presented many facets of Chinese cuisine to different audiences through a diverse range of dining experiences over the past 30 years. With Tóng Lè, we're raising the bar on ourselves by dipping into the breathtaking history of the Chinese repast to present our vision of its future. Our chefs are breathing new life into age-old recipes that have endured through the centuries. Yet, in our quest to revive forgotten dishes and recapture them in Tóng Lè's unique style, we have not forgotten that to be able to do so is also a privilege.

Andrew Tjioe
President & CEO, TungLok Group

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EVOLUTIONARY CUISINE

Tóng Lè and the New Chinese Feast



Tóng Lè presents a new perspective of an age-old classic.

Today, the well-travelled diner's search for good taste transcends the boundaries of traditional cuisine drawn along cultural lines. While history and tradition are to be preserved and celebrated, good taste is also about selecting the finest ingredients the world has to offer and crafting dishes that simply taste good. This is Tóng Lè's culinary philosophy.

At heart a Chinese restaurant, Tóng Lè celebrates this power of choice by carefully sourcing and presenting flavours that engage the contemporary palate.

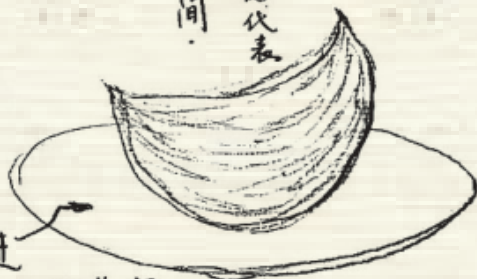
This translates into collaborating with others — such as MasterChef Nobumasa Mieda of one Michelin-star Japanese Kaiseki — who share in this belief, as well as incorporating some of the most exquisite ingredients known to man into its repertoire.

The same power of choice is presented to diners who may elect to enjoy a purely Chinese meal, a purely Japanese meal, or the best of both in true globalised dining fashion. After all, these two magnificent cuisines are natural complements to one another. Besides sharing an affinity for ingredients such as soy and rice, the Chinese and Japanese concur that freshness, deftness, and, most importantly, balance should be prized both in the kitchen and at the table.



鲍、鱼翅、肚、
干贝、北菇、羊肚菌
(选料要精!)

历史名菜
佛跳墙、又名
《福寿全》、闽菜的代表
源自清朝光绪年间。



与时俱进
升级版用上等燕窝代替鱼翅，
再以“福寿全”命名。

历史名菜 - 佛跳墙、又名《福寿全》，菜的代表源自清朝光绪年间。

Buddha Jumps Over the Wall (otherwise known as Prosperity Pot) is a historical dish, created during the reign of Emperor Guangxu of the Qing Dynasty.

There are different narratives of the origin of its epithet. According to one popular account, a Qing dynasty (清朝) minister named Zhou Lian (周莲) tasted a stew containing duck, chicken and pork at a banquet. He so liked the dish that he asked his chef, Zheng Chun Fa (郑春发), to learn to prepare it. Zheng modified the recipe by using more seafood instead of meat.

The resulting dish was so amazing it drew lavish praise from all who had the privilege of sampling it. Amongst the tasters were literary men, who were purported to have broken out in song and poetry at the sheer goodness of the dish, exclaiming that even Buddha himself would leap over walls just to get at it.



福寿全

Prosperity Pot

\$90



鲍鱼，海参，花胶，干贝，燕窝

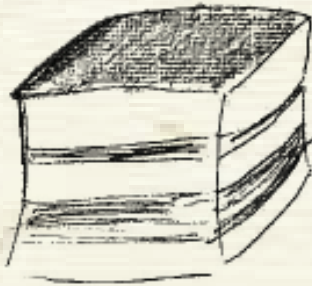
Abalone, Sea Cucumber, Fish Maw,
Dried Scallop, Bird's Nest

采用低温慢煮烹饪方式，让每道食材完美融入汤中，带出鲍鱼、燕窝的至尊品味，具有滋养肌肤，焕发容颜的奇妙功效；极品花胶，富含胶原蛋白，营养丰富；所用海参被誉为海中奇珍。搭配日本干贝、香菇和山药一起嫩煮，美味而又有益於健康。

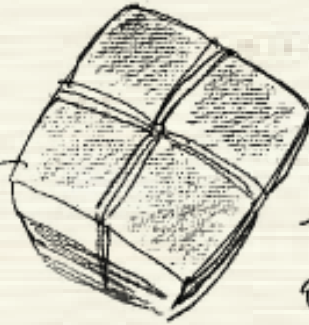
If there is one dish which represents the 'Jewel of Chinese Cuisine', this is undoubtedly it. Prized delicacies come together in this luxurious slow-cooked pot of stew. Apart from the exquisite abalone, it includes bird's nest, that helps to gain radiant complexion with regular consumption; highly-nutritional fish maw, that is rich in collagen and protein; as well as sea cucumber, that is known to speed up healing. This pot of gold comes with Japanese dried scallop, shiitake mushroom and mountain yam, making this a dish fit for an emperor.

历史背景:

宋代大文豪苏轼(东坡)因写诗得罪朝廷而被降职,下派到湖北黄州,自称“东坡居士”他还写了一首“食猪肉”的诗歌:
黄州好猪肉,价钱如粪土。
富者不肯吃,贫者不解煮。
慢着火,少着水,火候足时它自美。
每日起来打一碗,饱得自家君莫管。
于是苏东坡独特的吃肉方法也就流传开来,被命名“东坡肉”。



苏东坡生于1037眉州
卒于1101常州



用半肥半瘦
效果要软而不烂,
肥而不腻。
要红得透亮!

用低温慢煮法烹制
煮足48小时,
有软糯如胶,入口即化。

一定要用好的酱油,
(台湾金兰酱油为佳)
陈年花雕,冰糖
不得加水!

苏东坡在杭州太守任内,百姓感恩其德,送来猪肉和酒。东坡给厨工批了个条子“酒肉一起送”给那些修浚西湖的民工。结果厨工粗心看成了“酒肉一起烧”,用美酒将猪肉烧得红香酥烂,香飘西湖,令人垂涎欲滴,这便是“东坡肉”的来历。

Venerated Song dynasty (宋朝) literary figure and statesman Su Shi (苏轼), also known as Su Dongpo (苏东坡, AD 1037-1101), served as an official in Hangzhou. During that tenure, he mobilised tens of thousands of ordinary workers to dredge the city's famous West Lake, which had fallen into neglect, and to fortify it with embankments and bridges. As a result, the beauty of the lake was restored and it became an important source of agriculture and irrigation. This earned Su the respect and admiration of the townspeople. To show their appreciation, they presented Su with an abundant amount of pork during the Spring Festival. Finding himself with more pork than he could consume, Su got his chefs to cook the pork and then distributed it to the workers who helped restore the lake. That is how Dong Po Pork got its name, and, till today, it is an iconic dish of Hangzhou.



48小时陈酒东坡肉
48 Hours Slow-cooked Pork Belly in Aged 'Hua Diao' Wine
\$20

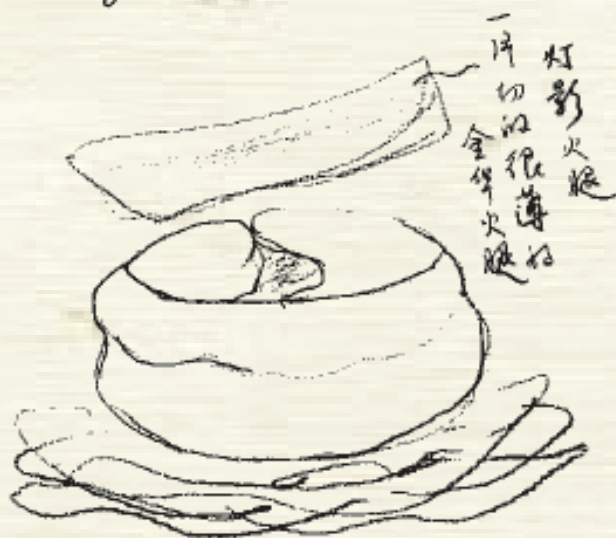


选用陈年花雕酒低温慢煮长达48小时，
再配搭纯手工制作一口包一起享用，肉质入口即化，酒香沁人心脾。
Pork belly slow-braised with aged 'Hua Diao' wine for two days till succulent.
It offers a melt-in-your-mouth tenderness that leaves an aromatic 'Hua Diao' aftertaste.
This savoury traditional delicacy comes with freshly steamed homemade 'Mantou'
that serves as the perfect complement.

红树林虾，有机。
生长较慢，但体积更大，
寿命更长，味道鲜甜
选用大的，每只200g最佳。

虾要完全去衣，
油泡时不能有半点红色
要白如玉

白玉虾——粤菜经典



这一年唐高宗得了一场大病，整天卧床不起。皇后武则天时时刻刻守在高宗的身边，并亲自给他熬药喂水。

转眼来到三月，此时正是桃花盛开的季节。可是，唐高宗再也不能像往年那样游园赏花了。

一天正午刚过就开始下雪，足足下了半天。傍晚时风消雪停，明月当空，到处一片银装素裹，好看极了。武则天看后，不觉心中一亮，何不将高宗搀扶到窗前看一看呢？高宗看后，拍手叫绝：

好一个雪夜桃花。惨白的脸上露出几丝笑意，再转回床上时，自觉好了一些，想要吃饭。

武则天一听，喜上眉梢，立刻传旨御膳房。

This is a dish linked to the Tang dynasty's Empress Wu Zetian (武则天, AD 624-705), the only woman in China's history to have assumed the title of Empress Regnant. Once, while accompanying her husband, the ailing Emperor Gaozhong (唐高宗), she saw snowflakes falling amongst the peach trees. This splendid sight piqued the appetite of the sick Emperor, and the Empress swiftly sent word to the imperial kitchens to prepare him a meal. A dish of 12 large prawns, artfully arranged as blooms, appeared and was presented to the emperor. The emperor enjoyed it thoroughly, and so it was evocatively named 'Peach Blossom Under the Moon on a Snowy Night' in light of the fateful scene that inspired it.

In English, its name is simplified to 'Crystal Prawn'.

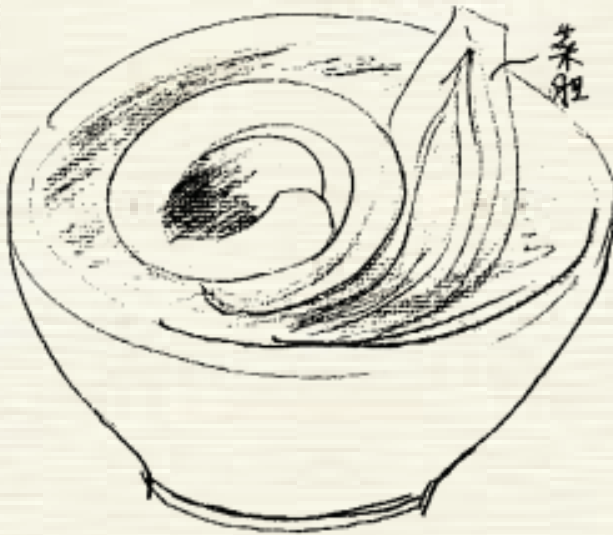
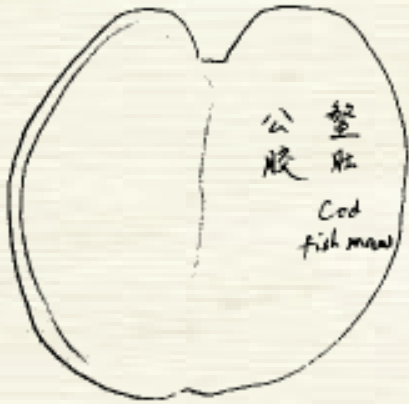


雪月桃花, 白玉虾
Crystal Prawn
\$24



其食谱灵感来自与中国唐代女皇武则天雪中观桃花的美丽传说。
所呈现菜式精巧细致, 晶莹如雪的大虾无壳无皮, 经上汤焖煮, 入口爽脆,
令人神清气爽, 有如 '月下桃花'。

'Peach Blossom Under the Moon on a Snowy Night' features elegantly plated deshelled prawn braised in superior stock. The glistening prawn perches atop a bed of seasonal vegetables like a precious gem. A dish that flaunts simplicity at its finest.



《本草纲目》有关花胶
 的记载
 富含蛋白质、胶质，
 益气补肾，滋阴养颜，
 适合身体较虚弱者
 有很好的药用价值
 多吃使肌肤光滑饱满，
 富有弹性，女性美颜
 极品。

花胶的主要成分为高级胶原蛋白、多种维生素及钙、锌、铁、硒等多种微量元素。

从中医角度，花胶含丰富的蛋白质及胶质，具滋阴养颜，补肾，强壮机能。腰膝酸软，身体虚弱，最适宜经常食用。

Fish maw has long been considered by the Chinese as a premium ingredient in exquisite imperial dishes.

Rich in protein and an aid for blood circulation, the health properties of fish maw have been detailed in very early

Chinese texts, such as agricultural essays Ji Min Yao Shu 《齐民要术》 in AD 533.



鱼骨菜胆炖花胶
Double-boiled Superlative Fish Cartilage with
Fish Maw and Chinese Cabbage
\$48



鱼骨和花胶均富含胶原蛋白, 有滋补身体的功效。
采用文火慢煮, 让食材滋味慢慢浸入汤汁中, 香浓可口。

A nourishing ingredient frequently used in premium Chinese cuisine, Fish cartilage is known to be rich in nutrients and protein that promote the well-being of the kidney and boost stamina. It is paired with highly-prized fish maw that contains high amount of collagen. Double-boiled over a low flame that perfectly blends all of its flavours and nutrients into one delicious bowl of heavenly delight.



白胡椒波士顿龙虾
Boston Lobster with White Peppercorn Sauce
时价 / Seasonal Price

胡椒自唐代开始, 就用作美食调味, 并成为身份, 社会地位和财富的象征。唐肃宗和唐代宗时期的宰相元载, 在家中私藏胡椒800吨, 被作为巨贪严惩。这一令人震惊的事件, 甚至到了明代还被诗人专门写诗提及。堪称美味传奇的胡椒, 与食界巨无霸波士顿龙虾搭配, 又会演绎出怎样美食故事? 您尝了才会知道。 Truly a gem in China during the Tang Dynasty (AD 618-907), pepper was once perceived as a symbol of social status and prosperity. During the reigns of Emperor Suzong and Emperor Dazong, Councillor Yuan Cai (courtesy name: Gongfu 公輔) who served under them was discovered to have 800 stones of pepper hidden at his home. It was such an astounding find that a poetry was written about it by Yu Qian during the Ming Dynasty. Paired with succulent fresh Boston Lobster, this dish brims delight with a story to tell.



海胆赛螃蟹, 鱼子酱
Chinese Scrambled Egg White with Diced Fish, Uni and Caviar
\$40

由当年皇宫御厨创制的名菜, 采用蛋白仿 '蟹肉', 而海胆质感细腻, 佐以号称 '海中黑珍珠' 的鱼子酱, 味道更加不同反响。

Legend has it that this dish originated from the Qing Dynasty. Once, the Empress Dowager Cixi had craved for crab. As there was no fresh crabs available, the quick-thinking Royal Chef improvised his recipe by using egg whites and diced fish as a substitute. In Tong Le's version, we elevate the flavour by topping the dish with fresh uni and caviar, also known as the 'Black Pearl of the Ocean'.



日本佐贺牛
Japanese Saga-Gyu
\$130 (100克/100g)

佐贺牛, 在日本黑牛中以独一无二的完美肉质称雄, 肌肉含量高, 分佈均匀。来宾可依照个人喜好, 选择烹制熟度。

Saga-Gyu is known to be one of the finest breeds of Japanese black cattle, raised in a mild climate with clean air and water. This decadent plate of premium-quality, well-marbled beef impresses with its impeccable taste and texture.

(请让服务生知道肉质烹制熟度 Please advise our staff on your preference for your Saga-Gyu doneness)



原粒澳洲青边鲍, 松露鲍汁捞稻庭面
Australian Greenlip Abalone with Inaniwa Noodles, Truffle Abalone Jus
\$60

早在公元三世纪, 中国就发明了面条。将这一美食推向巅峰的稻庭乌冬面, 味道完美, 如丝爽滑。曾经是进贡给封建领主的奢侈品, 如今这种柔韧的手工面又成为极品美味鲍鱼的最好搭档。

With a history that dates back to early 3rd Century AD, China was known to be the first to create noodles. To bring essence to this masterpiece, Inaniwa udon noodles are used for the perfect flavour and silky smooth texture. Known as an artisanal luxury item given to feudal lords, these handmade chewy noodles perfectly complements the highly-prized abalone.

'Modern with a touch of Asian sensibility' best sums up the stylistic features in Tóng Lè Private rooms. Chic, dark wood furniture in the restaurant exude sophistication and elegance, bringing the atmosphere to yet another level of class.

At Tóng Lè, the curated style requires procurement to be done globally - Asia, the Old World and the New - for the right pieces for each space. The commitment to impeccable craftsmanship and quality shared by these artisans and manufacturers, as it were, takes precedence over cultural provenance.



🍵 汤 SOUP 🍵



1. 福寿全 (鲍鱼, 海参, 花胶, 干贝, 燕窝) \$90
Prosperity Pot (Abalone, Sea Cucumber, Fish Maw, Dried Scallop, Bird's Nest)



2. 鱼骨菜胆炖花胶 \$48
Double-boiled Superlative Fish Cartilage Soup with Fish Maw and Chinese Cabbage
3. 黄焖蟹肉扒官燕 \$68
Braised Cave Bird's Nest with Crab Meat in Noble 'Tanfu' Broth
4. 原生态鸡炖汤 \$24
Double-boiled Organic Chicken Soup
5. 明火靓汤元鸡炖花胶 \$42
Double-boiled Kampung Chicken Soup with Fish Maw

🌀 海鲜 SEAFOOD 🌀



1. 野生笋壳鱼件 \$28 (每件/per pc)
Wild Marble Goby
 - 塘心黑蒜蒸 Steamed with Black Garlic
 - 果皮姜丝蒸 Steamed with Orange Peel and Ginger
 - 黑松露扣 Braised with Truffle Sauce
 - 黄姜酱焗 Baked with Turmeric Paste
2. 东星斑 时价/Seasonal Price
Leopard Coral Trout



3. 红树林红脚虾 \$22 (每只/per pc)
Wild King Prawn
 - 上汤金蒜焗 Baked with Garlic in Superior Broth
 - 白胡椒 Braised with White Peppercorn Sauce
 - 豉油皇 Baked with Superior Soya Sauce

🍁 海鮮 SEAFOOD 🍁



4. 波士顿龙虾 时价/Seasonal Price
Boston Lobster
 - 白胡椒 Braised with White Peppercorn Sauce
 - 上汤焗 Baked with Superior Broth
 - 金银蒜蒸 Steamed with Garlic
 - 白汁芝士焗 Baked with White Sauce and Cheese

5. 澳洲龙虾 时价/Seasonal Price
Australian Lobster
 - 上汤焗 Baked with Superior Broth
 - 金银蒜蒸 Steamed with Garlic
 - 白汁芝士焗 Baked with White Sauce and Cheese
 - 白胡椒 Braised with White Peppercorn Sauce



6. 雪月桃花, 白玉虾 \$24
Crystal Prawn

🌀 海鲜 SEAFOOD 🌀



7. 澳洲青边鲍鱼 \$3 (每克/per g)
Australian Greenlip Abalone
8. 日本二十二头吉品干鲍 时价/Seasonal Price
Japanese Yoshihama 22-head Dried Abalone
9. 澳洲十二头许榕干鲍 \$328
Australian 'Kohyong' 12-head Dried Abalone
10. 澳洲十五头许榕干鲍 \$298
Australian 'Kohyong' 15-head Dried Abalone

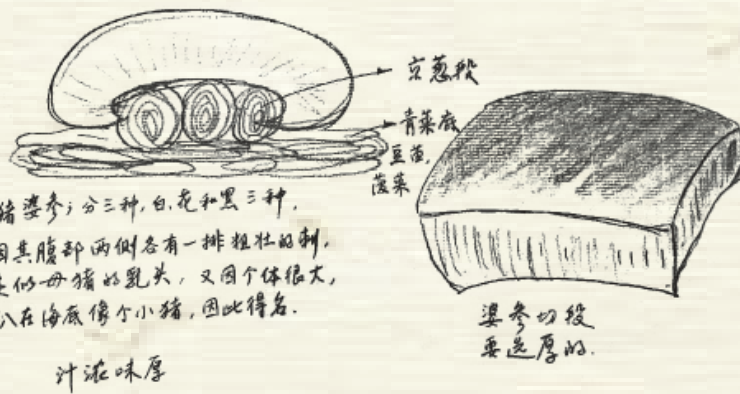


11. 海胆赛螃蟹, 鱼子酱 \$40
Chinese Scrambled Egg White with Diced Fish, Uni and Caviar

🌀 海鲜 SEAFOOD 🌀

功效：补肾益精，养血降压，
防癌，壮阳温补，对胆固醇过高及
糖尿病，中老年人有很好的疗效，
最适合孕妇产妇食用，有催奶效果

据记载：中日贸易的结果，
中国人16世纪开始食用海参，而
日本人早就食用海参。



猪婆参，分三种，白、花和黑三种，
因其腹部两侧各有一排粗壮的刺，
类似母猪的乳头，又因个体很大，
趴在海底像个小猪，因此得名。

汁浓味厚

海参切段
要选厚的。



11. 葱烧猪婆参 \$58 (每100克/per 100g)
Braised Sea Cucumber with Leek and Scallion

12. 日本辽参 \$98
Japanese Spiky Sea Cucumber

肉 MEAT



1. 日本佐贺牛 \$130 (每100克/per 100g)
Japanese Saga-Gyu
 - 柚子豉油醋 Yuzu Soy Vinaigrette
 - 椒皇汁 Black Peppercorn Sauce
 - 海盐香煎 Fleur de Sel



2. 48小时陈酒东坡肉 \$20
48 Hours Slow-cooked Pork Belly in Aged 'Hua Diao' Wine
3. 炭烧西班牙黑豚扒 \$32
Char-grilled Iberico Pork Jowl
4. 椒皇酱澳洲和牛粒 \$40
Australian Wagyu Beef with Black Peppercorns
5. 京葱澳洲和牛粒 \$40
Australian Wagyu Beef with Leek and Scallion
6. 红油辣子鸡丁 \$18
Sautéed Diced Chicken with Chilli Pepper
7. 笼仔珍菌蒸黄油元 \$18
Steamed Yellow Chicken with Fungus

🌀 蔬菜 VEGETABLES 🌀



1. 上汤鸡茸澳洲菠菜苗 \$16
Poached Australian Baby Spinach in Chicken Broth
2. 蒜炒西兰花苗 \$16
Wok-fried Broccolini with Garlic
3. 黑松露纸包有机珍菌 \$20
Paper-wrapped Organic Mushroom with Black Truffle
4. 当季蔬菜 时价/Seasonal Price
Seasonal Vegetables

🍵 小吃 SMALL BITE 🍵

1. 鱼子酱三品 \$60
(海胆芝士蒜香多士，樱桃番茄沙律，日本黄瓜牛油果龙虾)
Trio of Caviar
(Uni with Garlic Cheese Toast, Cherry Tomato Salad,
Lobster with Japanese Cucumber and Avocado)
2. 鱼子酱鲜虾腐皮卷 \$30
Deep-fried Prawn Beancurd Roll with Caviar
3. 椒盐鱿鱼须 \$20
Crispy Squid with Spiced Salt and Pepper
4. 泰式鲜鱿鱼饼 \$20
Thai-style Fried Squid Cake
5. 糖桂花樱桃番茄 \$16
Chilled Cherry Tomato marinated in Honey Osmanthus

饭与面 RICE AND NOODLES



1. 上汤波士顿龙虾，香煎米粉 \$70
Crispy Rice Vermicelli with Boston Lobster in Superior Soup



2. 原粒澳洲青边鲍, 松露鲍汁捞稻庭面 \$60
Australian Greenlip Abalone with Inaniwa Noodles, Truffle Abalone Jus
3. 樱花虾 X.O. 酱蟹肉炒贡米 \$19
Freshly-peeled X.O. Crab Meat Emperor Rice with Sakura Ebi
4. 脆米橄榄蛋白和牛松炒贡米 \$20
Minced Wagyu Egg White Emperor Rice with Dried Olives and Crispy Rice
5. 香煎阿拉斯加带子, 赛螃蟹日本面线 \$28
Pan-fried Alaskan Scallop with Sauteéd Egg White Japanese Rice Vermicelli
6. 橄榄素粒炒贡米 \$14
Fried Emperor Rice with Dried Olives and Vegetables

 甜品 DESSERT 

1. 焦糖凤胎炖官燕 \$58
Double-boiled Bird's Nest with Caramelised Egg White
2. 椰皇金瓜紫米露 \$20
Chilled Pumpkin Purée with Purple Glutinous Rice
in Young Coconut
3. 红毛榴莲素贝, 菜心汁凤梨冻 \$16
Chilled Pineapple Gelo with Vegetable Juice and Soursop Sorbet
4. 杨枝甘玉露 \$14
Chilled Mango Purée with Pomelo and Sago
5. 无糖现磨杏汁汤圆 \$14
Sugar-free Freshly-grounded Almond Cream with 'Tang Yuan'



THE EVOLUTION OF A BUILDING

Changing faces and phrases

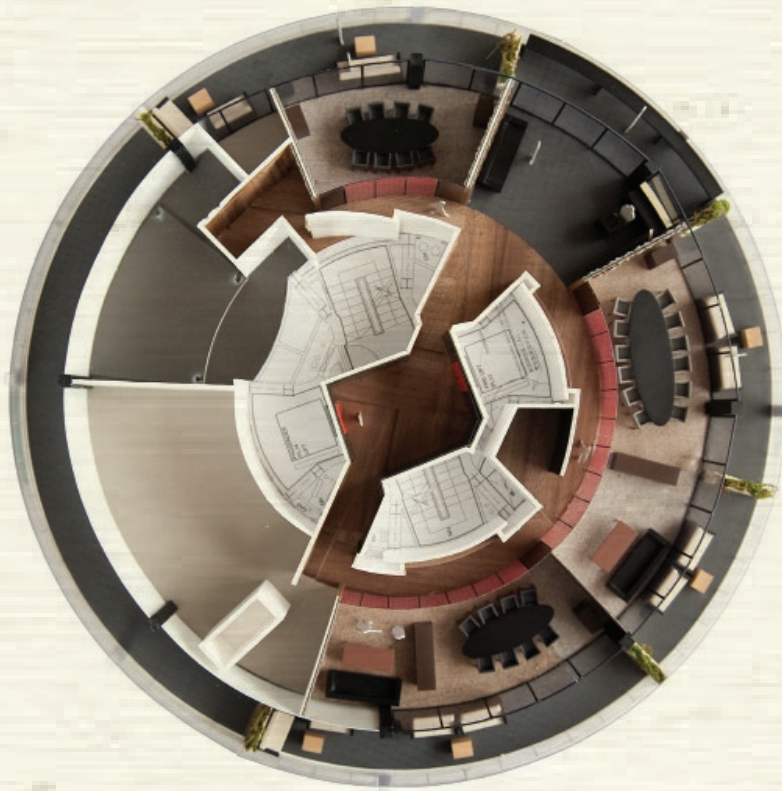


STANDING AT THE NEXUS OF IT ALL - ONE MULTI-FACETED ICON

The distinctive revolving aerial tower was once home to a Chinese restaurant, which was a popular venue for Chinese weddings and other celebratory occasions in the 1980s.

Today, Tóng Lè celebrates and elevates this history with its visionary spin on the haute Chinese dining experience.

With its Modern-style architecture conceived by Singaporean architecture firm K. K. Tan & Associates, work on the Change Alley Aerial Plaza commenced in the early 1970s. Along with its revolving tower, the project stemmed from widespread urban renewal and development in post-independence Singapore. In recognition of its architectural and historical significance, the revolving aerial tower was granted conservation status by the Urban Redevelopment Authority in 2007.



A three-dimensional puzzle bearing countless potential for play, the Rubik's cube was the source of inspiration for Tóng Lè's spatial design, where dining spaces and private rooms were alternately allocated.

In turn, each zone is characterised by an element of nature — fire, water, stone, light, wood and earth. By synchronising nature's elements with the concepts of 'zoning', 'design' and 'food', infinite possibilities are created. This interplay between the revolving dining spaces, and the static areas of the kitchen and lounge area results in dynamic spatial environments for guests.



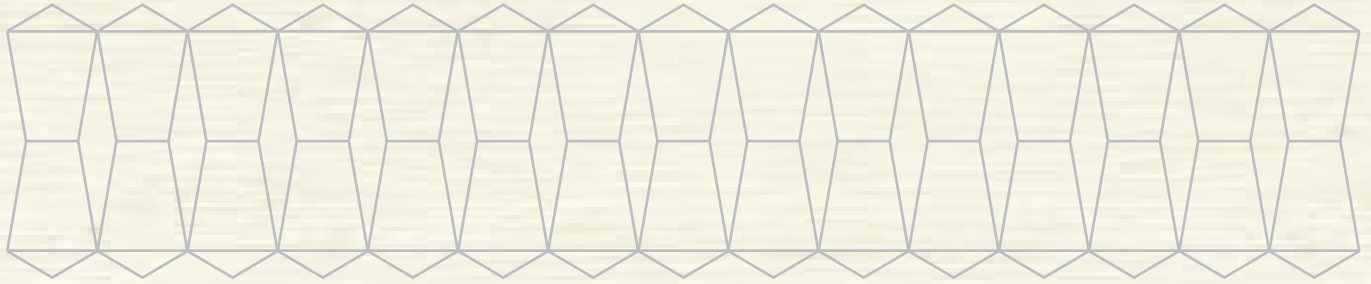
你吃好了吗？

Ni chi hao le ma?

For the Chinese, eating well and having good taste are closely intertwined. The appreciation of gastronomy has always be an expression of refinement from the ritual laden heavenly imperial court down to the bountiful table of the peasant scholar.

The colossal breadth, depth and sophistication of Chinese gastronomic history find eloquent expression at Tóng Lè Private Dining, the TungLok Group's most exclusive dining concept yet.

Evolutionary Cuisine: Tóng Lè and the new Chinese Feast chronicles the story behind the making of an establishment, and celebrates the storied culinary past that has inspired it. Replete with stunning visuals and the fabled histories behind a selection of time-honoured delicacies, Evolutionary Cuisine is as much a loving ode to centuries of Chinese foodways as an invitation to partake at the feast.



Essential Restaurant Information

Address	OUE Tower, Level 10 60 Collyer Quay Singapore 049322
By reservations only	(65) 6634 3233
Opening Hours	Mondays – Saturdays Lunch: 11.30am – 3.00pm Dinner: 6.00pm – 11.00pm Closed on Sundays
Seating Capacity	
Level 10	108 guests (8 private dining rooms, 4 dining areas)
Corkage Charge	\$80 per bottle - Wines (750ml) - Champagnes (750ml) - Sakes (720ml) - Chinese Wine (500ml) \$100 per bottle - Hard Liquors (700ml)
Website	www.tong-le.com.sg

In order to ensure a delightful dining experience for all guests, we would like to highlight the following general information for your observation:

CHILD POLICY:

Children must be attended to by an adult at all times.

DRESS CODE:

As a courtesy to other guests, smart casual attire is required. We apologise that guests in sleeveless shirts, bermudas, shorts, sandals and slippers will not be admitted. Kindly switch mobile phones to silent mode.