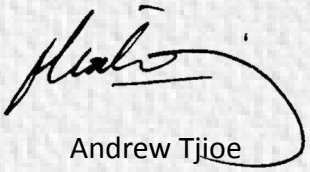
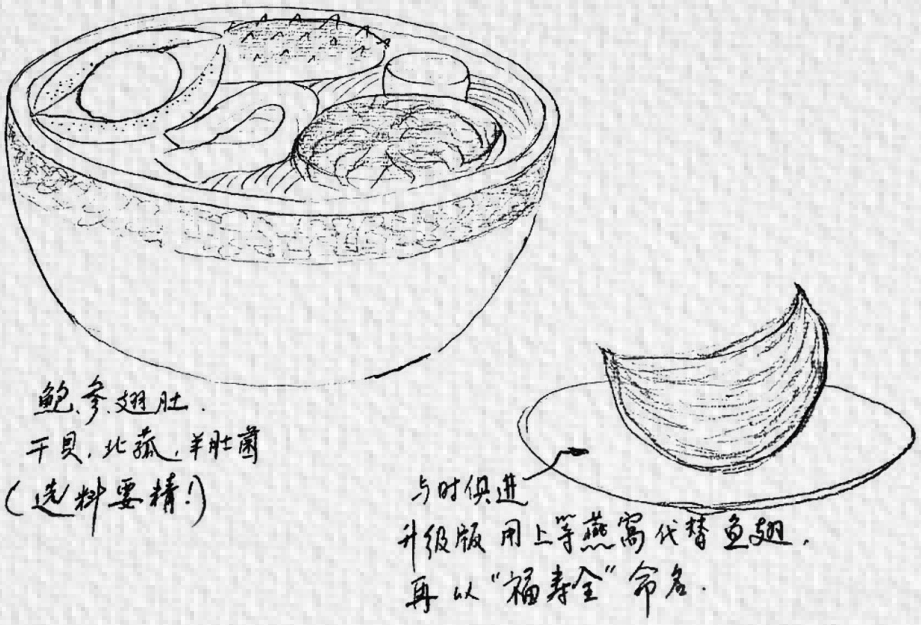
TungLok has presented many facets of Chinese cuisine to different audiences through a diverse range of dining experiences over the past 30 years. With Tóng Lè, we're raising the bar on ourselves by dipping into the breathtaking history of the Chinese repast to present our vision of its future. Our chefs 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

Gross bills will be subjected to 10% service charge and prevailing government taxes.
Pictures shown are for illustration purposes only and may differ from the actual dish served.
这菜单显示的价格得另加10%服务费及政府消费税。照片仅供参考，或与菜品实物有所不同。

山珍海味 GOURMET



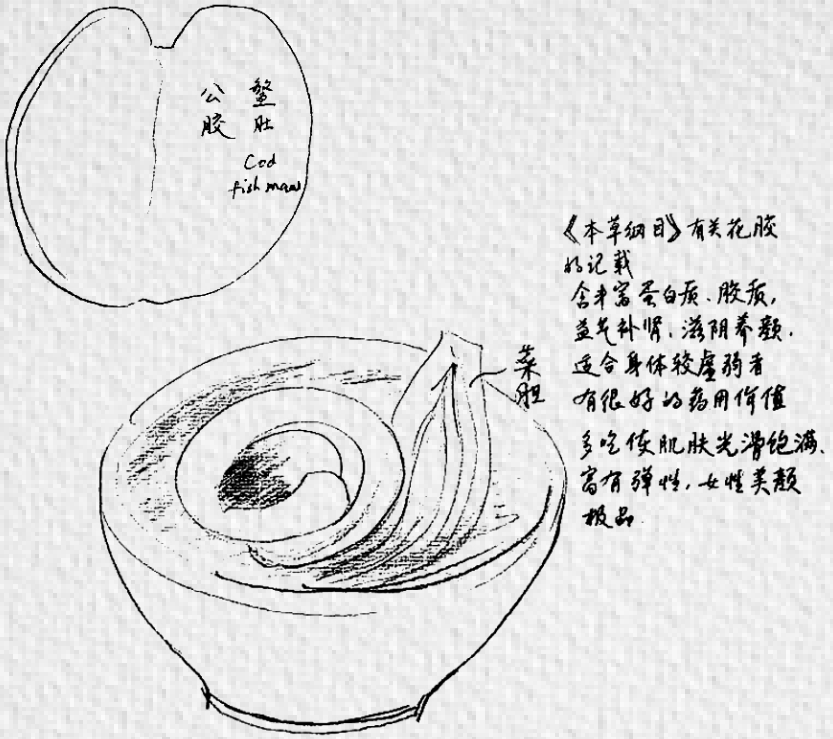
福寿全
(鲍鱼, 海参, 花胶, 干贝, 燕窝)
Prosperity Tart
(Abalone, Sea Cucumber, Fish Maw, Dried Scallop, Bird's Nest)
$68
(位/pax)

日本关东辽参
Japanese Spiky Sea Cucumber
$98
(位/pax)

贰两官燕 自选烹调法 (红烧 或 冰花)
Braised 75g Cave Bird's Nest by Your Choice
(Supreme Soup OR Rock Sugar Syrup)
$58
(位/pax)

必吃 SIGNATURE

山珍海味 GOURMET



鱼骨菜胆炖花胶
Double-boiled Superlative Fish Cartilage Soup with Fish Maw and Chinese Cabbage
$48
(位/pax)

澳洲12头许榕干鲍
Australian 'Kohyong' 12-head Dried Abalone
$328
(每只/per piece)

澳洲15头许榕干鲍
Australian 'Kohyong' 15-head Dried Abalone
$298
(每只/per piece)

葱烧澳洲海参
Braised Australian Sea Cucumber with Leek and Scallion
$58
(位/pax)

必吃 SIGNATURE

小吃 SMALL BITES

贵宾楼焦糖叉烧
Tóng Lè Private Dining's
Caramelized Barbecued Pork
$38
(一份/per portion)

鱼子酱三配对
Trio of Kaluga Caviar
（贝壳唐芹冻，幼葱蟹肉拌，开洋冷冬瓜）
(Crustacean Jelly with Chinese Celery, Crabmeat and Green Chive, Braised Winter Melon with Dried Shrimps)
$58
(位/pax)

杏香辣脆鲜鱿
Deep-fried Squid Slices, Spicy Almond, Chilli, Sakura Shrimps
$18
(一份/per portion)

胡椒莴笋火腿
Parma Ham, White Pepper Marinated Lettuce Stem
$18
(一份/per portion)

必吃 SIGNATURE

小吃 SMALL BITES

花胶芥末啫喱
Fish Maw Jelly, Mustard,
Chinese Black Aged Vinegar
$28
(一份/per portion)

牛肝菌腐皮卷
Crispy Beancurd Sheet Rolls,
Porcini, Mixed Vegetables
$18
(一份/per portion)

咸蛋酱炸南瓜
Fried Butter Pumpkin, Bacon, Homemade Salted Egg Yolk Paste
$14
(一份/per portion)

桂花樱桃西红柿
Chilled Cherry Tomatoes Marinated in Honey Osmanthus
$14
(一份/per portion)

柑橘汁泡莲藕
Citrus Fruit Juice Marinated Lotus Root
$14
(一份/per portion)

素 VEGETARIAN

汤 SOUP

潮汕咸梅鱼汤炖海参
Double-boiled Australian Sea Cucumber in Enriched Fish Broth, Pickled Plum from Chaoshan, Tomato
$38
(位/pax)

黑松露炖竹丝鸡汤
Double-boiled Black Truffle and Silky Fowl Soup, Quail Egg, Radish
$38
(位/pax)

香茜黄焖花胶羹
Braised Fish Maw in Noble 'Tanfu' Broth, Fine Chopped Coriander
$42
(位/pax)

原生态鸡炖汤
Double-boiled Free-range Chicken Soup, Baby Tianjin Cabbage, Bamboo Fungus
$24
(位/pax)

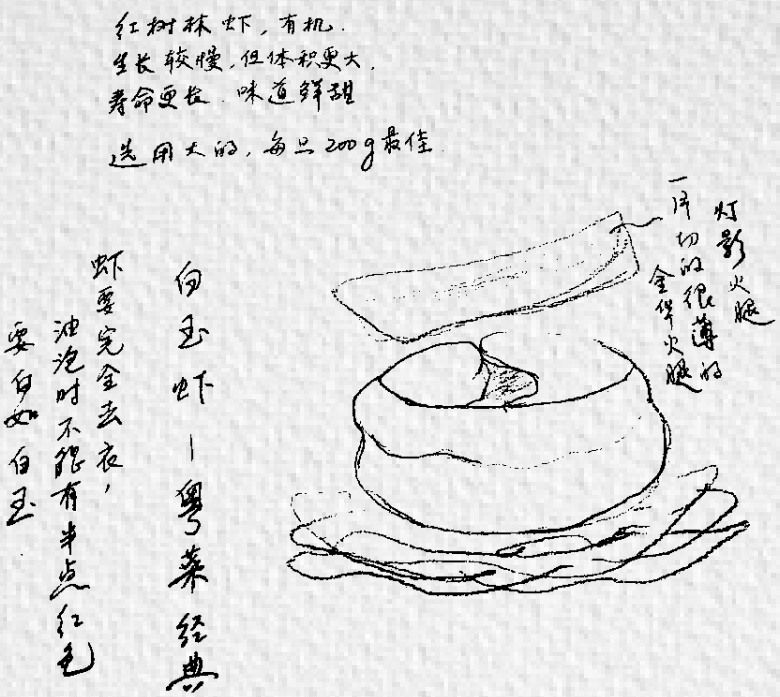
滋润时令炖汤
Daily Regimen of Soup, Best Available Ingredients through Double-Boiled
$24
(位/pax)

鸳鸯粟米雪燕羹
Sweet Corn Soup, Tragacanth Gum, Yunnan Glutinous Corns
$28
(位/pax)

必吃 SIGNATURE

素 VEGETARIAN

海鲜 SEAFOOD



红树林红脚虾
Wild King Prawn
- 招牌白玉虾 Signature Crystal Prawn
- 椒盐头豉油皇凤尾 Deep-fried and Soy Sauce Braised

$24
(每只/per piece)

澳洲龙虾
Australian Lobster
(400克/gm)
- 上汤焗 Baked with Superior Broth
- 白胡椒 Braised with White Peppercorn

$88
(每只/per piece)

波士顿龙虾
Boston Lobster
(600克/gm)
- 金银蒜蒸 Steamed with Garlic
- 豉汁煮 Braised with Black Bean Sauce

$98
(每只/per piece)

必吃 SIGNATURE

海鲜 SEAFOOD

鱼子酱海胆赛螃蟹
Kaluga Caviar and Uni,
Scrambled Egg White with
Diced Fish
$38
(位/pax)

生猛东星斑
East-spotted Grouper in our Fish Tank
• 炒斑球炸头腩
Fillet Sautéed and Deep-fried
• 清蒸 Steamed
$28
(100克/gm)

游水石斑
Live Grouper
• 古法蒸 Steamed with Pork and Mandarin Peel
• 红炆 Braised with Oyster Sauce
$12
(100克/gm)

必吃 SIGNATURE

家禽与肉 POULTRY AND MEAT

日本佐贺牛
Japanese Saga-Gyu
- 酸汤烧 Sauerkraut Consommé Poached
- 海盐煎 Pan-fried with Fleur de Sel

$148
(100克/gm)

M8-M9澳洲和牛片
M8-M9 Sliced Australian Wagyu Beef
- 椒醋爆 Stir-fried with Red Bell Pepper, Pickled Chilli Sauce
- 蚝油炒 Wok-fried with Mixed Mushrooms

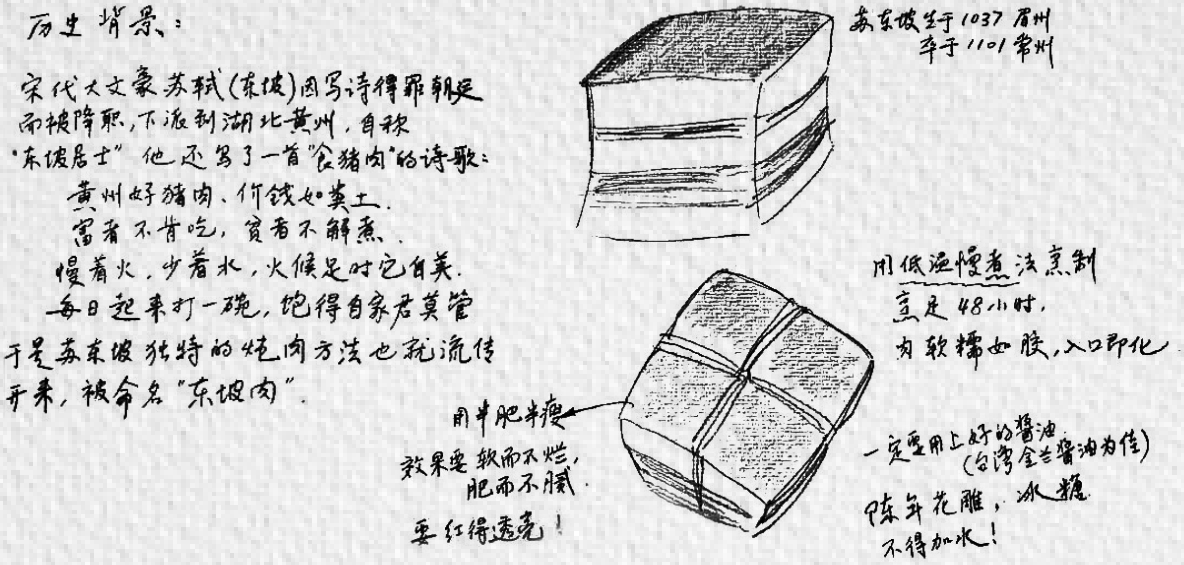
$78
(100克/gm)

火焰菠萝咕噜肉
Sweet and Sour Iberico Pork Jowl, Flambé Pineapple
$32
(一份/per portion)

酥香剁椒田鸡腿
Deep-fried Frog Legs, Pickled Chilli Sauce
$18
(一份/per portion)

必吃 SIGNATURE

家禽与肉 POULTRY AND MEAT



48小时陈酒东坡肉
48 Hours Slow-cooked Pork Belly in Aged 'Hua Diao'
$20
(位/pax)

当归麻油走地鸡
Danggui and Sesame Oil Free-range Yellow Chicken
$18
(位/pax)

宫保走地鸡丁
Kung Pao Free-range Chicken, Crispy Chilli, Spicy Peanut
$18
(位/pax)

必吃 SIGNATURE

蔬菜 VEGETABLES

羊肚菌酿梅干菜豆腐
Steamed Morel Mushrooms stuffed with Tofu and Preserved Vegetables
$18
(位/pax)

上汤鸡茸澳洲菠菜苗
Poached Australian Baby Spinach in Chicken Broth
$18
(位/pax)

麻婆豆腐
Mapo Tofu, Zhacai, Doubanjiang
$18
(位/pax)

黑松露纸包有机珍菌
Paper-wrapped Organic Mushroom with Black Truffle
$18
(位/pax)

自选烹调鲜蔬
Vegetables Selection & Cooking Method
• 芥兰 / 西兰花苗 / 澳洲菠菜苗 / 小棠菜
• Chinese Kale / Broccolini / Australian Baby Spinach / Shanghai Cabbage
• 清炒 / 蒜蓉 / 姜汁
• Wok-fried / Garlic / Ginger Juice
$14
(位/pax)

素 VEGETARIAN

饭与面 RICE AND NOODLES

原粒澳洲青边鲍
姜葱叉烧捞粗面
Stewed Australia Greenlip Abalone
Braised Flat Egg Noodles with Barbecued Pork,
Ginger and Spring Onion, Oyster Sauce
$58
(位/pax)

香煎北海道元贝
Pan-fried Scallop from Hokkaido
*自选担担面（干捞 / 酱汤）
Minced Pork and Peanut Dandan Noodles Selection (Sauce / Soup)
$28
(位/pax)

香菜芯炒泰国丝苗
Fried Jasmine Rice with Pickled Lettuce Stem,
Chinese Black Mushrooms, Asparagus
$14
(位/pax)

必吃 SIGNATURE　　素 VEGETARIAN

饭与面 RICE AND NOODLES

上汤波士顿龙虾, 香煎米粉
Braised Boston Lobster in Superior Soup,
Crispy Rice Vermicell
$58
(位/pax)

黑椒鹅肝和牛炒饭
Claypot Foie Gras Fried Jasmine Rice,
Saga-gyu, Black Pepper,
Caramelized Soy Sauce
$16
(位/pax)

鸳鸯元贝蛋白泰国丝苗
Fried Jasmine Rice with Conpoy,
Scallop, Scrambled Egg White
$16
(位/pax)

韭菜花干烧伊府面
Braised E-fu Noodles, Green Chive Bulbs, Yellow Chive
$14
(位/pax)

必吃 SIGNATURE

素 VEGETARIAN

甜品 DESSERT

椰皇燕液赛豆花
Double-boiled Egg Custard in
Young Coconut, Cave Bird's Nest,
Gula Apong
$42
(位/pax)

同乐锦桃燕液露
Cave Bird's Nest in Tung Lok's
Ruby Peach Tea Syrup,
Kiwi Jelly, Fresh Fox Nuts
$42
(位/pax)

官燕焦糖炖蛋
Cave Bird's Nest Cream Purée
$42
(位/pax)

经典黑芝麻杏仁啫喱
Chilled Almond Jelly, Creamy Black Sesame
$14
(位/pax)

必吃 SIGNATURE

甜品 DESSERT

茉莉金瓜布甸紫米露
Pumpkin and Jasmine Pudding,
Black Rice Syrup, Coconut Milk
$20
(位/pax)

草莓玫瑰荔枝冻羹
Creamy Strawberry, Lychee,
Raspberry Crisp, Rose Cookie
$20
(位/pax)

杨枝甘玉露
Chilled Mango Purée with Pomelo and Sago
$14
(位/pax)

无糖现磨杏汁汤圆
Sugar-free Freshly-grounded Almond Cream with 'Tang Yuan'
$14
(位/pax)

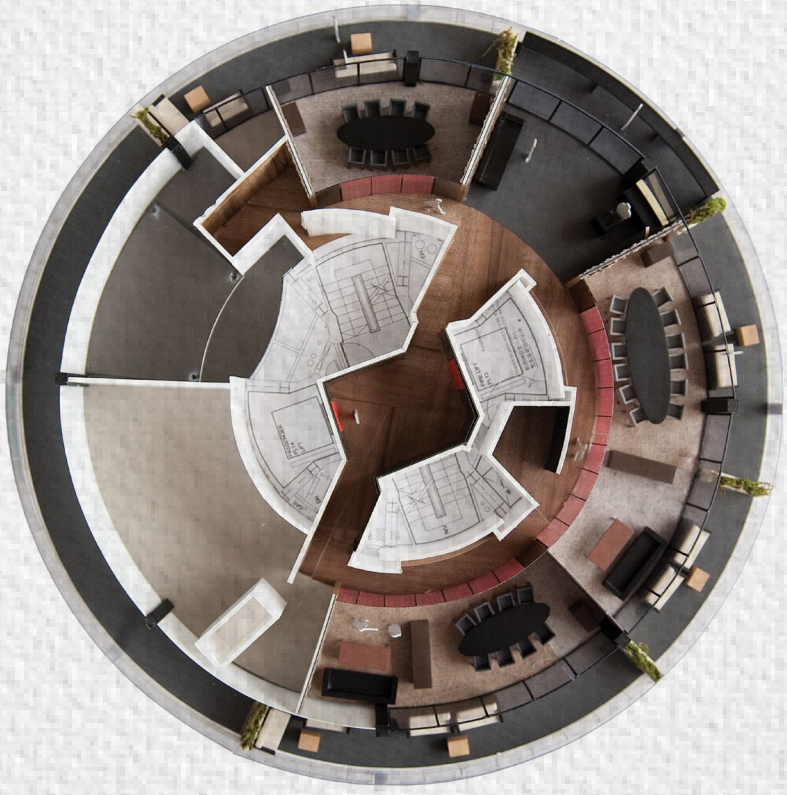
必吃 SIGNATURE　　素 VEGETARIAN

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 alternatingly 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.