



同樂  
TÓNG LÈ  
PRIVATE DINING

## 行政午餐

### EXECUTIVE LUNCH MENU

Available for Lunch from Mondays to Fridays

#### 点心三品

Dim Sum Trio

• 樱花虾X.O. 酱煎萝卜糕

Sakura Ebi Carrot Cake in X.O. Chilli Sauce

• 香煎白菜锅贴

Pan-fried Pork Dumpling

• 罗汉上素饺

Steamed Vegetarian Dumpling

照烧汁焗甘榜鸡伴云南甜椒

Teriyaki Kampung Chicken with Yunnan Sweet Chilli

日本舞茸菌菠菜豆腐

Braised Spinach Tofu with Maitake

罗氏活虾汤沙河粉

Giant Freshwater Prawn 'Hor Fun' in Prawn Consommé

核桃露黑芝麻汤圆


Walnut Sweet Soup with 'Tang Yuan'

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**\$88++ 每位 / per person**

\*Minimum 2 persons\*

(Individual Plated)

- Available for lunch from Mondays to Fridays only.
  - Not available on eves of and on public holidays, public holidays (observed), as well as special occasions.
  - Gross bills will be subjected to 10% service charge and prevailing government taxes.
  - Menus and prices are subject to change.
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彤云

COLOURFUL CLOUD

黑松露虾多士，香芒带子花挞

Black Truffle Prawn Toast,  
Scallop and Mango Tart

酸辣清汤白玉花胶羹

Hot and Sour Fish Maw Broth

蜜汁黑豚腩排黑醋提子

Iberico Pork Rib with Vinaigrette Raisin

蟹皇法国西葫芦瓜豆腐

Braised French Squash with Tofu  
and Crab Roe

日本和牛松香椿炒饭

Japanese Minced Wagyu Beef Fried Rice  
with Chinese Mahogany Paste

雪山金粟玉米露

Chilled Sweet Corn Purée with Sago  
and Ice-cream

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**\$138++ 每位 / per person**

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晨曦  
DAWN

陈年花雕醉酒鲍鱼龙虾  
Chilled Abalone and Lobster  
in Aged 'Hua Diao' Chinese Wine

羊肚珍首柱甫炖鹿筋  
Double-boiled Chicken Soup  
with Deer Tendon and Morel

潮州菜脯蒸野生鱼  
Teochew Steamed Wild Fish  
with Preseved Vegetables

碳烧爱尔兰乳羊薄荷黑椒汁  
Char-grilled Irish Baby Lamb  
with Mint - Black Pepper Sauce

桂花蟹肉樱花虾捞竹升面  
Crab Meat and Sakura Ebi 'Jook-sing' Noodles

官燕罗汉果冻, 陈皮洛神花糕  
Bird's Nest and Golden Monk Fruit Gelo,  
Aged Orange Peel and Roselle Cake

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**\$198++ 每位 / per person**

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静谧

TRANQUILITY

避风塘百花蟹钳，翡翠捞汁竹节蚌

Typhoon Shelter-style Prawn Mousse Crab Claw,  
Bamboo Clam in Green Chilli

上汤肘子凤吞官燕

Double-boiled Bird's Nest  
in Superior Broth with Chinese Ham

鲜花椒氽西澳龙虾

Poached Australian Lobster  
with Fresh Sichuan Peppercorns  
in Sauerkraut Consommé

香煎日本佐贺牛，黑菌芥末酱

Pan-fried Japanese Saga-gyu,  
Mustard Mushroom Sauce

石锅海味鲍汁捞珍珠饭

Braised Sea Treasures with Jasmine Rice  
in Claypot with Abalone Jus

天妇罗香蕉球，椰糖雪糕

Banana Tempura with Gula Melaka Ice-cream

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**\$328++ 每位 / per person**

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## 同乐素宴 VEGETARIAN MENU

金桔凉拌龙耳菌  
Chilled Fungus with Kumquat Dressing

杏汁桃胶淮山羹  
Peach Raisin and Mountain Yam in Almond Broth

云南甜椒百花羊肚菌  
Braised Stuffed Morel with Yunnan Sweet Chilli

麻婆莆田油豆腐  
'Mapo' Putien Tofu

香椿酱素腿炒贡米  
Fried Rice with Mock Ham  
in Chinese Mahogany Paste

雪山金粟玉米露  
Chilled Sweet Corn Purée with Sago and Ice-cream

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**\$88++ 每位 / per person**  
(Individual Plated)

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