



同樂
TÓNG LÈ
PRIVATE DINING

行政午餐

EXECUTIVE LUNCH MENU

Available for Lunch from Mondays to Fridays

西班牙黑豚叉烧, 芥末龙耳首海蜇花
Iberico 'Char Siew', Chilled Jellyfish and Fungus
with Wasabi

X.O. 酱斑球炒澳洲芦笋
Stir-fried Fish Fillet with Australian Asparagus in X.O. Sauce

京葱鲜沙姜焗黄油鸡
Baked Yellow Chicken with Sand Ginger and Scallion


香煎阿拉斯加带子蛋白蟹肉炒饭
Pan-fried Alaskan Scallop with Crab Meat
and Egg White Fried Rice

老年陈皮红豆沙汤圆
Sweet Red Bean Soup with 'Tang Yuan'
and Aged Tangerine Peel

\$88++ 每位 / per person

Minimum 2 persons

(Individual Plated)

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- Available for lunch from Mondays to Fridays only. Limited sets available.
 - 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

蜂巢火鸭酥，红油口水鸭，
九江陈皮日本番茄

Minced Duck stuffed in Crispy Pastry,
Sichuan Duck in Red Oil,
Japanese Tomato with Aged Tangerine Peel

长白山参岩米石榴鸡浓汤

Double-boiled Chicken Soup
with 'Chang Bai' Mountain Ginseng and Nepalese Rock Grains

味椒盐西班牙黑豚骨排

Iberico Pork Rib with Spiced Salt and Pepper

金汤鸡茸澳洲菠菜苗

Poached Australian Baby Spinach
in Minced Chicken Pumpkin Broth

沙茶A4和牛沙河粉

A4 Wagyu Beef 'Hor Fun'
in Wagyu Beef and 'Shacha' Sauce

黄梨水晶露，椰汁紫米糕

Chilled Pineapple and Waterchesnut Purée
with Purple Rice Coconut Cake

\$138++ 每位 / per person

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晨曦
DAWN

桂花糖凤梨龙虾，椰糖青辣椒
Chilled Lobster with Osmanthus and Pineapple,
Gula Melaka Green Chilli

海底椰皇柱甫鸡炖花胶
Double-boiled Chicken Soup
with Fish Maw and Sea Coconut

雪菜银鱼酱荷叶焗翡翠鲈鱼
Baked Jade Perch with Silver Fish Sauce
and Preserved Vegetables on Lotus Leaf

喇叭菌脆炸日本佐贺牛蘑菇汁
Crispy Fried Trumpet Mushroom Saga-gyu
with Mushroom Sauce

葱烧南非鲍鱼葱油捞面
South African Abalone with Scallion Oil Noodles

川贝枇杷雪梨桃胶炖官燕
Double-boiled Bird's Nest with Loquat,
'Chuan Bei' and Pear

\$198++ 每位 / per person

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静谧

TRANQUILITY

西班牙火腿芝士日本蜜瓜，
金蒜椒盐百花蟹钳
Jamón Ibérico with Cheese
and Japanese Muskmelon,
Crispy Stuffed Crab Claw with Garlic

鲨鱼骨菜胆炖花胶
Double-boiled Superlative Shark's Cartilage
with Fish Maw and Chinese Cabbage

龙虾叻沙温泉蛋
Pan-fried Lobster with Otah 'Youtiao',
Laksa Consommé and Onsen Egg

鲍汁青边鲍鱼关东辽参
Braised Greenlip Abalone with Kanto
Sea Cucumber in Abalone Jus

鲜松露云南野苜石锅日本佐贺牛饭
Saga-gyu Claypot Rice with Yunnan
Wild Mushroom and Grated Truffle

椰皇橙皮茸红豆露椰雪花
Chilled Red Bean Paste with Tangerine Peel
and Coconut Sorbet served in Young Coconut

\$328++ 每位 / per person

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同乐素宴 VEGETARIAN MENU

脆炸素鵝卷凉伴櫻桃番茄
Crispy Beancurd Roll with Cherry Tomato

金盞粟米豆腐羹
Corn and Tofu Broth served in Baby Pumpkin

香椿醬蒸南瓜鮮竹卷
Steamed Pumpkin and Beancurd Roll
with Chinese Mahogany Paste

松菇云耳炒孢子甘藍
Wok-fried Shimeji White Mushroom with Jelly Ear
and Brussel Sprout

野生珍菌焗江西米綫
Braised Jiangxi Rice Vermicelli with Wild Fungus

雪山楊枝甘玉露
Chilled Mango Purée with Sago and Ice-cream

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

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