



同樂
TÓNG LÈ
PRIVATE DINING

行政午餐

EXECUTIVE LUNCH MENU

Available for Lunch from Mondays to Fridays

沙律虾球腐皮虾饼

Prawn Ball and Fresh Fruit Salad
in Prawn Beancurd Bowl

淮阳浸野生石斑鱼

Huaiyang-style Poached Garoupa

酱爆黑豚肉淮山蜜豆

Wok-fried Iberico Pork Strip
with Honey Peas

脆米X.O. 酱蟹肉炒饭


Freshly-peeled Crab Meat Fried Rice
with X.O Sauce

杨枝甘玉露

Chilled Mango Purée with Pomelo and Sago

\$88++ 每位 / per person

Minimum 2 persons
(Individual Plated)

- Available for lunch from Mondays to Fridays only. Limited sets available.
 - Not available on eve 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 tax.
 - Menus and prices are subject to change.
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彤云

COLOURFUL CLOUD

山葵虾球，麻酱菠菜卷，
鱼子酱芝士鸡蛋盖

Wasabi-mayo Prawn, Spinach Roll
with Sesame Dressing, Caviar and Egg

白胡椒肉骨渣排炖花胶

Double-boiled Fish Maw in White Pepper
Pork Rib Soup

鱼香茄子脆炸藜麦野生鱼

Fried Wild Fish coated with Quinoa
served with Eggplant and Garlic Sauce

珊瑚蟹扒宝塔菜

Freshly-peeled Crab Meat and Roe
with Egg White and Romanesco

盐焗甘榜鸡砂煲姜茸饭

Salt-baked Kampung Chicken
with Minced Ginger Claypot Rice

绿豆沙汤圆

Green Mung Bean Soup
with 'Tang Yuan'

\$138++ 每位 / per person

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(Individual Plated)

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晨曦
DAWN

鱼子酱天妇罗紫苏生蚝淮山沙律
Oyster Tempura with Caviar,
Mountain Yam and Prawn Paste Salad

西班牙火腿黄焖蟹肉花胶羹
Braised Fish Maw and Crab Meat
with Spanish Ham in Noble 'Tanfu' Broth

白味噌焗鳕鱼牛油柠檬汁
Baked Miso-marinated Cod
with Lemon-butter Sauce

清炖澳洲牛肋骨珍珠萝卜
Stewed Australian Beef Rib
with Baby Radish

京葱西澳龙虾焗日本稻庭面
Western Australian Lobster Japanese Inaniwa Udon
with Leek and Scallion

荔枝杞子素贝龙眼冻官燕
Chilled Cave Bird's Nest with Longan Gelo
and Lychee-Goji Sorbet

\$198++ 每位 / per person

Minimum 2 persons
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静谧

TRANQUILITY

意大利乌鱼子，海胆赛螃蟹

Bottarga di Muggine,
Chinese Scrambled Egg White with Uni
and Cave Bird's Nest

纸包干捞佛跳墙伴上汤

Paper-wrapped 'Buddha Jumps over the Wall'
with Superior Soup

溏心黑蒜红烧肉

Braised Pork Belly with Black Garlic

X.O. 酱阿拉斯加带子鸳鸯椰菜花

Wok-fried Alaskan Scallop with Duo
Cauliflower in X.O. Sauce

香煎波士顿龙虾，当季松露野菌饭

Pan-fried Boston Lobster with
Wild Mushroom Rice and Seasonal Truffle

焦糖姜汁炖蛋

Caramelised Chinese Sweet Ginger
Egg Custard

\$328++ 每位 / per person

Minimum 2 persons
(Individual Plated)

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蔬 凌

VEGETARIAN MENU

罗马番茄冰蔬沙律

Iceplant and Roma Tomato Salad
with Roasted Sesame Dressing

葛仙籽岩米南瓜羹

Pumpkin Broth with Star Jelly
and Nepalese Rock Grains

纸包黑松露山珍野菌

Baked Paper-wrapped Wild Mushroom
with Truffle

姜米云耳百合炒西兰花苗

Wok-fried Broccolini, Lily Bulbs,
Fungus and Ginger

脆藜麦橄榄菜粒炒饭

Dried Olive Fried Rice with Quinoa

杨枝甘玉露

Chilled Mango Purée with Pomelo
and Sago

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

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素 韵

FINESSE VEGETARIAN

素水晶餃，麻醬菠菜卷，糖桂花櫻桃番茄
Steamed Vegetarian Dumpling,
Spinach Roll in Sesame Dressing,
Chilled Cherry Tomato marinated in Honey Osmanthus

胡椒松茸菌菇茶
Double-boiled Matsutake
and Mushroom Pepper Soup

當季黑松露白玉菜卷素鮑魚
Braised Mock Abalone
with Seasonal Black Truffle

橄欖醬炒法國椰菜花
Wok-fried French Cauliflower
with Olive Paste

素腿三椒炒黃姜面
Wok-fried Tumeric Noodles
with Capsicum,
Mushroom and Mock Ham

椰皇金瓜紫米露
Chilled Pumpkin Purée with Purple Glutinous Rice
in Young Coconut

\$150++ 每位 / per person
(Individual Plated)

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