



同樂
TÓNG LÈ
PRIVATE DINING

行政午壹

EXECUTIVE LUNCH I

Available for Lunch from Mondays to Fridays

时日明火炖汤

Double-boiled Soup of the Day

炭烧加拿大赤豚

Charcoal-grilled Canadian Pork Jowl

纸包松露野苜时蔬

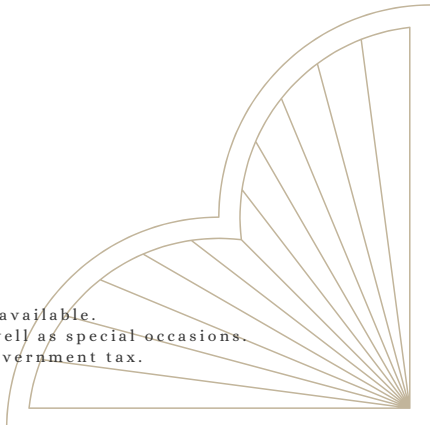
Paper-wrapped Seasonal Vegetables
with Black Truffle

赛螃蟹肉日本面线

Braised Japanese Vermicelli
with Crab Meat and Egg White

\$68++ 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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PRIVATE DINING

行政午餐貳

EXECUTIVE LUNCH II

Available for Lunch from Mondays to Fridays

精美點心三品
脆炸蟹卷，紅油抄手，
木魚花素植燒賣

Dim Sum Trio
Crispy Crab Roll,
Sichuan Hot and Spicy Dumpling,
Plant-based 'Siew Mai' with Bonito Flakes

鹽焗黃油雞羅馬生菜包
Romaine Lettuce-wrapped
Salt-baked Yellow Chicken


鮑汁自制猴頭菇豆腐
Homemade Lion's Mane Mushroom
and Tofu in Abalone Jus

雪菜黑豚豬柳手拉麵湯
Handmade Ramen Soup with Preserved Vegetables
and Pork Cutlet

桂花酒釀小丸子
Osmanthus Fermented Sweet Wine
with 'Tang Yuan'

\$88++ 每位 / per person

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(Individual Plated)

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惜春
SPRING CHERISH

酥脆火鴨春卷，
松子醬鴨肉生菜包
Duck Confit Spring Roll,
Lettuce-wrapped Duck Meat with Pine Nuts

砂煲豉汁野生魚柳
Wild Fish Fillet
with Black Bean Sauce in Claypot

上湯竹筴浸芦笋
Poached Asparagus
with Bamboo Pith in Superior Broth

炭燒加拿大赤豚，蔥油焗稻庭面
Charcoal-grilled Canadian Pork Jowl,
Braised Inaniwa Noodles with Scallion Oil

日布紫薯銀耳羹（熱）
Double-boiled Japanese Sweet Potato
with Tremella Broth (Hot)

\$108++ 每位 / per person

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彤云
COLOURFUL CLOUD

鱼子酱蛋白沙律馒头，
话梅泡莲雾，荔枝蟹丸
Caviar and Egg White Salad on 'Mantou',
Sour Plum-marinated Java Apple,
Crispy Crab Croquette

红烧三宝羹
Braised Trio Treasure Broth

镇江西班牙黑豚腩排件
Iberico Pork Belly in Zhenjiang Vinegar

瑶柱鲜百合毛豆仁
Stir-fried Fresh Lily Bulb
with Edamame and Conpoy

莆田头水紫菜腊肠炒贡米
Preserved Meat Fried Rice
with Putien Premium Seaweed

桃胶苹果龙眼炖鲜海底椰
Double-boiled Coco de Mer with Apple,
Dried Longan and Peach Resin

\$138++ 每位 / per person

Minimum 2 persons
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晨曦
DAWN

冰蔬鮮果凱撒沙拉，西澳龙虾
Western Australian Lobster
and Fresh Fruit Caesar Salad

花膠石榴雞球藥材湯
Double-boiled Fish Maw
in Herbal Chicken Soup

茭白笋梅干菜，油泡北海道帶子
Sautéed Hokkaido Scallop
with Wild Bamboo Shoot
and Preserved Vegetables

酸湯鮮花椒傘美國肥牛
Poached American Sliced Beef
in Fresh Sichuan Peppercorn Sauerkraut Consommé

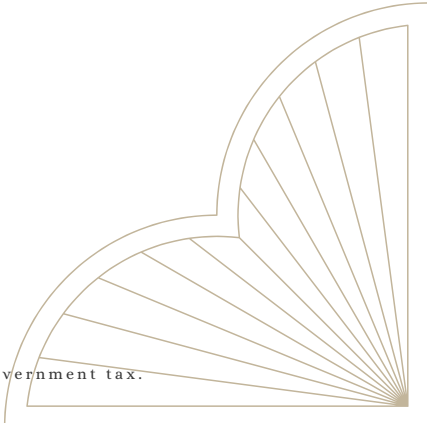
深海野游大黃魚砂煲姜茸飯
Wild Yellow Croaker with
Minced Ginger Claypot Rice

雪山官燕荔枝露，芒果慕斯
Chilled Cave Bird's Nest in Lychee Purée,
Mango Mousse and Ice-cream

\$198++ 每位 / per person

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浮嵐

MOUNTAIN MIST

日式前菜三種盛
Trio of Japanese Zensai

日本刺身四種盛
4 Kinds of Seasonal Sashimi

十味炭燒加拿大赤豚
Charcoal-grilled Canadian Pork Jowl

香煎北海道帶子花椒白眉豆泥
Pan-fried Hokkaido Scallop with
Sichuan Peppercorn and White Eye Bean

百花蟹鉗魔芋米，
海鮮濃湯鴛鴦脆米
Stuffed Crab Claw with Konjac Rice
in Seafood Broth

日本靜岡蜜瓜，最中冰淇淋
Shizuoka Muskmelon
with Ice-cream Monaka

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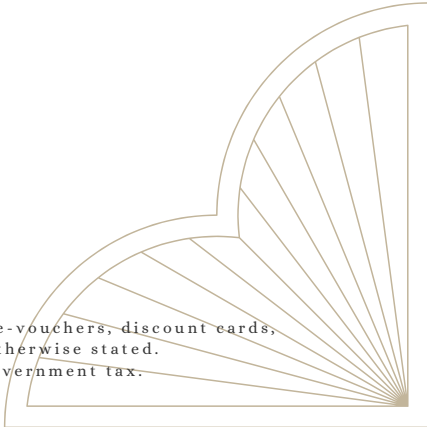
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YOYOGI

\$228++ 每位 / per person

Minimum 2 persons
(Individual Plated)

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- Not valid in conjunction with other promotional programmes, offers, vouchers / e-vouchers, discount cards, privilege cards or TUNG LOK FIRST MEMBERSHIP PRIVILEGES, unless otherwise stated.
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静谧

TRANQUILITY

鱼子酱三品

海胆日本大叶，牛油果鲜蟹肉甜筒，
日本北海道火腿橙肉莎莎多士

Trio of Caviar

Uni with Shiso Leaf,
Avocado and Fresh Crab Meat Cone,
Japanese Hokkaido Ham and Orange Salsa on Toast

鸡茸竹笙扒花胶

Braised Fish Maw Soup
with Minced Chicken and Bamboo Pith

酥炸带子咖喱奶油香煎龙虾

Pan-fried Lobster with Crispy Scallop
in Creamy Curry Sauce

蒙古酱双葱爆佐贺和牛粒

Wok-fried Diced Saga-gyu
with Leek and Scallion in Homemade Sauce

石锅四宝辽参珍珠米

Japanese Spiky Sea Cucumber
and Sea Treasure Claypot Rice

坚果淮山官燕露，北海道芝士蛋糕

Cave Bird's Nest with Mountain Yam Purée and Nuts,
Hokkaido Cheesecake

\$328++ 每位 / per person

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蔬 凌

VEGETARIAN MENU

凯撒沙拉冰菜鲜猴头菇

Ice Plant and Lion's Mane Mushroom Caesar Salad

黄耳淮山红枣皇炖汤

Double-boiled Wild Yellow Fungus
with Mountain Yam and King Red Date

香椿蒿笋植柳丁

Wok-fried Chinese Lettuce
and Plant-based Soy Meat
in Chinese Mahogany Paste

金汤自制豆腐扒桃胶

Homemade Tofu with Peach Resin
in Pumpkin Broth

鲜白灵菇焖黄姜面线

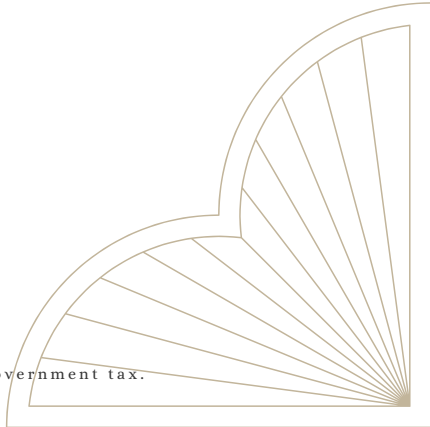
Braised Tumeric 'Mee Sua'
with White King Oyster Mushroom

日本紫薯银耳羹 (热)

Double-boiled Japanese Sweet Potato
in Tremella Broth (Hot)

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

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素韻

FINESSE VEGETARIAN

脆皮素植烧卖，话梅泡莲雾，
素鹅牛油果甜筒

Crispy Vegetarian 'Siew Mai',
Sour Plum-marinated Java Apple,
Avocado and Crispy Beancurd Cone

羊肚菌竹笙红菇雪燕羹

Yunnan Red Mushroom,
Morel and Bamboo Pith in Broth

沙茶酱菱白笋彩椒植柳

Wild Bamboo Shoot with Capsicum and
Plant-based Soy Meat in 'Shacha' Sauce

当季松露香煎鲜猴头菇菠菜苗

Pan-fried Lion's Mane Mushroom
and Baby Spinach with Seasonal Truffle

野菌豆根胡椒浓汤日本面线

Poached Japanese Vermicelli
with Wild Fungus and Dried Beancurd
in Pepper Soup

苹果龙眼炖海底椰

伴日本北海道芝士蛋糕

Double-boiled Coco de Mer with Apple
and Dried Longan, Japanese Hokkaido Cheesecake

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

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