



同樂
TÓNG LÈ
PRIVATE DINING

行政午壹

EXECUTIVE LUNCH I

Available for Lunch from Mondays to Fridays

時日明火焗湯

Double-boiled Soup of the Day

炭燒加拿大赤豚

Charcoal-grilled Canadian Pork Jowl

紙包松露野菌時蔬


Paper-wrapped Seasonal Vegetables
with Black Truffle

宴螃蟹肉日本面綫

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

鮑汁自製猴頭菇豆腐

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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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

上湯竹筴浸芦筍
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

日本紫薯銀耳羹（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，
话梅泡莲蓉，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

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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

花膠石榴鸡球药材汤
Double-boiled Fish Maw
in Herbal Chicken Soup

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

酸汤鲜花椒尔美国肥牛
Poached American Sliced Beef
in Fresh Sichuan Peppercorn Sauerkraut Consommé

深海野游大黄鱼砂煲姜茸饭
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

Minimum 2 persons
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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

十味炭燒加拿大赤脰
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，
海鮮浓汤鸳鸯脆米
Stuffed Crab Claw with Konjac Rice
in Seafood Broth

日本静岡蜜瓜，最中冰淇淋
Shizuoka Muskmelon
with Ice-cream Monaka

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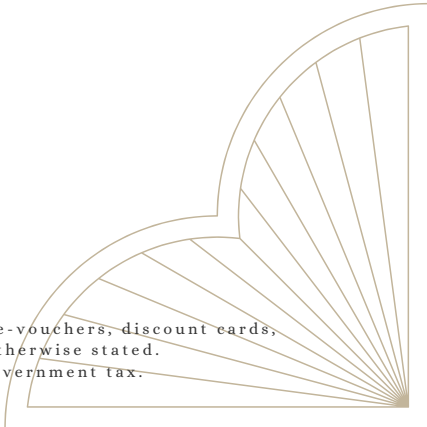
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\$228++ 每位 / per person

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

海胆日本犬叶，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

蒙古酱双葱爆炆贺和牛粒

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

凱撒沙拉冰菜鮮猴頭菇
Ice Plant and Lion's Mane Mushroom Caesar Salad

黃耳淮山紅棗皇炖湯
Double-boiled Wild Yellow Fungus
with Mountain Yam and King Red Date

香椿葛笋植柳丁
Wok-fried Chinese Lettuce
and Plant-based Soy Meat
in Chinese Mahogany Paste

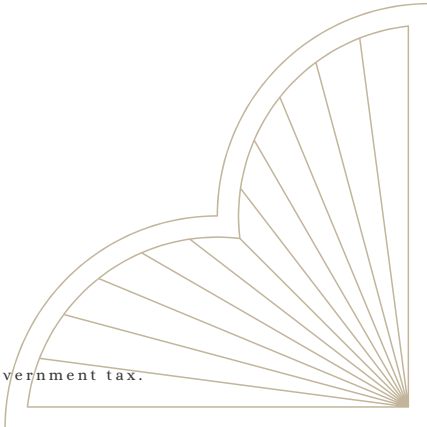
金汤自制豆腐扒桃胶
Homemade Tofu with Peach Resin
in Pumpkin Broth

鮮白靈菇焗薑蔥面綫
Braised Tumeric 'Mee Sua'
with White King Oyster Mushroom

日本紫薯銀耳羹 (熱)
Double-boiled Japanese Sweet Potato
in Tremella Broth (Hot)

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

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素韻

FINESSE VEGETARIAN

脆皮素植燒賣，話梅泡蓮蓉，
素鵝牛油果甜筒

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

羊肚菌竹筴紅菇雪燕羹
Yunnan Red Mushroom,
Morel and Bamboo Pith in Broth

沙茶醬茭白筍彩椒植柳
Wild Bamboo Shoot with Capsicum and
Plant-based Soy Meat in 'Shacha' Sauce

當季松露香煎鮮猴頭菇菠菜苗
Pan-fried Lion's Mane Mushroom
and Baby Spinach with Seasonal Truffle

野菌豆根胡椒濃湯日本面綫
Poached Japanese Vermicelli
with Wild Fungus and Dried Beancurd
in Pepper Soup

蘋果龙眼炖海底椰
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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