

同樂

TÓNG LÈ
PRIVATE DINING

菁英午餐

EXECUTIVE LUNCH

AVAILABLE FOR LUNCH FROM MONDAYS TO FRIDAYS

精美点心三品

Dim Sum Trio

- 鲜虾菠菜饺 | Prawn and Spinach Dumpling
- 三鲜煎锅贴 | Pan-fried Pork and Chives 'Guo Tie'
- 白菜茼蒿饺 | Bok Choy and Crown Daisy Dumpling

梅菜干蒸游水石斑

Steamed Live Grouper
with Preserved Vegetable

腊肠糍扒南瓜

Steamed Pumpkin,
Minced Chinese Air-dried Sausage, Coriander

X.O. 酱炒萝卜糕

Wok-fried Radish Cake
with X.O. Sauce

\$68++ 每位/per person
(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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TÓNG LÈ
PRIVATE DINING

商臻午餐

THE CORPORATE SELECT LUNCH

AVAILABLE FOR LUNCH FROM MONDAYS TO FRIDAYS

风味焗南极鳕鱼配柑橘汁莲藕

Baked Patagonian Toothfish Fillet by Chef Dicky's Recipe,
Citrus Fruit Juice Marinated Lotus Root

松叶蟹脚三品

Snow Crab Legs, Three Ways to Savour

- 百花酿 | Steamed, Minced Shrimp, Coriander
- 避风塘 | Hong Kong Shelter-style
- 玉米花枝丸 | Deep-fried Cuttlefish Ball, Yunnan Glutinous Corn

雪菜滑菇玉子豆腐

Preserved Mustard Green Braised Egg Tofu,
Nameko Mushrooms

和牛崧汤面 (红烧酱汁 或 清鸡汤)

Minced Wagyu Soup Noodles
(Spicy Brown Soup **OR** Chicken Consommé)



茉莉金瓜布甸紫米露

Pumpkin and Jasmine Pudding,
Black Rice Syrup, Coconut Milk

\$98++ 每位/per person
(Individual Plated)

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SIGNATURE DISHES | 拿手菜

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TÓNG LÈ
PRIVATE DINING

云锦

CLOUD BROCADE

北海道元贝三品

Hokkaido Scallops, Three Ways to Savour

- 紅蔥醬蒸 | Shallot Paste Steamed, Premium Soy Sauce
- 蝦醬凉拌 | Sous vide, Hong Kong Shrimp Paste
- 吉列柠檬 | Fried in Breadcrumbs, Lemon Sauce

香茜黄焖花胶羹

Braised Fish Maw in Noble 'Tanfu' Broth, Fine Chopped Coriander



红炆深海野游大黄鱼翡翠伴

Braised Wild Golden Croaker, Fresh Bean Curd Sheet, Iceberg Lettuce

黑醋松仁甜酸肉

Deep-fried Iberico Pork Jowl, Chinese Aged Vinegar Sauce, Pine Nuts

沙嗲酱海参炆伊府面

Stewed Ee-fu Noodles, Sea Cucumber,
Green Chive Bulbs, Yellow Chive, Satay Sauce



丽群银杏腐竹布甸

Soy Milk and Ginkgo Nuts Pudding, Silky Bean Curd Sheet

\$138++ 每位 / per person
(Individual Plated)

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TÓNG LÈ
PRIVATE DINING

玉兰

JADE BLOSSOM

红树林红脚虾三品

Wild King Prawns, Three Ways to Savour

- 手工蕃茄浆 | Chilled, Homemade Italian Tomato Paste
- X.O. 酱百花 | Prawn Cake, X.O. Sauce
- 椒盐炸 | Deep-fried, Spicy Salt



松茸淡菜汤炖银环柱甫

Double-boiled Matsutake and Dried Mussel Soup,
Conpoy, Radish, Cordyceps Flowers



招牌蒸酿鲜蟹盖

Chef Dicky's Stuffed Crab, Lobster Custard,
King Oyster Mushroom, Bacon, Onion, Coconut Milk

牛肝菌M8-9澳洲和牛西冷

Wok-fried M8-9 Australian Wagyu Beef,
Porcini, Oyster Sauce, Runny Egg Yolk

酸汤红斑球泡饭

Sauerkraut Broth Jasmine Rice, Red Grouper Slices,
Chinese Black Mushrooms



椰皇燕液赛豆花

Double-boiled Egg Custard in Young Coconut,
Cave Bird's Nest, Gula Apong

或 OR



同乐锦桃燕液露

Cave Bird's Nest in
TungLok's Ruby Peach Tea Syrup,
Kiwi Jelly, Fresh Fox Nuts

\$198++ 每位 / per person

(Individual Plated)

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TÓNG LÈ
PRIVATE DINING

同乐赏馐

THE TÓNG LÈ EXPERIENCE MENU



黑鱼籽蕃茄茶鱼冻

Kaluga Caviar, Tomato Tea Jelly,
Chilled Fish Bisque

铁观音竹笙清汤炖花胶

Double-boiled Fish Maw
Tieguanyin Tea and Bamboo Fungus Consommé



珍菌芝士焗西澳龙虾

Baked Western Australian Lobster,
Mild Cheddar Cheese, Seasonal Mushroom

酸汤酱烧日本辽参配佐贺牛肉

Sauerkraut Paste Stewed Japanese Spiky Sea Cucumber,
Steamed Saga-gyu, Seasonal Green

原粒澳洲青边鲍 配 姜葱叉烧捞粗面

Stewed Australia Greenlip Abalone,
Braised Flat Egg Noodles with Barbecued Pork,
Ginger and Spring Onion, Oyster Sauce



丽群银杏腐竹燕液布甸

Cave Bird's Nest, Soy Milk and Ginkgo Nuts Pudding,
Silky Bean Curd Sheet

\$328++ 每位 / per person

(Individual Plated)

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TÓNG LÈ
PRIVATE DINING

長樂

ETERNAL HAPPINESS

魚子醬三配对

Trio of Kaluga Caviar

- 贝壳唐芹冻 | Crustacean Jelly with Chinese Celery
- 幼葱蟹肉拌 | Crabmeat and Green Chives
- 开洋冷冬瓜 | Braised Winter Melon with Dried Shrimps



桂花炒大包翅配炖蕃茄茶

Scrambled Superior Shark's Fin and Egg, Double-boiled Tomato Tea



福寿全 (鲍鱼, 海参, 花胶, 干贝, 燕窝)

Prosperity Tart

(Abalone, Sea Cucumber, Fish Maw, Dried Scallop, Bird's Nest)

日本佐贺牛肉海盐煎

Pan-fried Japanese Saga-gyu with Fleur de Sel



香煎北海道元贝自选担担面 (干捞/酱汤)

Pan-fried Scallop from Hokkaido, Minced Pork and
Peanut Dandan Noodles Selection (Dry/Soup)

官燕焦糖炖蛋

Imperial Bird's Nest Crème Brûlée

\$498++ 每位 / per person
(Individual Plated)

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TÓNG LÈ
PRIVATE DINING

靜土私語

WHISPERS OF THE EARTH

VEGETARIAN MENU

田园前菜三重奏

Garden Starter Trio

- 白菜茼蒿饺 | Bok Choy and Crown Daisy Dumpling
- 清蒸萝卜糕 | Steamed Radish Cake, Soy Sauce
- 柱侯栗蓉枣 | Crispy Fried Mashed Chestnut

南瓜竹笙桃胶羹

Pumpkin and Peach Gum Soup, Bamboo Fungus

黑醋松仁茄子段

Deep-fried Eggplant, Chinese Aged Vinegar Sauce, Pine Nuts

莆田头水紫菜豆腐

Homemade Tofu, Putian Fujian Premium Seaweed, Edamame



香菜芯炒泰国丝苗

Fried Jasmine Rice with Pickled Lettuce Stem,
Chinese Black Mushrooms, Asparagus



经典黑芝麻杏仁啫喱

Chilled Almond Jelly,
Creamy Black Sesame

\$88++ 每位/per person

(Individual Plated)

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TÓNG LÈ
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NATURE'S CROWN

PREMIUM VEGETARIAN MENU

丰收小点拼盘

Harvest Bites Platter

- 剝椒醬茄子 | Pickled Chilli Sauce Eggplant
- 胡椒冷莴笋 | White Pepper Marinated Lettuce Stem
- 芝麻脆南瓜 | Fried Butter Pumpkin, Sesame

鴛鴦粟米雪燕羹

Sweet Corn Soup, Tragacanth Gum, Yunnan Glutinous Corn

菠萝赛咕嚕肉

Sweet and Sour Lion's Mane Mushrooms

羊肚菌酿梅干菜豆腐

Steamed Morel Mushrooms stuffed with Tofu and Preserved Vegetables

韭菜花干烧伊府面

Braised Ee-fu Noodles,
Green Chive Bulbs, Yellow Chive

草莓玫瑰荔枝冻羹

Creamy Strawberry, Lychee,
Raspberry Crisp, Rose Cookie

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

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