同樂
TÓNG LÈ
PRIVATE DINING

套餐
SET MENUS

同樂
TÓNG LÈ
PRIVATE DINING

菁英午餐
EXECUTIVE LUNCH

AVAILABLE FOR LUNCH FROM MONDAYS TO FRIDAYS

原生态鸡炖汤
Double-boiled Free-range Chicken Soup
with Baby Tianjin Cabbage and Bamboo Fungus

香港虾酱蒸西班牙猪颈肉
Steamed Iberico Pork Jowl
with Chinese Kale and Hong Kong Shrimp Paste

西柠汁香酥鸡伴水菜
Deep-fried Chicken Breast with Mizuna and Lemon Sauce

花胶蟹肉烩菠菜苗
Braised Baby Spinach with Fish Maw and Crab Meat

烟鸭胸菠萝松仁炒饭
Wok-fried Jasmine Rice with Smoked Duck Breast,
Pineapple and Pine Nuts

敬呈甜点
A Dessert Finale, With Our Compliments

$68++ 每位/per person

(Individual Plated)

Available for lunch from Monday to Friday only. Limited sets are 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. Kindly inform our staff if you have any dietary restrictions.

同樂
TÓNG LÈ
PRIVATE DINING

商臻午餐
THE CORPORATE SELECT LUNCH

AVAILABLE FOR LUNCH FROM MONDAYS TO FRIDAYS

文火煎鸡胸配海蜇皮蛋酥葱
Pan-fried Chicken Breast with Chilled Jellyfish, Century Egg,
Crispy Shallots and Chinese Aged Vinegar Sauce

炸南极鳕鱼配奇味薯仔
Deep-fried Patagonian Toothfish Fillet with
Ginger and Leek, Baked Potato with Spicy Salt

脆贝蟹肉鲜汤烩银罗
Braised Radish with Crab Meat,
Crispy Conpoy, Chicken and Clam Broth

卡宴辣椒酸牛肉拌刀削面
Knife-shaved Noodles with Minced Wagyu
in Cayenne Pepper and Sauerkraut Sauce

焦糖奶凝杨枝甘露
Crème Brûlée, Mango Pomelo with Sago

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

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TÓNG LÈ
PRIVATE DINING

云锦
CLOUD BROCADE

开席三品
Appetiser Trio
•蛤蜊汁泡窝笋 | Marinated Celtuce, Clam Sauce
•芥末汁蜂巢澳洲牛脸肉 | Crispy-fried Australian Beef Cheek, Honey Mustard Sauce
•温浸龙虾配鱼子酱 | Poached Lobster, Caviar

鲜淮山芡实海皇羹
Seafood Soup with Fresh Yamaimo and Gorgon Seeds

焦糖凤梨焗加拿大赤豚肉
Roasted Canadian Pork Collar with
Caramelised Pineapple, Finger Lime Pearls

葡萄干腐乳蒸鹌鹑胸
Steamed Quail Breast, Fermented Bean Curd Sauce, Raisins

鲜元贝君度酒荔枝炒丝苗
Fried Jasmine Rice, Scallop, Bacon, Lychee, Cointreau

洛神露炖金果
Double-boiled Minced Kumquat and Apple
in Homemade Roselle Syrup

$120++ 每位/per person
(Individual Plated)

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TÓNG LÈ
PRIVATE DINING

玉兰
JADE BLOSSOM

鱼子酱海胆赛螃蟹
Kaluga Caviar and Uni,
Scrambled Egg White with Diced Fish

鹿茸菌鹿筋炖汤
Double-boiled Deer Tendon
and Velvet Mushroom Consommé

葱香芹根焖红斑件
Braised Red Grouper,
Celery Root, Spring Onion Sauce

奶香豆豉鸳鸯花胶
Duo of Fish Maw, Seasonal Green,
Creamy Fermented Black Bean Sauce,

加拿大赤豚肉炒粉皮
Wok-fried Mung Bean Noodles with Canadian Pork Collar,
Green Chives, Dark Soy Sauce

北海道蜜瓜西米露
Hokkaido Melon, Creamy Sago

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

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TÓNG LÈ
PRIVATE DINING

惜春
SPRING CHERISH

雾之美味
Mist & Morsels
- 自家制烟熏鹌鹑胸 | Longjing Tea-smoked Quail Breast
- 香辣菊花海蜇头 | Chilled Jellyfish Head, Spicy Sauce
- 叉烧汁豆蓉筒 | Minced White Beans Cone, BBQ Pork Sauce, Chives
- 藜麦黄芥末南瓜 | Steamed Pumpkin, Mustard and Quinoa

铁观音竹笙清汤炖花胶
Double-boiled Fish Maw,
Tie Guan Yin Tea and Bamboo Fungus Consommé

手工蕃茄酱芝士焗龙虾
Baked Western Australian Lobster, Mild Cheddar Cheese,
Homemade Italian Tomato Paste

48小时陈酒东坡肉
48 Hours Slow-cooked Pork Belly in Aged 'Hua Diao'

黑椒鹅肝和牛炒饭
Claypot Foie Gras Fried Jasmine Rice, Saga-gyu,
Black Pepper, Caramelised Soy Sauce

椰皇燕液赛豆花
Double-boiled Egg Custard in Young Coconut,
Cave Bird's Nest, Gula Apong

$220++ 每位/per person
(Individual Plated)

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同樂

TÓNG LÈ

PRIVATE DINING

同乐赏馔

THE TÓNG LÈ EXPERIENCE MENU

黑鱼籽凤梨茶冻
Kaluga Caviar, Homemade Pineapple Tea Jelly

五香鹅肝酱拼话梅鲜淮山
Five Spice Foie Gras, Chilled Fresh Yam with Preserved Plum

顶上汤炖花胶元宝云吞
Double-Boiled Conpoy Soup with Fish Maw,
Minced Shrimp and Pork Wonton

官燕咸蛋蟹盖
Salted Egg Stuffed Crab, Cave Bird's Nest

嫩灼佐贺牛肉眼片配冰梅酒汁
Blanched Saga-gyu Ribeye Slices, Pickled Onion, Chinese Scallion,
Black Pepper, Chilled Plum Wine Sauce

芝士海皇烩伊面
Braised 'Ee-fu' Noodles, Slipper Lobster, Snow Crab Meat,
Mild Cheddar Cheese, Chinese Black Mushroom

康普茶巴西莓酱
Kombucha and Açaí Purée

草莓玫瑰荔枝冻羹
Creamy Strawberry, Lychee,
Raspberry Crisp, Rose Cookie

$280++ 每位/per person
(Individual Plated)

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同樂
TÓNG LÈ
PRIVATE DINING

VEGETARIAN
VEGETARIAN

华冠

NATURE'S CROWN

PREMIUM VEGETARIAN MENU

黑松露脆盏野菌田园鲜蔬
Fresh Shimeji Mushrooms Tart,
Homemade Black Truffle Mayonnaise

松茸椰皇炖品
Dried Matsutake Mushroom Soup,
Fresh Young Coconut, Goji Berries

鲜黄耳伴酥炸酿竹笙
Crispy Bamboo Fungus stuffed with
Dried Soya Bean, Fresh Yellow Fungus

柠檬鲜果酥盛
Deep-fried Lion's Mane Mushroom, Green Apple,
Pineapple, Cucumber, Lemon Sauce

菜芯香菇烩全谷糙米饭
Braised Brown Rice with Choy Sum,
Picked Lettuce Stem, Shiitake Mushroom

北海道蜜瓜西米露
Hokkaido Melon, Creamy Sago

$120++ 每位/per person
(Individual Plated)

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