



真誠服務★賓至如歸

作为第一家采用自动轨道式送餐系统的中餐厅，同樂小聚提供高品质手工点心，现点现做，即蒸即送。此外，还有一系列中式佳肴，如珠光宝气、海鲜焖米粉、四杯豉油鸡、兴化扁食等，由技艺高超的厨师团队为您精心烹制。宾朋畅享，合家欢聚，请到**同樂小聚**。



As the first Chinese restaurant in Singapore to launch the automated tray delivery system, TungLok Teahouse offers high quality, handmade dim sum - made on the spot, steamed to order.

There is also an exquisite range of Chinese favourites curated by a team of highly-skilled chefs. Reminisce the taste of yesteryears with simple pleasures, heavenly treasures at TungLok Teahouse today.



Spicy 辣



Signature 赞

十大名菜

SIGNATURE DISHES

珠光宝气

珠光宝气，荟萃上等海味。汁溢香浓的带子、
虾，满载着丰收的幸福喜乐，新鲜的蟹肉、
红斑球昭示着美满和富足。放在银鱼炸制的雀
巢里，点缀上金色蟹黄酱，整道菜色富丽堂皇，
香气四溢，是家人朋友共享佳品！



Seafood Treasure Bowl

【\$48.8】

An opulent dish featuring the finest gems of the sea. It brims with juicy scallops and prawns to represent fortune and happiness, as well as crab and garoupa slices that signify harmony and abundance. Housed within a deep-fried whitebait lattice and topped with a glossy golden crab roe sauce, this seafood medley is perfect for sharing among family and friends.

十大名菜

SIGNATURE DISHES



海鲜焖米粉 Braised Rice Vermicelli with Seafood 【\$26.8】



X.O. 酱粉丝虾煲 Braised Prawn and Vermicelli with X.O. Sauce in Claypot 🍷 【\$32.8】

十大名菜
SIGNATURE DISHES



姜米酒浸星斑球煲

Stewed Sliced Star Garoupa
with Ginger Rice Wine in Claypot

【\$38.8】



荷塘月色

Stir-fried Asparagus and Lotus Root with Cashew Nuts,
Black Fungus, Lotus Seeds and Lily Bulbs

【\$19.8】

十大名菜
SIGNATURE DISHES



X.O. 酱彩椒炒鲜鲍鱼 Stir-fried Sliced Fresh Abalone and Capsicum with X.O. Sauce 🌙 【\$29.8】



荷香腊肠蒸滑鸡 Steamed Chicken, Chinese Sausage and Mushroom wrapped in Lotus Leaf 【\$21.8】

十大名菜
SIGNATURE DISHES



啫啫豆豉鸡煲 Sizzling Chicken with Black Bean Sauce 【 \$21.8 】
in Claypot



糖醋小排 Sweet and Sour Pork Rib 【 \$26.8 】

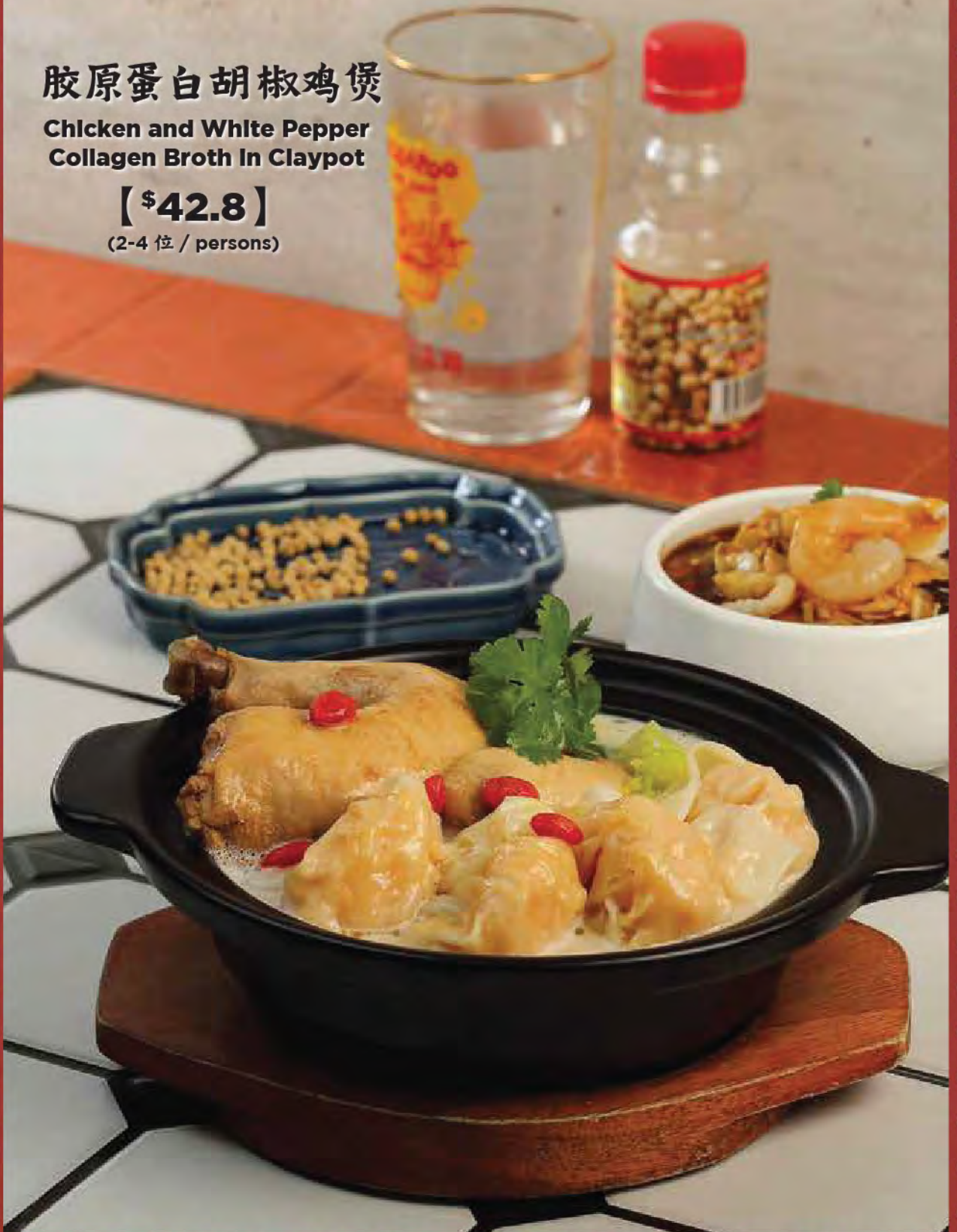
十大名菜
SIGNATURE DISHES

胶原蛋白胡椒鸡煲

Chicken and White Pepper
Collagen Broth In Claypot

【\$42.8】

(2-4 位 / persons)



餐前小菜

STARTERS

【\$11.8】酥脆五花肉 四 【\$12.8】椒盐鱿鱼须 一
Crispy Pork Belly Deep-fried Squid with Salt and Pepper

【\$13.8】虾酱鸡中翅 五 【\$11.8】青芒海蜇花 二
Deep-fried Prawn Paste Chicken Wing Chilled Jellyfish Bulbs with Green Mango

【\$9.8】旺旺脆白玉 三
Deep-fried Beancurd

开胃必备



兴化美食


HINGHWA DELICACIES



一



二

【\$26.8】  海鲜焖米粉 一
Braised Rice Vermicelli
with Seafood

【\$10.8】 手卷五香肉 二
Five-spice Meat Roll

【\$8.8】 兴化扁食 三
Hinghwa 'Pangsit'

【\$11.8】 兴化海鲜煎包 四
Hinghwa Pan-fried
Seafood 'Bao'

齿颊留香

兴化美食

HINGHWA DELICACIES

三



四



汤

SOUP



胶原蛋白胡椒鸡煲

Chicken and White Pepper
Collagen Broth in Claypot



【\$42.8】

(2-4 位 / persons)



一 海鲜酸辣汤

Hot and Sour Soup
with Seafood



【\$11.8】

(每位 / per person)

二 金汤海鲜羹

Braised Fish Maw
and Seafood Bisque

【\$12.8】

(每位 / per person)



ROAST SPECIALITIES

四杯豉油鸡
Four Cups
Soy Sauce Chicken

【 \$42.8 】

(全 / whole)

【 \$23.8 】

(半 / half)





ROAST SPECIALTIES

爱尔兰烧鸭
Roast Irish Duck

【\$78.0】

(全 / whole)

【\$40.0】

(半 / half)



烧腊

ROAST SPECIALITIES

【\$29.8】 Duo BBQ Combination
任选两种肉
Choice of two kinds of meat:

爱尔兰烧鸭 ◆
Roast Irish Duck

豉油鸡 ◆
Soy Sauce Chicken

叉烧 ◆
'Char Siew'

烧味双拼



蜜汁叉烧
BBQ Pork 'Char Siew'

【\$23.8】



烧腊

ROAST SPECIALITIES

【\$39.8】

Trlo BBQ Meat
Combination Platter

爱尔兰烧鸭
Roast Irish Duck

叉烧
'Char Siew'

豉油鸡
Soy Sauce Chicken

烧味三拼



肉 类

MEAT



荷香腊肠蒸滑鸡

Steamed Chicken, Chinese Sausage
and Mushroom wrapped in Lotus Leaf



【\$21.8】



啫啫豆豉鸡煲

Sizzling Chicken with Black Bean Sauce
in Claypot



【\$21.8】



肉 类

MEAT

糖醋小排 Sweet and Sour Pork Rib 🍷 【\$26.8】



萝卜牛筋腩 Braised Beef Brisket and Beef Tendon in Claypot 【\$28.8】

肉 类

MEAT

汁香味浓

【\$22.8】 梅菜扣肉荷叶包 一
Braised Pork Belly served
with Steamed Bun

【\$23.8】 小炒牛肉 二
Stir-fried Sliced Beef





珠光宝气 Seafood Treasure Bowl 🍷 **【\$48.8】**

Deep-fried Whitebait, Crab Roe, Crab Meat, Squid, Scallop, Prawn, Sliced Garoupa
 白饭鱼碗, 蟹黄, 蟹肉, 鱿鱼, 带子, 虾, 斑鱼片



姜米酒浸星斑球煲 **Stewed Sliced Star Garoupa with Ginger Rice Wine in Claypot** 🍷 **【\$38.8】**

海 鲜

SEAFOOD



啫啫海鲜煲 Sizzling Seafood in Claypot 【\$32.8】



姜葱生鱼片 Stir-fried Fish Fillet with Ginger and Spring Onions 【\$23.8】



SEAFOOD

X.O.酱彩椒炒鲜鲍鱼



**Stir-fried Sliced Fresh Abalone
and Capsicum with X.O. Sauce**

[\$29.8]



海 鲜

SEAFOOD

芥末虾球
Deep-fried Prawn
with Wasabi-mayo Sauce

【 \$28.8 】





SEAFOOD

X.O. 酱粉丝虾煲 🍷 🍷

Braised Prawn and Vermicelli with
X.O. Sauce In Claypot

【 \$32.8 】



蔬 菜 与 豆 腐

VEGETABLES AND BEANCURD

匠心
靓菜

【\$19.8】



荷塘月色

一

Stir-fried Asparagus and Lotus Root
with Cashew Nuts, Black Fungus,
Lotus Seeds and Lily Bulbs

【\$18.8】

小炒皇

二

King of Stir-fry

韭菜花, 鱿鱼, 虾仁, 墨鱼干
Garlic Chives, Squid, Shrimps, Dried Cuttlefish

一

二



蔬 菜 与 豆 腐

VEGETABLES AND BEANCURD

【\$18.8】 🍌 自制豆腐茄子煲 三
Homemade Beancurd
and Eggplant In Claypot

【\$19.8】 三蛋泡苋菜 四
Poached Chinese Spinach
with Three Kinds of Egg


匠
心
靚
菜



蔬 菜 与 豆 腐

VEGETABLES AND BEANCURD

【\$18.8】  麻婆豆腐煲 
'Mapo' Beancurd In Claypot

【\$16.8】 双脆四季豆 
Stir-fried French Beans
with Crispy Whitebait

【\$16.8】 时蔬 
Seasonal Vegetables
清炒 / 蒜茸炒
Stir-fried / Stir-fried with Garlic

匠
心
靚
菜



蔬 菜 与 豆 腐

VEGETABLES AND BEANCURD

八 滑蛋虾滑豆腐
Deep-fried Beancurd
and Prawn Paste with Egg Gravy
【 \$26.8 】



八



饭 与 面

RICE AND NOODLES

【\$29.8】

姜葱大虾脆面
Crispy Noodles with Prawn,
Ginger and Spring Onions

一

【\$23.8】

猪油渣干炒牛河粉
Wok-fried Beef 'Hor Fun'
with Pork Lard

二

大快朵颐



饭 与 面

RICE AND NOODLES

【\$18.8】 双菇韭黄焖伊面
Braised 'Ee-fu' Noodles
with Shredded Mushroom and Chives

三

【\$12.8】 水饺面
Shrimp Dumpling Noodles
(干 Dry / 汤 Soup)

四

【\$26.8】 海鲜滑蛋河粉
Seafood 'Hor Fun'
with Egg Gravy

五

大快朵颐



三



四



五



饭 与 面

RICE AND NOODLES

【\$13.8】

叉烧面

'Char Slew' Noodles
(干 Dry / 汤 Soup)

六

【\$26.8】

干贝蟹肉蛋白炒饭

Fried Rice with Dried Scallop,
Crab Meat and Egg White

七

【\$20.8】

X.O. 酱海鲜炒饭

Seafood Fried Rice
with X.O. Sauce

八

大快朵颐



饭 与 面

RICE AND NOODLES

【\$16.8】

双拼面

九

Duo Combination BBQ Meat Noodles

任选两种肉: 爱尔兰烧鸭 / 豉油鸡 / 叉烧

Choice of two kinds of meat:

Roast Irish Duck / Soy Sauce Chicken / 'Char Siew'

(干 Dry / 汤 Soup)

【\$13.8】

爱尔兰烧鸭面

+

Roast Irish Duck Noodles

(干 Dry / 汤 Soup)

【\$12.8】

豉油鸡面

+

Soy Sauce Chicken Noodles

(干 Dry / 汤 Soup)

大快朵颐



甜品

DESSERT

饭后必点

【\$8.8】 榴莲紫米冻
Chilled Purple Rice Purée
topped with Durlan

四

【\$6.8】 龙眼香荃冻
Chilled Lemongrass Jelly
with Longan

一

【\$6.8】 椰汁芋泥
Yam Paste topped
with Coconut Milk
and Ginkgo Nuts

五

【\$6.8】 香滑杏仁茶
Almond Cream

二

【\$8.8】 雪山杨枝甘露
Chilled Mango Cream,
Pomelo and Sago topped
with Ice-cream

六

【\$6.8】 养颜龙眼
龟苓膏
Herbal Jelly
topped with Longan

三



Reminisce about the good old days
with high-quality dim sum
and traditional comfort food.

心点心意
品尝高品质点心和传统爽心食品，
回忆过去的美好时光。



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All prices indicated are subject to 10% service charge and prevailing government tax.
Food pictures may differ from actual dish presentation.