



同樂雅苑
TUNGLOK
PEKING DUCK



同樂雅苑

TUNGLOK PEKING DUCK

同乐雅苑以现代风格演绎传统中餐，缔造美食经典。

充满创意的烹饪技艺和菜品呈现方式，赋予传统中菜崭新风貌。唯美的餐厅环境氛围，将东西方不同元素巧妙融合，帮助来宾沉浸其中，尽情享受各种佳肴，包括中华美食爱好者最喜爱的经典美食-北京烤鸭。

能够在新加坡率先采用爱尔兰银山农场享誉世界的特种鸭，我们倍感自豪。

TungLok Peking Duck offers a delectable spread of premium Chinese cuisine reinterpreted for the modern era.

TungLok is renowned for its commitment to authentic Chinese cuisine through innovative cooking and presentation methods. With sophisticated interiors that successfully combine the mystique of the East and chic of the West, indulge in the restaurant's signature dish - Peking Duck, a quintessential delicacy amongst Chinese food lovers.

The brand is proud to be the First in Singapore to serve the famed Irish Duck from Silver Hill Farm traditional Peking style.



CHEF RECOMMENDS 厨师推荐



SIGNATURE DISH 精品特选



SPICY 辣



VEGETARIAN 素

这菜单显示的价格得另加10%服务费及政府消费税。图片仅供参考，或于菜式不尽相符。

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

食用生的或未充分煮熟的肉类、海鲜、贝类、家禽或鸡蛋，可能会增加患食源性疾病的风险。

Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase your risk of food-borne illnesses.



What makes the Duck special?

Known as the "WAGYU OF DUCK" and "BEST DUCK IN THE WORLD" from Ireland's Silver Hill Farm, the famed Irish Duck has arrived at TungLok Peking Duck, the first in Singapore to serve the duck in traditional Peking style. The special breed of duck is unique to this farm, a hybrid of two types of ducks which are specially bred for their density and porous skin – which allows better absorption of the marinade, making for the ultimate succulence and flavour of the Peking Irish Duck.

Irish ducks are of the highest standards in the world. They are fed on a diet of soy and wheat, which prevent the resulting meat from having strong odours and tasting excessively gamey. The crossbred ducks are raised in large special housing with a temperature-controlled environment, replicated to their natural habitat. This ensures consistency, careful DNA monitoring of the process from egg to duck, and separation from other farms which have different standards of practices.

It is common for restaurants to serve 60-day-old ducks, as they look most plump at this age. At TungLok Peking Duck, however, we specify that our ducks must be 42-days-old, just before the feathers begin to harden. The tenderness and juiciness of the meat is incomparable.

How do we prep the Duck?

The duck is selected after rigorous inspection by our chef, ensuring its body is wound-free and perfect, weighing at about 2.5kg to 2.7kg. After cleaning and stuffing the duck with spices, it is hung and blasted with cold air in a room temperature of 5°C for a day. This curing process is repeated after refrigerating the duck for two days. The duck is now ready to roast!

How do we roast the Duck?

To maintain the age-old roasting method (yet keeping it healthy & environmentally- friendly), the duck is hung and roasted in a traditional oven. Most restaurants in Singapore actually prepare Peking Duck Cantonese style, but at TungLok Peking Duck, the ducks are prepared and served the classic Beijing way.

After a mixture of red dates water and spices are poured into the duck, the chef roasts the duck for 50 minutes at 220°C – the perfect timing and temperature to ensure that the crispiness of the duck's skin, tenderness of its meat, smoky fragrance and the mouthwatering flavour are all achieved before it is served for your enjoyment.

Did you know that Irish Duck Fat is healthy?

Healthy Duck Fat ~ Good fats include monounsaturated and polyunsaturated fats, and bad fats include saturated fats. Irish Duck is very healthy as it has a rich source of monounsaturated fats and polyunsaturated fats. In addition, it helps in improving health due to its high content of Omega 3.

Presenting Singapore's First Peking Irish Duck

独一无二的爱尔兰烤鸭

此鸭非彼鸭, 有啥不一样?

被称作“鸭中和牛”和“世界第一鸭”的爱尔兰鸭来自爱尔兰银山农场 (Ireland's Silver Hill Farm)。如今被同樂雅苑烤鸭餐厅引进, 用来烤制传统名菜北京烤鸭。该农场饲养的鸭种, 其独特之处在于用两种特别饲养的鸭杂交而成, 鸭皮紧致细密, 透气性好, 而又更易于入味, 用它来做北京烤鸭, 味道也更加鲜美清香。

爱尔兰鸭的品质在世界上标准最高。以大豆和小麦为饲料, 避免了鸭肉产生鸭腥味和尝起来味道太重。饲养这种杂交鸭的特殊鸭舍带有空调, 模仿它们所生长的自然环境。确保从鸭卵孵化到成鸭过程中, 其基因得到连续、仔细的监控, 并和其他采用不同标准的农场区分开来。

一般的餐厅, 都会采用60天大小的鸭子做食材, 因为这种鸭龄的鸭子看起来更丰满。而在同樂雅苑烤鸭餐厅, 我们特意选择42天大小, 羽毛正要变硬之前的鸭子。这时的鸭肉鲜嫩多汁, 无与伦比。

我们怎样准备烤鸭?

所有用作鸭坯的鸭子, 都由我们的厨师精挑细选, 保证外观完整无损, 重量控制在2.5至2.7公斤。洗净后, 在鸭膛中填充香料, 再挂在室温5度的房间中吹冷风一天。冷藏两天后, 再重复以上加工工序。然后, 就可以烤鸭了。

如何烤制爱尔兰鸭?

依照年代久远的烤鸭方法 (如今更健康也更环保), 鸭坯被挂在传统的烤鸭炉中。新加坡大多数餐厅提供的都是广东式北京烤鸭, 但在同樂雅苑, 烤鸭的制备完全采用地道的北京方法。厨师先将红枣水和香料调合成的烤鸭汁淋在鸭坯上, 再以220度的高温烤50分钟。这一时间和温度, 能确保烤出来的北京烤鸭皮脆肉嫩, 香气浓郁, 味道更是美妙无比。品尝过的食客, 无不叫好。

你知道爱尔兰鸭的脂肪是健康的吗?

健康的鸭油 ~ 好脂肪包括单一不饱和脂肪和多元不饱和脂肪, 不健康的脂肪包括饱和脂肪。爱尔兰鸭非常健康, 富含单一不饱和脂肪和多元不饱和脂肪, 而且Omega 3含量也很高。

How to Savour Peking Duck?

如何享用同樂雅苑北京烤鸭？

There are three steps to enjoy TungLok's Peking Duck.
简单三步骤享用香喷喷的同樂雅苑北京烤鸭。



1ST: DUCK SKIN

"THE POPPING-EFFECT DUCK'S SKIN"

We highly recommend that you dip the crispy skin lightly into a specially-created blueberry sauce, followed by the "Popping Rocks" dip. The combination of sweet and savoury flavours coupled with tiny "Popping Rocks" explosions creates a sizzling experience in your mouth. Do eat this while it's hot – we guarantee a one-of-a-kind experience!

第一盘: 跳动的鸭皮

建议您蘸蓝莓酱和混合糖, 在传统的白糖里, 我们加入了跳跳糖, 跳跃的口感, 勾起了我们儿时的回忆, 这种新颖的吃法, 被我们很多的食客称之为“会跳舞的烤鸭”。



2ND: DUCK BREAST

"THE MOST TENDER MEAT"

The best method of savouring the meat's flavour? We recommend simply pairing it with a dip into the homemade mustard sauce or sweet dark sauce and eating it on its own, or with our wheat wrap.

第二盘: 鸭胸肉

我们新上市了一种吃法, 鸭胸肉蘸“秘制芥末酱”, 这个芥末酱完全颠覆了传统芥末酱的口味, 不用卷饼, 吃起来酸中带甜, 回口委婉解腻。



3RD: DUCK THIGH

"THE MOST FRAGRANT MEAT"

Best enjoyed with our wheat wrap, we recommend wrapping the meat with ingredients from our specially-designed 'Eight Treasures Box': a variety of appetising condiments and delectable sweet dark sauce.

第三盘: 鸭腿肉, 是连皮带肉的一盘

最适宜传统吃法, 鸭肉蘸甜面酱、葱丝、黄瓜条。也可以采用西式吃法, 蘸蓝莓酱加紫色洋葱, 使您的味蕾有前所未有的绽放!



精
品

SIGNATURE
DISHES

系
列





北京烤鸭

Peking Duck

\$98 (全 / Whole)



精
品

SIGNATURE
DISHES

系
列

冰菜山核桃松露和牛粒



Wok-fried Truffle Australian Wagyu
Beef Cubes and Pecan Nuts
served with Ice Plant

\$58.8



孜然手抓羊排



Grilled Lamb with Cumin
and Coriander

\$32.8



精品

SIGNATURE
DISHES

系列

汽锅海参花菇王



Braised Sea Cucumber
with King Oyster Mushroom
in Pressure Cooker

\$88.8



海鲜砂锅小米饭



Seafood Millet Rice in Claypot

\$38.8



精品
系列

SIGNATURE
DISHES



堂上手撕法国黄油童鸡



Shredded Braised French Chicken

\$48.8

请提前一天预定

Please pre-order one day in advance

蒜香大头虾粉丝煲



Braised Giant River Prawn
with Garlic and Vermicelli in Claypot

\$38.8



精品

SIGNATURE
DISHERS

系列



爱尔兰鸭汤泡魔芋饭



Poached Konnyaku Rice
in Irish Duck Soup

\$36.8



花胶竹笙胶原汤



Superior Nourishing Broth
with Fish Maw and Bamboo Fungus

\$22.8



鱼香虾滑芦笋



Stir-fried Prawn Paste and Asparagus
with 'Yu Xiang' Sauce

\$28.8





游
水

SEAFOOD

海
鲜

游水
SEAFOOD
海鲜



蒜香大头虾粉丝煲



Braised Giant River Prawn
with Garlic and Vermicelli in Claypot

\$38.8



汽锅海参花菇王



Braised Sea Cucumber
with King Oyster Mushroom
in Pressure Cooker

\$88.8



游水

SEAFOOD

海鲜

上汤焗澳洲龙虾



Wok-baked Australian Lobster
with Superior Stock
(时价 / Market Price)




游水
SEAFOOD
海鮮



新加坡辣椒螃蟹

A large, succulent Singapore Chilli Crab is presented in a white ceramic bowl. The crab is cooked in a rich, red chili sauce and is garnished with fresh lemons. The bowl is placed on a decorative metal stand with a lattice pattern. The stand is suspended from a horizontal bar by two hooks, each holding two lemons. The background is a dark, textured wall.

Singapore Chilli Crab
(时价 / Market Price)



黑胡椒螃蟹

A large, succulent Black Pepper Crab is presented in a dark, shallow bowl. The crab is cooked in a rich, black pepper sauce and is garnished with fresh green herbs. The bowl is placed on a decorative metal stand with a lattice pattern. The background is a dark, textured wall.

Black Pepper Crab
(时价 / Market Price)

游水

SEAFOOD

海鲜

三杯粉丝螃蟹



Braised 'San Bei' Crab with Vermicelli
(时价 / Market Price)



红袍银鳕鱼



Hot and Spicy Deep-fried Cod
\$38.8



冰菜蜂蜜松露虾球



Black Truffle Honey Deep-fried Prawn
served with Ice Plant

\$46.8



咸蛋麦片虾球



Deep-fried Prawn
with Salted Egg Yolk
and Crispy Oats

\$34.8



游水

SEAFOOD

海鮮

蒜蓉蒸鲜虾



Steamed Prawn with Garlic

\$32.8



椒盐炒鲜虾



Stir-fried Prawn with Salt and Pepper

\$32.8



蒜蓉粉丝蒸竹节蚌



Steamed Bamboo Clam
with Garlic and Vermicelli

(时价 / Market Price)



剁椒粉丝蒸生蚝



Steamed Oyster with Pickled Chilli
and Vermicelli

\$28.8



游水

SEAFOOD

海鲜



富贵盐焗马友鱼



Salt-baked Threadfin

\$48.8

请提前一天预定

Please pre-order one day in advance



油浸笋壳



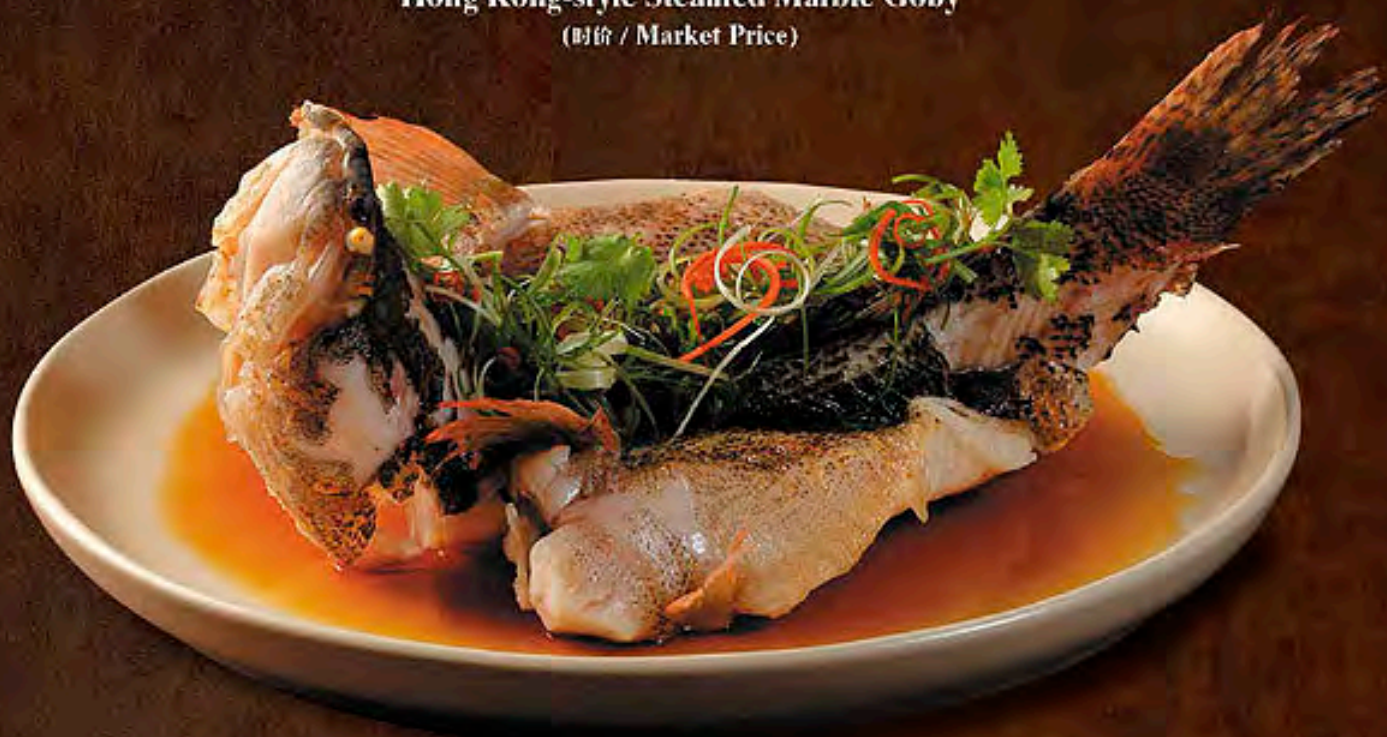
Deep-fried Marble Goby
(时价 / Market Price)



港式蒸笋壳



Hong Kong-style Steamed Marble Goby
(时价 / Market Price)



游水

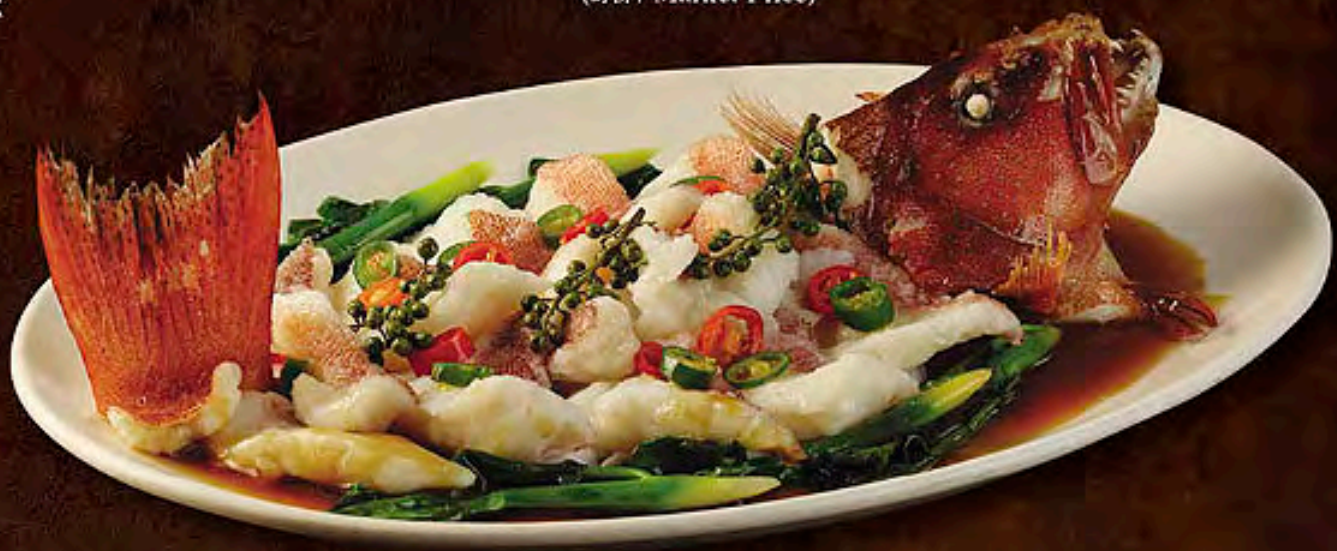
SEAFOOD

海鲜

生汆红斑鱼



Poached Red Garoupa
(时价 / Market Price)



酸辣汤笋壳鱼片



Sliced Marble Goby
in Hot and Sour Soup
(时价 / Market Price)





肉

MEAT

类




北京烤鸭

Peking Duck

\$98 (全 / Whole)





椒盐炒鸭架

Stir-fried Duck Rack
with Salt and Pepper

\$18



姜葱炒鸭架

Stir-fried Duck Rack
with Ginger and Spring Onions

\$18



咸蛋麦片炒鸭架

Stir-fried Duck Rack
with Salted Egg and Crispy Oats

\$18



肉
MEAT
类



烧鸭



Roast Duck

\$80 (全 / Whole)

\$45 (半 / Half)



冰菜山核桃松露和牛粒



Wok-fried Truffle Australian Wagyu
Beef Cubes and Pecan Nuts
served with Ice Plant

\$58.8



孜然手抓羊排



Grilled Lamb with Cumin
and Coriander

\$32.8



肉
MEAT
类



堂上手撕法国黄油童鸡



Shredded Braised French Chicken

\$48.8

请提前一天预定

Please pre-order one day in advance

黑豚咕佬肉



Sweet and Sour Kurobuta Pork

\$28.8



香辣掌中宝




Spicy Chicken Cartilage

\$24.8



肉
MEAT
类


黑椒牛柳粒



Wok-fried Black Pepper Beef Cubes
\$36.8




双椒肥牛



Sichuan-style Poached Beef
with Pepper and Chilli
\$28.8



香口骨



Braised Pork Rib
with Chef's Special Sauce

\$36.8



干锅辣子鸡丁



Wok-fried Diced Chicken with Dried Chilli

\$26.8



宫保鸡丁



Stir-fried 'Gong Bao' Diced Chicken

\$26.8





豆腐

BEANCURD &
VEGETABLES

蔬菜

豆腐
BEANCURD &
VEGETABLES
蔬菜



鱼香虾滑芦笋



Stir-fried Prawn Paste and Asparagus
with 'Yu Xiang' Sauce

\$28.8



X.O.酱虾球带子炒芦笋



Stir-fried X.O. Prawn, Scallop
and Asparagus

\$46.8



豆腐

BEANCURD &
VEGETABLES

蔬菜



四川香肠干锅椰菜花

Fried Sichuan Sausage
and Cauliflower in Claypot

\$18.8

干贝鱼腐樱花虾浸奶白

Stewed Fish Puff with Milk Cabbage,
Conpoy and Sakura Ebi


\$28.8



豆腐
BEANCURD &
VEGETABLES
蔬菜

BEANCURD &
VEGETABLES

蔬菜



培根蛤蜊四季豆


Wok-fried French Beans, Bacon
and Clam with Chilli Paste

\$18.8

舞茸菜花菠菜豆腐

Spinach Beancurd with Cauliflower
and Mushroom

\$18.8



自制鸳鸯麻婆豆腐

'Mapo' Duo Beancurd

\$23.8



豆腐

BEANCURD &
VEGETABLES

蔬菜

时蔬

任选煮法:

清炒 / 蒜蓉炒 / 上汤



Seasonal Vegetables

Choice of Cooking Method:

Stir-fried / Stir-fried with Garlic / Superior Stock

\$19.8



田园春色



Stir-fried Asparagus with Black Fungus,
Wild Fungus and Macadamia Nuts

\$23.8

九品豆腐煲



Braised Beancurd in Claypot

\$20.8





前

APPETISER

菜

前

APPETISER

菜



冰镇小番茄

Iced Roselle Cherry Tomato

\$15.8



老坛中式泡菜

Chinese Pickled Cabbage

\$12.8

蒜泥白肉

Sliced Pork with Garlic Sauce

\$13.8





口水鸭翅凉拌白云秋耳

Mouth-watering Duck Wing
with Black and White Fungus

\$12.8

澳洲和牛梅花盏

Diced Australian Wagyu Beef
Pie Tee

\$16.8



前

APPETISER

菜


椒盐鸭舌头

Salt and Pepper Duck Tongue
\$14.8



咸蛋麦片鱼皮

Deep-fried Salted Egg Fish Skin
with Cereal Oats
\$14.8



长长鸭春卷

Long Long Duck Spring Roll
\$14.8





饭

RICE &
NOODLES

面

饭

RICE &
NOODLES

面



爱尔兰鸭汤泡魔芋饭



Poached Kommyaku Rice
in Irish Duck Soup

\$36.8



爱尔兰鸭肉炒饭



Irish Duck Fried Rice

\$24.8



饭

RICE &
NOODLES

面



海鲜砂锅小米饭



Seafood Millet Rice in Claypot

\$38.8



干贝腌肉蛋白炒饭



Fried Rice with Bacon
and Egg White topped with Conpoy

\$29.8

海鲜滑蛋鸳鸯河粉



Seafood 'Hor Fun' with Egg Gravy

\$30.8



饭

RICE &
NOODLES

面

澳洲龙虾焖伊面



Braised 'Ee-fu' Noodles
with Australian Lobster
(时价 / Market Price)



X.O.酱海鲜炒手工面



Fried X.O. Homemade Noodles
with Seafood

\$29.8





汤

SOUP & BISQUE

羹

汤

SOUP & BISQUE

羹



金汤海皇羹



Braised Seafood Bisque

\$20.8

长白山人参炖樱花鸡汤



Double-boiled Sakura Chicken Soup

\$56.8

(4位用 / persons)



花胶竹笙胶原汤



Superior Nourishing Broth
with Fish Maw and Bamboo Fungus

\$22.8

汤

SOUP & BISQUE

羹



海鲜四川酸辣汤



Sichuan-style Hot and Sour
Seafood Soup

\$14.8



羊肚菌罗汉素烩



Wild Mushroom in Superior Broth

\$12.8



爱尔兰鸭咸菜豆腐汤



Double-boiled Irish Duck Soup
with Salted Vegetables and Beancurd

\$10.8



甜

DESSERT

品

陈年果皮红豆沙汤圆



Sesame Dumpling
in Red Bean Paste
topped with 'Chen Pi'

\$6.8



椰汁福果芋泥



Coconut Yam Paste
with Ginkgo Nuts

\$6.8



椰皇生磨杏仁糊燕窝



Double-boiled Almond Cream
with Superior Bird's Nest in Coconut

\$48.8

甜

DESSERT

品

爆爆百香果香茅芦荟冻



Chilled Lemongrass Jelly
with Aloe Vera and Passion Fruit
Popping Boba

\$6.8



爆爆荔枝杨枝甘露



Chilled Mango Cream with Pomelo,
Sago and Lychee Popping Boba

\$6.8



豆沙锅饼



Pan-fried Red Bean Pancake

\$12.8