



李国纬

国际名厨

Susur Lee

International Celebrity Chef

The suave, world-renowned Hong Kong-born Susur Lee, known affectionately as 'the ponytailed chef', is arguably one of the world's most creative chefs.

Best recognized for his original style of Asian-inspired cuisine -- perfectly combining the best Asian flavours using Western techniques -- Susur was awarded the prestigious "Five Star Diamond Award" as one of the world's Best Chefs by the American Academy of Hospitality Sciences.

Besides TungLok Heen, he currently helms several other restaurants, all of which are located in Toronto, Canada. These are Lee and Lee Kitchen.

Susur is also regularly featured on hit television shows, such as Chopped Canada, Food Network's Iron Chef America, East Meets West, Bravo's Top Chef Masters and MasterChef Asia.

外形潇洒, 文质彬彬的李国纬, 是享誉国际的明星大厨, 出生于香港, 以“辫子厨师”的雅号驰名美食界, 被公认为世界上最具创意的名厨之一。

他最被人称道的, 就是首创了融合东西方美食风味和烹饪技法, 号称东西合璧的亚洲灵感美食。他也是被美国服务科学院授予“五星钻石奖”的最佳厨师之一。

除了同乐轩以外, 他也在加拿大, 多伦多开办几间风格不一样的餐馆, 其中包括 Lee 和 Lee Kitchen。

他也经常在电视秀中露面, 倍受关注。例如 Chopped Canada, Food Network's Iron Chef America, East Meets West, Bravo's Top Chef Masters 和 MasterChef Asia 等节目。

李国纬

林少叔

高级行政总厨

Ken Ling

Senior Executive Chef

As a senior member of TungLok Group's creative culinary team, Chef Ken Ling played a key role in the opening of the then Club Chinois, Singapore's first Modern Chinese restaurant in 1997, where he first began working with Chef Susur Lee.

Spanning an impressive culinary career of 30 years, Ken is known for his passion and creativity in fine dining. He has had the honour of cooking for some of the greatest world leaders and celebrities of his time and has also led his team to win numerous culinary awards, both locally and internationally.

As a trusted lieutenant of Susur, there is no one more deserving to head the culinary team at TungLok Heen than Ken himself.

Ken 是同乐餐饮集团富有创新精神的厨师团队中的重要成员。在1997年创办新加坡第一家现代中餐厅“新华”的过程中，他配合国际名厨李国伟 (Susur Lee)，和他一起携手并进，发挥了关键的作用！

Ken 因为对美味跟烹饪的热忱，再加上在美食界30年的历练，现在已经在精致餐饮界享有盛名。他不仅曾经多次为多国名人政要烹饪美食，更是带领他的团队拿下过无数的本地和国际餐饮界的奖项。

作为深受 Susur 信赖的厨师，Ken 理应是最有资格掌管“同乐轩”厨师团队的人选。



林少叔

STEAMED WILD WHITE SULTAN WITH CRUNCHY SCALE

脆鳞蒸白苏丹

Seasonal Price 时价

The White Sultan Fish is a native freshwater species that's typically found in Malaysia. This fish is believed to have been served to imperials and sultans, hence its name.

It flaunts a long body that can reach up to 60cm, complete with delicate pearl white flesh, and embedded with big and firm scales. Amongst freshwater fishes, its value is second only to Empurau - one of the most sought-after fish. Its diet consists of fruit figs that drop from trees, contributing to the clean flavours it lends.

Steaming the White Sultan Fish causes its scales to stand, providing a spectacle to diners with its unique appearance. Complementing its appearance, it boasts an exceptional sweetness with tender delicate flesh paired with firm texture. We recommend that you dip it with the rich sauce that the chef has specially prepared, making certain an unrivalled dining experience.

In addition, the White Sultan Fish is high in Omega-3 oil which is known to prevent and manage heart disease.

苏丹鱼，原产于马来西亚。其身形狭长，体呈珍珠白色，鳞片大而紧致。作为一种肉质上乘的淡水鱼，且身价仅次于“忘不了”。其鱼味浓郁，油脂丰富。

清蒸后的苏丹鱼鱼鳞战起，掀开鱼鳞和鱼皮，雪白的鱼肉结实且香滑。点蘸鱼汁后入口，在咬合的瞬间可以感觉到鱼肉纤维的紧密，几口之后嚼劲不减，味道也由一开始的鲜甜变为甘香。仔细品尝，鱼身部分肉质最为紧密，鱼尾次之。

脆鳞鱼皮，南洋鱼后的鱼鳞，则堪称鱼鳞中的极品。店内独特自制手法，将颠覆你对鱼鳞原有的认知，都让人一吃就上瘾。





Flambè Salt-baked Greenlip Abalone

火焰盐焗青边鲍

Seasonal Price 时价

Please allow one hour preparation time
请允许一小时烹饪时间

Double-boiled Superior Fish Bone Soup with Fish Maw

鱼骨浓汤炖花胶

38



Braised King Prawn with Superior Soy Sauce

豉油皇焗大虾

12 per pc / 每只
(min. 2pcs / 至少两只)



Braised Crab with White Peppercorn

白胡椒螃蟹

Seasonal Price 时价



Roast Irish Duck

爱尔兰烧鸭

88 (whole / 全)

50 (half / 半)



Sautéed Australian Diced Beef Tenderloin with Leek served in Hot Stone Pot

石锅京葱爆澳洲牛仔柳

60



Grilled Fish with 'Mala' Sauce

麻辣烤鱼

Seasonal Price 时价



Char-grilled Kurobuta Pork Jowl

炭烧黑豚颈肉

22



Steamed Star Garoupa with Diced Chilli Pepper

剁椒蒸星斑

Seasonal Price 时价





汤
soup

汤

SOUP

人参岩米炖土鸡汤



Double-boiled Ginseng Chicken Soup with Nepalese Rock Grains

|  15

鱼骨浓汤炖花胶



Double-boiled Superior Fish Bone Soup with Fish Maw

|  38



Hot and Sour Soup with Assorted Seafood

|  16

酸辣海鲜汤



海味

treasures of the sea

海味

TREASURES OF THE SEA

10-head Australian Dried Abalone

澳洲十头干鲍

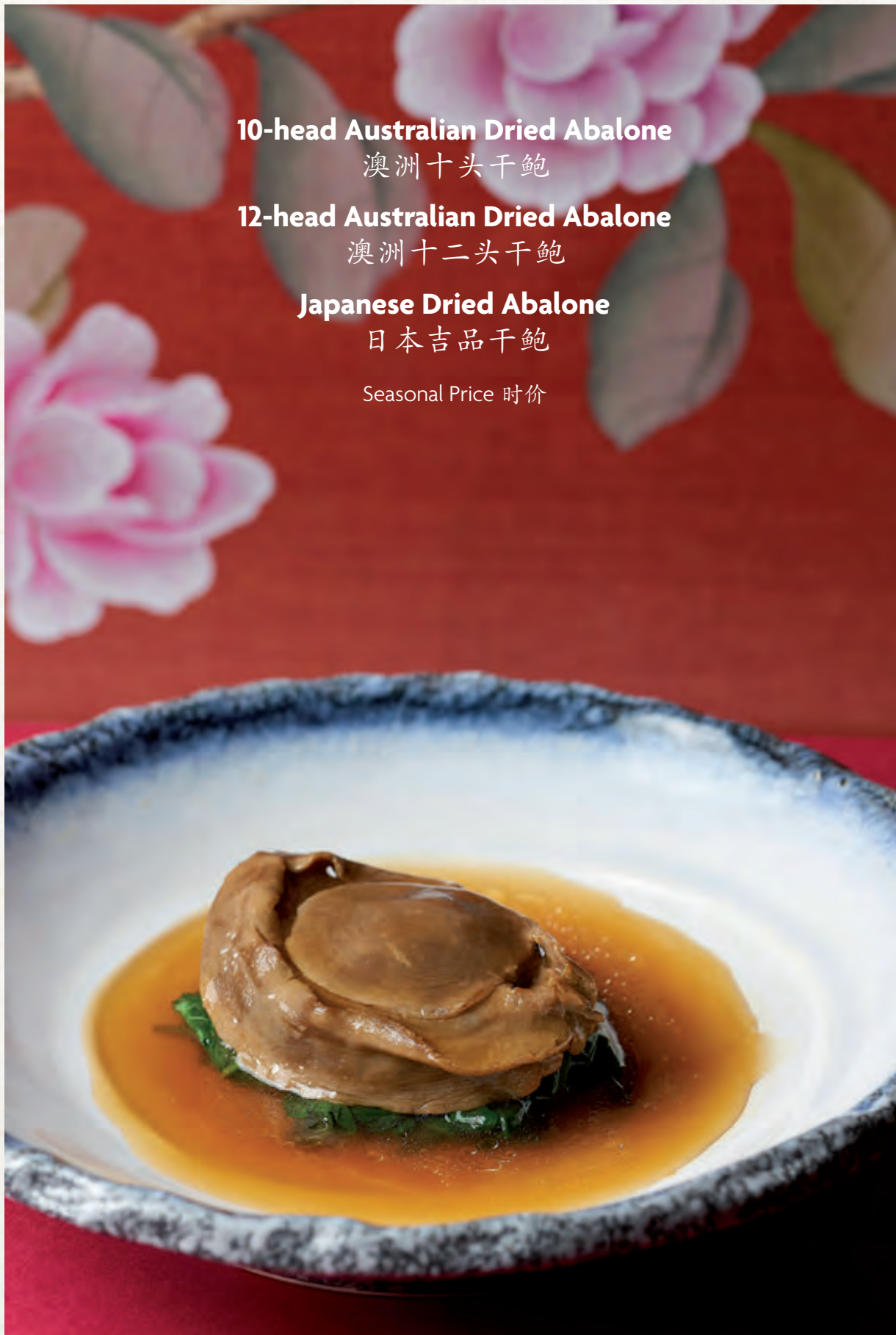
12-head Australian Dried Abalone

澳洲十二头干鲍

Japanese Dried Abalone

日本吉品干鲍

Seasonal Price 时价



海味

TREASURES OF THE SEA



**Fresh Australian
Abalone (60 g)**
澳洲鲜鲍 (60克)

78

 **Australian
Greenlip Abalone**
澳洲青边鲍

Seasonal Price 时价

Cooking Methods 烹饪法:

a. Braised 红煨

b. Flambé Salt-baked 火焰盐焗

(Advanced Order Required 需预订)



海鮮

seafood

海鮮

SEAFOOD

Live Alaskan King Crab

阿拉斯加生猛蟹

Live Sri Lankan Crab

斯里兰卡生猛蟹

Seasonal Price 时价



Braised Crab with White Peppercorn
白胡椒螃蟹



海鮮

SEAFOOD

星洲
辣椒蟹



Singapore-style Chilli Crab

黑胡椒蟹



Braised Crab with Black Peppercorn

黄金焗蟹



Wok-fried Crab with Salted Egg Yolk

花雕蛋白蒸蟹



Steamed Crab with Egg White and Chinese Wine

Live Australian Lobster

澳洲生猛龙虾

(Advanced Order Required 需预定)

Live Boston Lobster

波士顿生猛龙虾

Seasonal Price 时价



Cooking Methods 烹饪法:

- a. Singapore-style Chilli 星洲辣椒
- b. Braised with Black Peppercorn 黑胡椒
- c. Braised with White Peppercorn 白胡椒

海鲜

SEAFOOD

星洲辣椒大虾



Singapore-style Chilli King Prawn

Per Pc / 每只 | 12
(min. 2pcs / 至少两只)

黑胡椒大虾



Braised King Prawn with Black Peppercorn

Per Pc / 每只 | 12
(min. 2pcs / 至少两只)

白胡椒大虾



Braised King Prawn with White Peppercorn

Per Pc / 每只 | 12
(min. 2pcs / 至少两只)

豉油皇焗大虾



Braised King Prawn with Superior Soy Sauce

Per Pc / 每只 | 12
(min. 2pcs / 至少两只)



麻辣宫保虾球



Wok-fried De-shelled Prawn with Dried Chilli and 'Mala' Sauce

| 26

香芒山葵虾球



Deep-fried De-shelled Prawn coated with Wasabi-mayo Sauce

| 26

海鲜

SEAFOOD

Geoduck Clam

象拔蚌

Seasonal Price 时价

Cooking Methods 烹饪法:

- a. Sashimi 刺身
- b. Sautéed with X.O. Chilli Sauce 极品普爆
- c. Sautéed 油泡





烤鱼

grilled fish

烤鱼

GRILLED FISH

麻辣烤鱼



Grilled Fish with Mala' Sauce

Seasonal Price 时价



游
水
鱼

live fish

游水鱼

LIVE FISH

Wild Empurau

野生忘不了

(Advanced Order Required 需预定)

Wild White Sultan

野生白苏丹



Seasonal Price 时价

Cooking Methods 烹饪法:

- a. Steamed 清蒸
- b. Steamed with Crunchy Scale 脆鳞蒸
- c. Teochew-style Steamed 潮州蒸
- d. Steamed with Diced Chilli Pepper 剁椒蒸
- e. Thai-style Steamed / Fried 泰式蒸/炸
- f. Deep-fried 油浸
- g. Braised with Diced Garlic and Roast Pork 蒜子火腩扣



游水鱼

LIVE FISH

Marble Goby
笋壳

Star Garoupa
星斑

Seasonal Price 时价

Cooking Methods 烹饪法:

- a. Steamed 清蒸
- b. Teochew-style Steamed 潮州蒸
- c. Steamed with Diced Chilli Pepper 剁椒蒸
- d. Thai-style Steamed / Fried 泰式蒸/炸
- e. Deep-fried 油浸
- f. Braised 红烧





肉

meat

肉

MEAT



石锅京葱爆澳洲牛仔柳



Sautéed Australian Diced Beef Tenderloin with Leek served in Hot Stone Pot

60



爱尔兰烧鸭



Roast Irish Duck

whole / 全 | 88
half / 半 | 50

肉

MEAT

咸鱼黑豚颈肉



Braised Kurobuta Pork Jowl
with Salted Fish

| 22

麻辣酱爆黑豚颈肉



Sautéed Kurobuta Pork Jowl
with 'Mala' Sauce

| 22

炭烧黑豚颈肉



Char-grilled Kurobuta Pork Jowl

| 22

伊比利亚黑豚咕鲁肉



Sweet and Sour Ibérico Pork

| 22

肉

MEAT

酒香东坡肉



Braised 'Dong Po' Pork Belly

28

三味煎鹿儿岛和牛



Pan-fried Kagoshima Wagyu

Seasonal Price
时价

野味酱焖牛腩牛筋



Stewed Beef Tendon and Beef Brisket in Bean Paste

48

香料煎羊排



Pan-fried marinated Rack of Lamb in Asian Spice served with Fresh Chilli Mint Chutney

 48

肉

MEAT

麻油三杯鸡



Braised Chicken with Garlic and Basil in Sesame Oil

| 20

腰果鸡丁



Stir-fried Chicken with Cashew Nut

| 20



小吃

appetiser

小吃

APPETISER

梅子
番茄仔



Chilled marinated Cherry Tomato

12

麻辣
酱蒜香
白肉卷



Sichuan-style Sliced Pork with Minced Garlic and 'Mala' Sauce

16

小吃

APPETISER

香醋秋耳拍青瓜



Beijing-style Appetising Japanese Cucumber and Black Fungus

10

泰式捞海蜇



Thai-style Chilled marinated Jellyfish

18



Australian Spinach with Sesame Sauce

10

麻酱菠菜卷



Crispy Fish Skin coated with Salted Egg Yolk

12

金沙脆鱼皮



小吃

APPETISER

麻辣手撕甘榜鸡



**Sichuan-style Shredded
Kampung Chicken in Chilli Oil**

15

蜜汁脆皮烧肉



**Honey-glazed Crispy Pork Belly
with Vinaigrette**

22

芝士白汁炸蟹丸子



**Deep-fried Crab Croquette stuffed
with Cheese and Béchamel Sauce**

18

极品酱爆鸭舌



**Stewed Duck Tongue with
X.O. Chilli Sauce**

16



蔬菜，
豆腐，
greens & tofu

蔬菜, 豆腐

GREENS & TOFU

香港芥兰



Hong Kong 'Kai Lan'

Cooking Methods 烹饪法:

a. Stir-fried 清炒

b. Stir-fried with Minced Garlic 蒜茸炒

c. Stir-fried with X.O. Chilli Sauce 极品酱炒

d. Oyster Sauce 蚝油

18

澳洲菠菜苗



Australian Baby Spinach

Cooking Methods 烹饪法:

a. Stir-fried 清炒

b. Poached with Dried Shrimp and Superior Stock 虾干浓汤浸

c. Poached with Superior Stock 上汤浸

d. Boiled 白灼

18

蔬菜, 豆腐

GREENS & TOFU



上海青

Shanghai Green

16

Cooking Methods 烹饪法:

- a. Stir-fried 清炒
- b. Stir-fried with Minced Garlic 蒜茸炒
- c. Stir-fried with X.O. Chilli Sauce 极品酱炒
- d. Poached with Dried Shrimp and Superior Stock 虾干浓汤浸
- e. Poached with Superior Stock 上汤浸



四季豆

French Beans

16

Cooking Methods 烹饪法:

- a. Sautéed 干煸
- b. Stir-fried 清炒
- c. Stir-fried with Minced Garlic 蒜茸炒
- d. Stir-fried with X.O. Chilli Sauce 极品酱炒

蔬菜, 豆腐

GREENS & TOFU

鲜蔬野菌滑豆腐



Braised Beancurd with Fresh Greens and Wild Mushroom

24

极品猴头菇自制豆腐



Homemade Beancurd with Monkey Head Mushroom

24

鱼片麻婆豆腐



Braised Beancurd with Sliced Fish in Sichuan Spicy Sauce

28

海鲜豆腐煲



Braised Beancurd with Seafood in Claypot

38



飯
与
面

rice & noodles

饭与面

RICE & NOODLES

海鲜
焖
白
米
粉



Braised Rice Vermicelli with Seafood

| 20

樱花
虾
海
鲜
炒
饭



Wok-fried Fragrant Rice with
Seafood and Sakura Ebi

| 20

生
拆
蟹
肉
泡
脆
米
饭



Poached Crispy Rice with Freshly-peeled
Crab Meat in Superior Broth

| 22

饭与面

RICE & NOODLES



极品酱脆米蟹肉炒饭



Wok-fried Fragrant Rice and Crispy Rice with Freshly-peeled Crab Meat in X.O. Chilli Sauce

22



极品酱海鲜焖生面

Braised Egg Noodles with Seafood in X.O. Chilli Sauce

20

饭与面

RICE & NOODLES

野山菌干烧伊府面



Braised 'Ee-fu' Noodles with Wild Mushroom

| 18

滑蛋海鲜鸳鸯河粉



Wok-fried 'Hor Fun' with Seafood in Egg Gravy topped with Crispy 'Hor Fun'

| 20



甜品
dessert

甜品

DESSERT

杨枝甘露



Chilled Mango Cream with Pomelo and Sago

12

冰花炖燕窝



Double-boiled Bird's Nest with Rock Sugar

88

金瓜紫米椰雪花



Chilled Pumpkin Purée topped with Purple Rice and Coconut Ice-cream

12

香茅芦荟冻



Chilled Lemongrass Gelo with Aloe Vera topped with Yuzu Sorbet

10