

ADVISORY 用餐忠告

Only the freshest ingredients are used in our food preparation, including sashimi. Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase your risk of food-borne illnesses. The Management cannot be held responsible for any allergies that may arise from the consumption of all raw food. Thank you for your attention.

本餐厅所制备食品, 均选用上佳原料, 绝对新鲜, 其中包括鲜美的刺身。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。对任何因食用生食而导致过敏等身体不适, 本公司概不负责。感谢您的光顾!

Pictures shown are for illustration purposes only and may differ from the actual dish served.

照片仅供参考, 或与菜品实物有所不同。

All prices indicated are subject to 10% service charge and prevailing government tax.

这菜单显示的价格得另加10%服务费及政府消费税。



招牌菜 Signature Dish

The suave and world-renowned Susur Lee, affectionately known as 'the ponytailed chef', is celebrated as one of the most innovative chefs in the world. Born in Hong Kong, Lee's culinary genius earned him a place among Food & Wine magazine's 'Ten Chefs of the Millennium', and he continues to remain at the top of his game.

Lee's television presence is as impressive as his culinary skills, having appeared on Chopped Canada, MasterChef Asia, and Top Chef Canada, while also serving as a judge on Wall of Chefs, Top Chef Masters, and both Iron Chef Canada and Iron Chef America.

His accolades are equally notable. Lee was an ambassador for Canada's 150th anniversary, honoured with the Lifetime Achievement Award by Canada's 100 Best, and received the same award from the Association of Chinese Canadian Entrepreneurs. He became the first foreign chef to receive The Red Chef's Hat Award in Qingdao, China, and was also awarded the Honorary Doctor of Laws by York University in 2023.

In addition to his role as Consultant Chef at TungLok Heen, Lee oversees several renowned Toronto-based restaurants, including Lee Restaurant and Lee Kitchen.

Fun Fact: In recent years, Susur has become a social media sensation. He frequently collaborates with his youngest son in creative videos, amassing nearly 700,000 followers on Instagram.

国际美食界明星李国纬，昵称“马尾辫厨师”，被誉为世界上最具创新精神的厨师之一。出生于香港的他，凭借其烹饪天赋，荣登《美食与美酒》杂志的“千禧年十大厨师”榜单，并一直保持着在烹饪界的顶尖地位。

李国纬在电视上的表现同样令人印象深刻，他曾出现在《加拿大厨艺大赛》、《亚洲厨艺大师》和《加拿大顶级厨师》等节目中，还担任《厨师之墙》、《顶级厨师大师赛》以及《加拿大铁厨》和《美国铁厨》的评委。

他所获得的荣誉同样令人称羡。苏瑟曾担任加拿大150周年庆典的大使，获得了《加拿大百佳》终身成就奖，并获得加拿大华裔企业家协会的同一奖项。他还成为首位获得中国青岛“红厨帽奖”的外国厨师。2023年，他被纽约大学授予荣誉法学博士学位。

除了担任同乐轩的美食顾问外，苏瑟还管理着多家著名的多伦多餐厅，包括Lee餐厅和Lee厨房。

趣闻：近年来，苏瑟在社交媒体上成为了一个现象级人物。他经常与最小的儿子合作制作创意视频，在Instagram上积累了近70万粉丝。

李国纬

国际名厨



Susur Lee

International Celebrity Chef



十大名菜

TOP 10

SIGNATURE DISHES

脆鳞蒸

白苏丹

STEAMED WHITE SULTAN
WITH CRUNCHY SCALES

时价 / seasonal price

The White Sultan Fish is a native freshwater species that is 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 into 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。



十大名菜

View Area: 225mmW

Binding
15mm

Top 10 Signature Dishes

澳洲青边鲍鱼
Australian Greenlip Abalone
时价 / seasonal price





白胡椒焗螃蟹

Wok-baked Crab with White Pepper
and Fresh Peppercorns

时价 / seasonal price

鱼骨浓汤炖花胶

Double-boiled Superior Fish Bone Soup
with Fish Maw

\$38

每位 / per person



十大名菜

Top 10 Signature Dishes



爱尔兰烧鸭

Roast Irish Duck

\$88 \$50

全 / whole 半 / half



上汤焗澳洲龙虾

Wok-baked Australian Lobster
with Superior Stock

时价 / seasonal price

十大名菜

Top 10 Signature Dishes



葱烧黄玉参

Stewed Yellow Jade Sea Cucumber

时价 / seasonal price



麻辣烤鱼

'Mala' Grilled Fish
with Sichuan Pepper

时价 / seasonal price

十大名菜

Top 10 Signature Dishes



石锅京葱爆澳洲牛仔柳

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

\$60



炭烧黑豚颈肉

Char-grilled Kurobuta Pork Jowl

\$24



小吃
APPETISER



金沙麦片脆鱼皮

Crispy Fish Skin with Salted Egg Yolk
and Crispy Oats

\$18





泰式撈海蜇

Thai-style Chilled Jellyfish

\$18



香醋秋耳拍青瓜

Beijing-style Appetising Japanese
Cucumber and Black Fungus

\$16



梅子蕃茄仔

Appetising Cherry Tomato

\$16

脆皮麻醬菠菜卷

Crispy Spinach Roll
with Sesame Dressing

\$16





麻辣醬蒜香白肉卷

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

\$18

味椒盐脆炸银鱼

Crispy Whitebait
with Salt and Pepper

\$18





蜜汁脆皮烧肉

Honey-glazed Crispy Pork Belly
with Vinaigrette

\$24

极品酱爆鸭舌
Stewed Duck Tongue
in X.O. Chilli Sauce
\$18





汤品
SOUP



黃燜蟹肉魚鰾羹

'Tanjia'-style Braised Shredded Fish Maw
Bisque with Crab Meat

\$18

每位 / per person



酸辣海鮮湯

Hot and Sour Soup
with Assorted Seafood

\$18

每位 / per person





鱼骨浓汤炖花胶

Double-boiled Superior Fish Bone Soup
with Fish Maw

\$38

每位 / per person



人参岩米炖土鸡汤

Double-boiled Ginseng Chicken Soup
with Nepalese Rock Grains

\$16

每位 / per person





海味

SEA TREASURE



澳洲十二头干鲍
12-head Australian Dried Abalone
时价 / seasonal price

澳洲十头干鲍
10-head Australian Dried Abalone
时价 / seasonal price

👑
澳洲青边鲍
Australian Greenlip Abalone
时价 / seasonal price



👑
葱烧黄玉参
Stewed Yellow Jade Sea Cucumber
时价 / seasonal price



海鲜
SEAFOOD

阿拉斯加
帝王蟹

ALASKAN KING CRAB

时价 / seasonal price

斯里兰卡
螃蟹

SRI LANKAN CRAB

时价 / seasonal price

加拿大
深海珍宝蟹

DUNGENESS CRAB

时价 / seasonal price

烹饪法 Cooking Methods:

- a. 白胡椒焗 Wok-baked with White Pepper and Fresh Peppercorns b. 新加坡辣椒 Singapore-style Chilli
c. 黑胡椒焗 Wok-baked with Black Pepper and Fresh Peppercorns d. 咸蛋奶油焗 Wok-fried with Salted Egg Yolk
e. 花雕蛋白蒸 Steamed with Egg White and Chinese Wine f. 避风塘 Typhoon Shelter-style



白胡椒焗螃蟹

Wok-baked Crab
with White Pepper
and Fresh Peppercorns



新加坡辣椒螃蟹
Singapore-style Chilli Crab





花雕蛋白蒸螃蟹
Steamed Crab with Egg White
and Chinese Wine



避风塘螃蟹
Typhoon Shelter-style Crab



黑胡椒焗螃蟹

Wok-baked Crab
with Black Pepper and Fresh Peppercorns



咸蛋奶油焗螃蟹

Wok-fried Crab
with Salted Egg Yolk

龙虾

Lobster 

澳洲
龙虾

AUSTRALIAN LOBSTER

时价 / seasonal price

波士顿
龙虾

BOSTON LOBSTER

时价 / seasonal price

烹饪法 Cooking Methods:

- a. 上汤焗 Wok-baked with Superior Stock b. 刺身 Sashimi
c. 金银蒜蒸 Steamed with Minced Garlic d. 极品酱爆 Wok-fried with X.O. Chilli Sauce
e. 白汁芝士焗 Oven-baked with Béchamel Sauce and Cheese f. 避风塘 Typhoon Shelter-style



上汤焗龙虾

Wok-baked Lobster
with Superior Stock



龙虾刺身
Lobster Sashimi



金银蒜蒸龙虾
Steamed Lobster
with Minced Garlic

大虾 KING PRAWN

\$12 每只 / per pc (最少两只 / min 2 pcs)

烹饪法 Cooking Methods:

- a. 豉油皇焗 Wok-baked with Superior Soy Sauce
- b. 白胡椒焗 Wok-baked with White Pepper
- c. 新加坡辣椒 Singapore-style Chilli
- d. 咸蛋奶油 Wok-fried with Salted Egg Yolk
- e. 黑胡椒焗 Wok-baked with Black Pepper



豉油皇焗大虾

Wok-baked King Prawn
with Superior Soy Sauce



白胡椒焗大虾
Wok-baked King Prawn
with White Pepper



咸蛋奶油大虾
Wok-fried King Prawn
with Salted Egg Yolk



新加坡辣椒大虾
Singapore-style Chilli King Prawn



黑胡椒焗大虾
Wok-baked King Prawn
with Black Pepper

虾球 DE-SHELLED PRAWN

\$28

烹任法 Cooking Methods:

- a. 咸蛋奶油 Wok-fried with Salted Egg Yolk
- b. 油泡核桃 Stir-fried with Walnuts
- c. 麻辣宫保 Wok-fried with Dried Chilli and 'Mala' Sauce
- d. 麦片奶油 Wok-fried with Crispy Oats and Mustard
- e. 香芒山葵 Deep-fried with Wasabi-mayo Sauce



咸蛋奶油虾球

Wok-fried De-shelled Prawn
with Salted Egg Yolk



油泡核桃虾球
Stir-fried De-shelled Prawn
with Walnuts

麦片奶油虾球
Wok-fried De-shelled Prawn
with Crispy Oats and Mustard





麻辣宫保虾球

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



香芒山葵虾球

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



蒜蓉粉丝蒸竹节蚌
Steamed Razor Clam
with Garlic and Vermicelli



竹节蚌

Razor Clam

时价 / seasonal price

烹饪法 Cooking Methods:

- a. 蒜蓉粉丝蒸 Steamed with Garlic and Vermicelli
- b. 极品酱蒸 Steamed with X.O. Chilli Sauce

象拔蚌刺身
Geoduck Clam Sashimi



象拔蚌

Geoduck Clam

时价 / seasonal price

烹饪法 Cooking Methods:

- a. 刺身 Sashimi
- b. 油泡 Sautéed
- c. 自灼 Served with Superior Stock
- d. 极品酱炒 Stir-fried with X.O. Chilli Sauce

生蚝

Oyster

生蚝 OYSTER

时价 / seasonal price

烹饪法 Cooking Methods:

- a. 蒜蓉蒸 Steamed with Garlic
- b. 极品酱蒸 Steamed with X.O. Chilli Sauce
- c. 豉汁蒸 Steamed with Black Bean Paste



极品酱蒸生蚝

Steamed Oyster with X.O. Chilli Sauce



潮式煎蚝烙

Teochew-style Pan-fried Oyster Omelette

\$32



笋壳

MARBLE GOBY

时价 / seasonal price

东星斑

LEOPARD CORAL GAROUPA

时价 / seasonal price

烹饪法 Cooking Methods:

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

潮州蒸笋壳
Teochew-style Steamed
Marble Goby



野生忘不了

WILD EMPURAU FISH

时价 / seasonal price

Advanced order is required
需预订

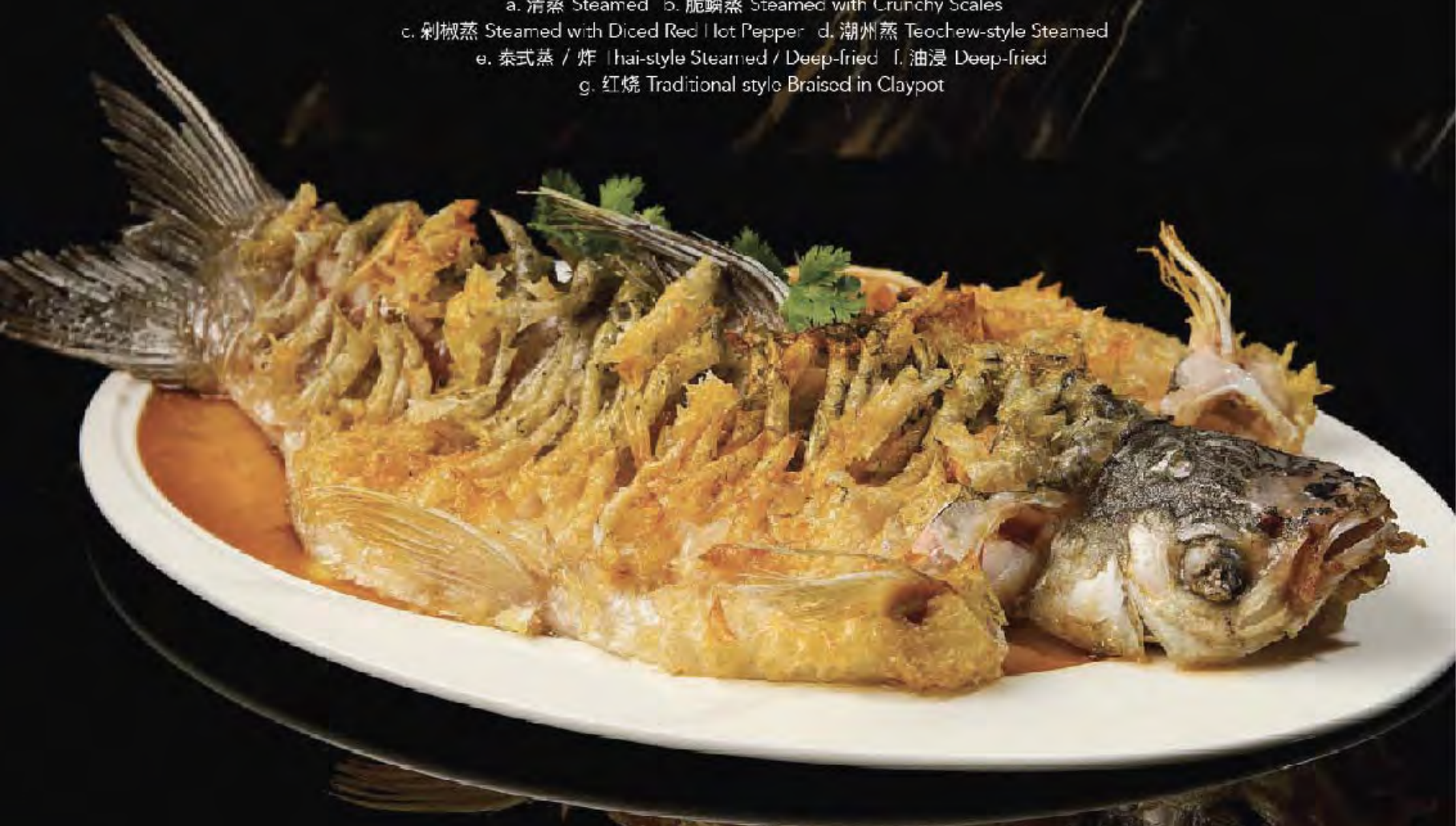
白苏丹

WHITE SULTAN

时价 / seasonal price

烹饪法 Cooking Methods:

- a. 清蒸 Steamed
- b. 脆鳞蒸 Steamed with Crunchy Scales
- c. 剁椒蒸 Steamed with Diced Red Hot Pepper
- d. 潮州蒸 Teochew-style Steamed
- e. 泰式蒸 / 炸 Thai-style Steamed / Deep-fried
- f. 油浸 Deep-fried
- g. 红烧 Traditional style Braised in Claypot



脆鳞蒸白苏丹
Steamed White Sultan
with Crunchy Scales

烤鱼 GRILLED FISH

时价 / seasonal price

任选口味 Choice of Flavour:

a. 麻辣 'Mala' Sauce b. 酸菜 Pickled Mustard Greens



麻辣烤鱼

'Mala' Grilled Fish with Sichuan Pepper

酸菜龙趸鱼

Boiled Giant Garoupa Fish Fillet
with Pickled Mustard Greens

\$68





肉类·家禽

MEAT · POULTRY



爱尔兰烧鸭

Roast Irish Duck

\$88 \$50

全 / whole 半 / half





三味煎A4日本佐贺和牛

Pan-fried Japanese A4 Saga-Gyu

时价 / seasonal price



石锅京葱爆澳洲牛仔柳

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

\$60

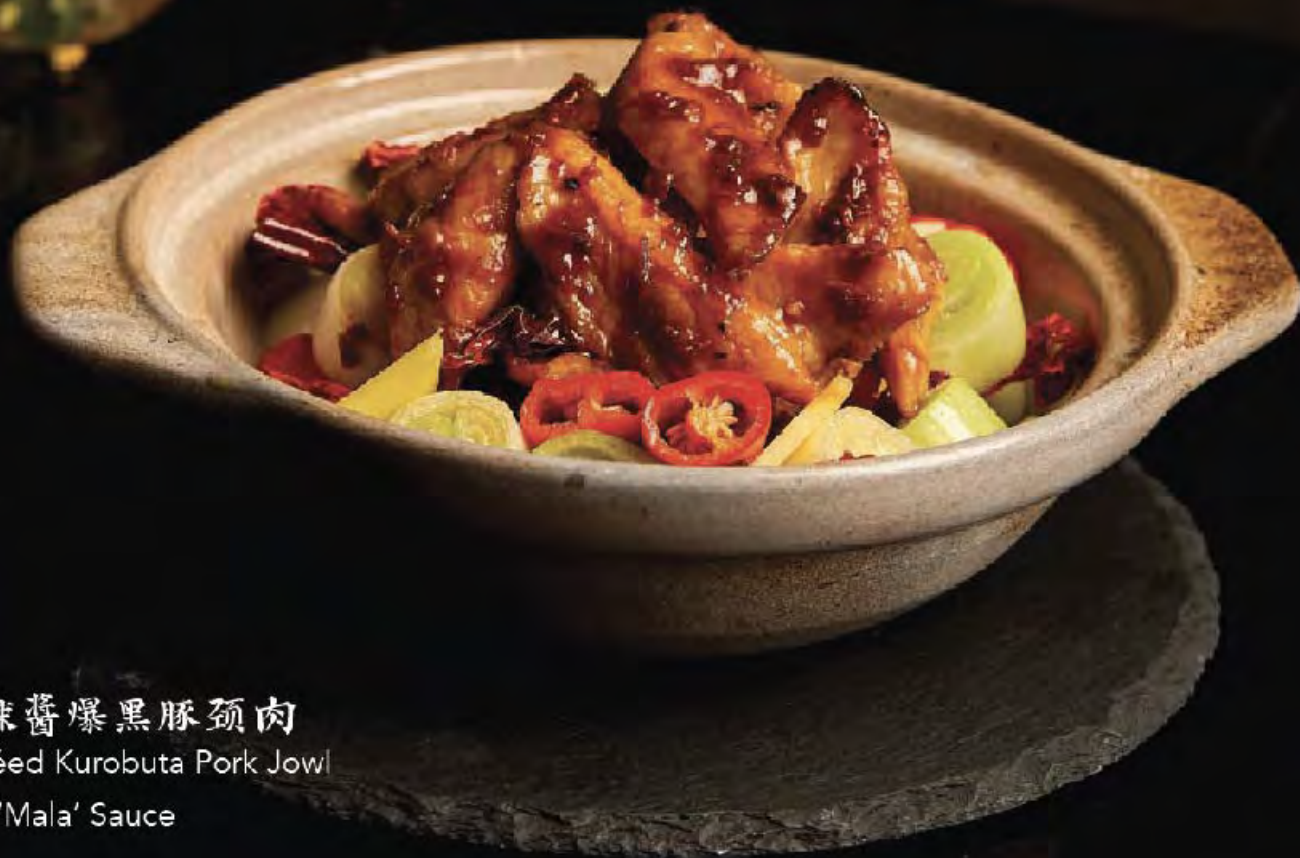


野味醬焗牛腩牛筋
Stewed Beef Tendon
and Beef Brisket in Bean Paste
\$48



👑
炭燒黑豚頸肉
Char-grilled Kurobuta Pork Jowl
\$24





麻辣醬爆黑豚頸肉
Sautéed Kurobuta Pork Jowl
with 'Mala' Sauce
\$26



咸鱼黑豚頸肉
Braised Kurobuta Pork Jowl
with Salted Fish
\$26



酒香东坡肉

Braised 'Dong Po' Pork Belly

\$32

伊比利亚黑豚咕噜肉

Sweet and Sour Ibérico Pork

\$26





香茅烤羊扒

Roast marinated Rack of Lamb in Lamb Reduction
served with Fresh Chilli Mint Chutney

\$28

2件 / pcs


盐焗菜园鸡
Salt-baked Free Range Chicken
\$68 \$38
全 / whole 半 / half





麻油三杯鸡

Braised Chicken
with Garlic and Basil in Sesame Oil

\$22



腰果鸡丁

Stir-fried Chicken with Cashew Nuts

\$22



蔬菜豆腐
GREENS & TOFU

蒜蓉炒香港芥兰

Stir-fried Hong Kong 'Kai Lan'
with Minced Garlic



香港芥兰

Hong Kong 'Kai Lan'

\$20

烹饪法 Cooking Methods:

- a. 清炒 Stir-fried
- b. 蒜蓉炒 Stir-fried with Minced Garlic
- c. 蚝油 Stir-fried with Oyster Sauce
- d. 极品酱炒 Stir-fried with X.O. Chilli
- e. 姜汁 Stir-fried with Ginger Sauce

樱花虾炒四季豆

Stir-fried French Beans
with Sakura Ebi



四季豆

French Beans

\$18

烹饪法 Cooking Methods:

- a. 清炒 Stir-fried
- b. 干煸 Sautéed with Minced Pork
- c. 蒜蓉炒 Stir-fried with Minced Garlic
- d. 极品酱炒 Stir-fried with X.O. Chilli
- e. 樱花虾炒 Stir-fried with Sakura Ebi

极品酱炒上海青

Stir-fried Shanghai Greens
with X.O. Chilli



上海青

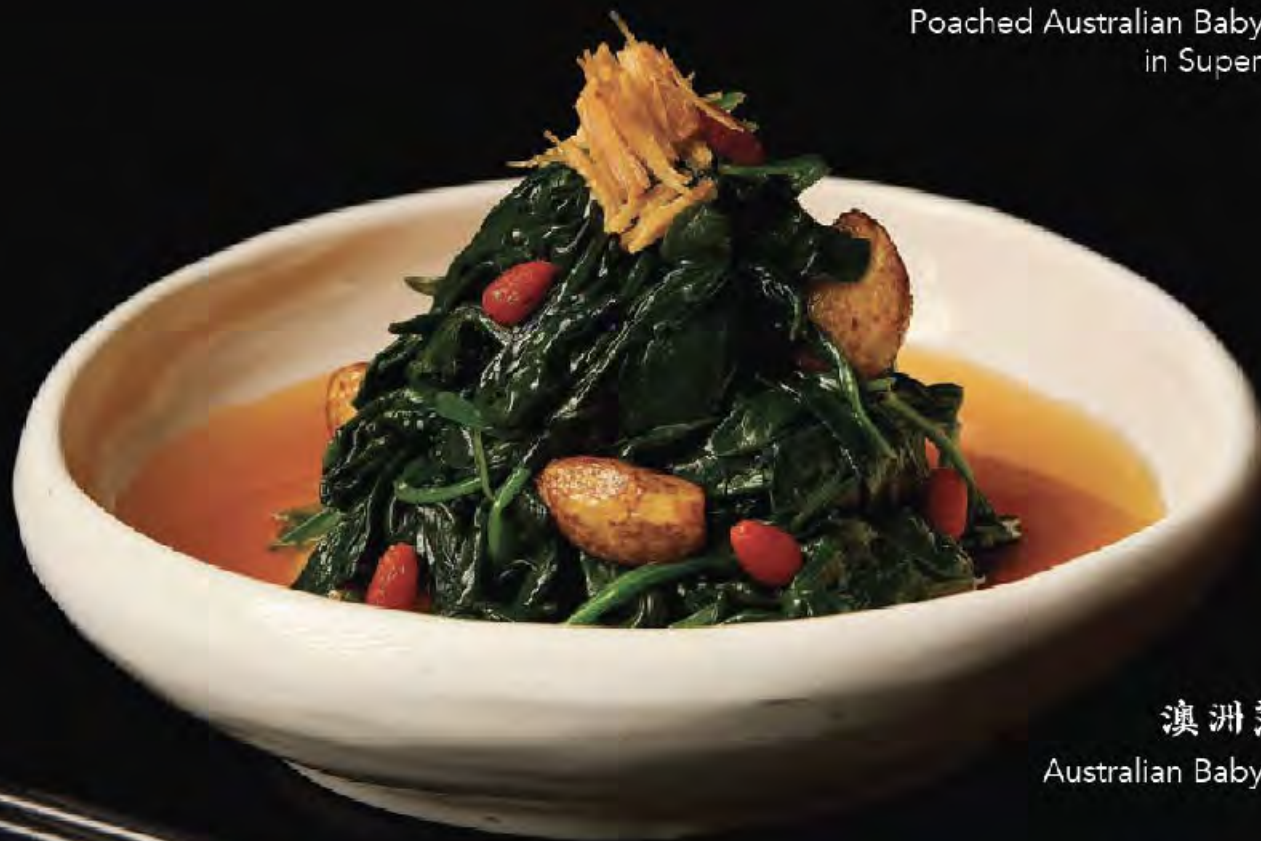
Shanghai Greens

\$18

烹饪法 Cooking Methods:

- a. 清炒 Stir-fried
- b. 蒜蓉炒 Stir-fried with Minced Garlic
- c. 极品酱炒 Stir-fried with X.O. Chilli
- d. 虾干浓汤浸 Poached with Dried Shrimps in Superior Stock
- e. 上汤浸 Poached in Superior Stock

上汤浸澳洲菠菜苗
Poached Australian Baby Spinach
in Superior Stock



澳洲菠菜苗

Australian Baby Spinach

\$18

烹饪法 Cooking Methods:

- a. 清炒 Stir-fried
- b. 蒜蓉炒 Stir-fried with Minced Garlic
- c. 虾干浓汤浸 Poached with Dried Shrimps in Superior Stock
- d. 上汤浸 Poached in Superior Stock
- e. 白灼 Boiled

剁椒蒸娃娃菜

Steamed Baby Chinese Cabbage
with Diced Red Hot Pepper



娃娃菜

Baby Chinese Cabbage

\$20

烹饪法 Cooking Methods:

- a. 上汤浸 Poached in Superior Stock
- b. 蒜子黄焖 Braised with Garlic in Noble 'Tanfu' Sauce
- c. 剁椒蒸 Steamed with Diced Red Hot Pepper



麻婆豆腐

Braised Beancurd
in Sichuan Spicy Sauce

\$26





极品猴头菇自制豆腐
Homemade Beancurd
with Monkey Head Mushroom

\$26

鲜蔬野菌滑豆腐
Steamed Beancurd with Fresh Greens
and Wild Mushroom

\$26





海鲜豆腐煲

Braised Beancurd
with Seafood in Claypot

\$38



极品酱芦笋炒玉带

Sautéed Scallop
with Asparagus in X.O. Chilli

\$58



饭与面
RICE & NOODLES



極品醬脆米蟹肉炒飯

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

\$24



生拆蟹肉泡脆米飯

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

\$24



櫻花蝦海鮮炒飯
Wok-fried Fragrant Rice
with Seafood and Sakura Ebi
\$24



👑
海鮮焗白米粉
Braised Rice Vermicelli with Seafood
\$24



樱花虾海鲜焖拉面
Braised Ramen with Seafood
and Sakura Ebi

\$26

滑蛋海鲜鸳鸯河粉
Wok-fried 'Hor Fun' with Seafood
in Egg Gravy Sauce topped
with Crispy 'Hor Fun'
\$24





野山菌干烧伊府面
Braised 'Ee-fu' Noodles
with Wild Mushroom
\$20

极品酱海鲜焖生面
Braised Egg Noodles
with Seafood in X.O. Chilli Sauce
\$24





甜品
DESSERT



冰花炖燕窝
Superior Bird's Nest
with Rock Sugar
Choice of: Hot / Cold
任选: 热 / 冷
\$128



金瓜紫米椰雪花
Chilled Pumpkin Cream
with Purple Rice and Coconut Ice-cream
\$12



柚香香茅芦荟冻
Chilled Lemongrass Gelo
with Aloe Vera and Yuzu Sorbet
\$10

脆紫米金瓜露 (热)
Hot Pumpkin Cream
with Crispy Purple Rice
\$12



杨枝玉露
Chilled Mango Cream
with Pomelo and Sago
\$12