



同樂
TÓNG LÈ
PRIVATE DINING

行政午餐

EXECUTIVE LUNCH

Available for Lunch from Mondays to Fridays

脆皮烧肉，赤豚叉烧
Pork Belly and Canadian Pork 'Char Siew'

贝贝瓜白汁芝士焗红脚大虾
Baked Wild King Prawn
with Cheese in Baby Pumpkin

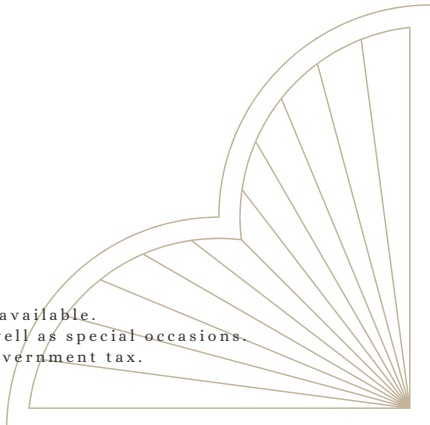
蟹肉蟹皇花胶丝扒时蔬
Braised Vegetables, Crab Meat and Roe
with Shredded Fish Maw

酒香鸡卷珍苜拉面汤
Chinese Wine-marinated Chicken Roll
Ramen Soup

流沙汤圆核桃露
Double-boiled Sesame 'Tang Yuan'
in Walnut Purée

\$88++ 每位 / per person

Minimum 2 persons
(Individual Plated)

- Available for lunch from Mondays to Fridays only. Limited sets 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.
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彤云
COLOURFUL CLOUD

洛神花番石榴，
咖喱蟹肉脆卷，蒜泥白肉
Chilled Roselle marinated Guava,
Crispy Curry Crab Meat Roll,
Sliced Pork with Minced Garlic

黑松露黄焖海味羹
Braised Diced Fish Maw
in Crab Meat Broth with Black Truffle

北海道扇贝虾干酱水晶面
Steamed Hokkaido Scallop
with Crystal Noodles
in Dried Shrimp Paste

冬瓜药膳焖牛腩
Braised Beef Brisket with Winter Melon
and Chinese Herb

脆米黑豚鹅肝黑椒炒贡米
Black Pepper Diced Iberico Pork Fried Rice
with Foie Gras topped with Crispy Rice

雪山法国蔗糖黑莓露，
香兰糯米糕
French Cane Sugar and Blackberry Purée
with Vanilla Ice-cream Pandan Glutinous Rice Cake

\$138++ 每位 / per person

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晨曦
DAWN

鱼子酱香煎鹅肝，蓝莓山药挞，
天鹅酥

Pan-fried Foie Gras with Caviar,
Mountain Yam Tart with Blueberry,
Minced Duck Swan Pastry

松茸云吞花胶浓鸡汤
Double-boiled Fish Maw Chicken Soup
with Matsutake and 'Wanton'

冬菜拍姜蒸深海龙趸鱼
Steamed Giant Garoupa
with Preserved Vegetables and Ginger

避风塘龙虾
Typhoon Shelter-style Lobster

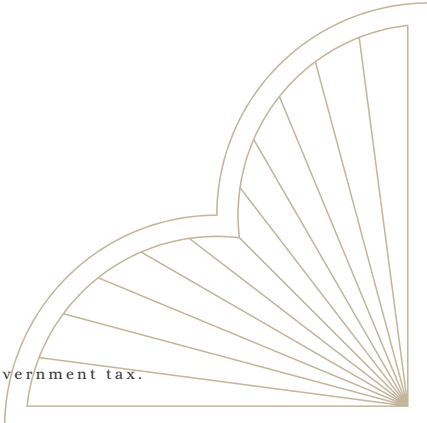
檳城干炒和牛沙河粉
Penang Stir-fried Wagyu Beef 'Hor Fun'

咸金桔雪梨炖雪蛤(热)
Double-boiled Hashima
with Salted Kumquat in Snow Pear

\$198++ 每位 / per person

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浮嵐
MOUNTAIN MIST

よ
木
YOYOGI

日式前菜三种盛
Trio of Japanese Zensai

日本刺身4种盛
4 Kinds of Seasonal Sashimi

日式烤时令鱼
Yakizakana

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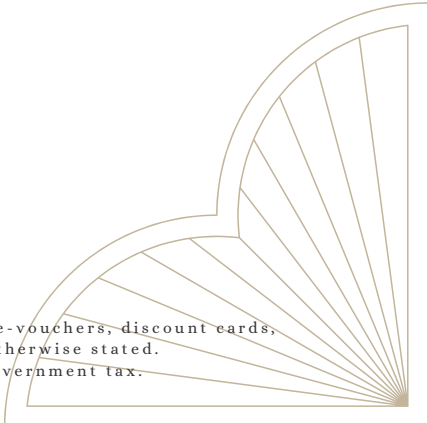
喇叭首炸日本佐贺牛，黄芥末酱
Fried Japanese Saga-Gyu
coated with Trumpet Mushroom, Yellow Mustard

黄焖花胶，葱油稻庭乌冬
Braised Fish Maw with Inaniwa Udon
in Noble 'Tanfu' Broth

紫米金瓜椰雪花
Chilled Pumpkin Purée with Purple Rice,
Coconut Sorbet

\$268++ 每位 / per person

Minimum 2 persons
(Individual Plated)

- Not valid in conjunction with other promotional programmes, offers, vouchers / e-vouchers, discount cards, privilege cards or TUNG LOK FIRST MEMBERSHIP PRIVILEGES, unless otherwise stated.
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静谧

TRANQUILITY

酒香玫瑰墨西哥鲜鲍鱼，
海胆蛋白沙律紫菜饼，
炭烧猪扒卤水鹅肝，
手指柠檬

Chilled Mexican Fresh Abalone
marinated in 'Hua Diao',
Uni and Egg White Salad
on Seaweed Cracker,
Char-grilled Ibérico Pork Jowl
with Brine Foie Gras

花胶菜胆滴黄油鸡汤

Double-boiled Yellow Chicken Soup
with Fish Maw and Chinese Cabbage

葱烧北海道辽参烩白茭实

Braised Hokkaido Spiky Sea Cucumber
in Leek and Scallion with Gorgon Fruit

三味香煎佐贺牛

Pan-fried Japanese Saga-Gyu

深海龙趸鱼片番茄浓汤日本面线

Poached Giant Garoupa with
Japanese 'Mee Sua' in Tomato Broth

冰花炖官燕，桂花燕窝蛋挞

Chilled Cave Bird's Nest
with Osmanthus Egg Tart

\$328++ 每位 / per person

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蔬 凌

VEGETARIAN MENU

脆球冰菜鲜果，酸辣泡南瓜，
青芥末酥丁沙拉

Ice Plant and Fresh Fruit Salad,
Spicy Pickled Pumpkin,
Plant-based Soy Meat with Wasabi

羊肚菌金瓜羹

Morel Mushroom in Pumpkin Broth

红烧藜麦狮子头

Braised Lion's Head stuffed with Tofu
coated with Quinoa

夏日风情

Wok-fried Honey Peas with Macademia
and Lily Bulb on Crispy Taro

客家擂茶健康糙米

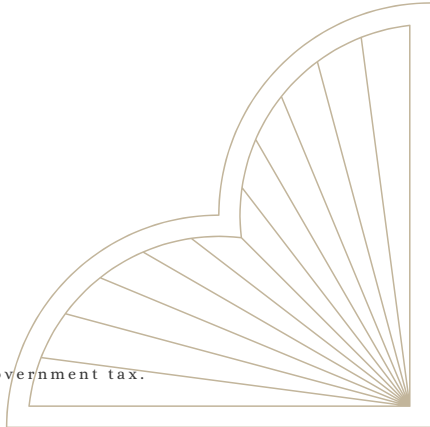
Hakka Thunder Tea Brown Rice

流沙汤圆核桃露

Double-boiled Sesame 'Tang Yuan'
in Walnut Purée

\$88++ 每位 / per person
(Individual Plated)

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素韵
FINESSE VEGETARIAN

天鹅酥，
牛油果田园沙拉
Vegetarian Swan Pastry,
Avocado Garden Salad

滋补红菇炖汤
Double-boiled Nourishing
'Yunnan' Red Mushroom Soup

百花羊肚菌香煎淮山饼
Pan-fried Mountain Yam Pancake
with Stuffed Morel

椒麻辣子素植肉
Crispy Plant-based Soy Meat
with Pecan Nut and Sichuan Peppercorn

松露贝瓜焗贡米
Baked Emperor Rice with Seasonal Truffle
in Baby Pumpkin

椰皇陈皮桃胶红豆沙，
香兰糯米糕
Red Bean Paste with Aged Tangerine Peel
and Peach Resin in Young Coconut,
Pandan Glutinous Rice Cake

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

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