



同樂
TÓNG LÈ
PRIVATE DINING

行政午餐

EXECUTIVE LUNCH

Available for Lunch from Mondays to Fridays

点心三品

Dim Sum Trio

- 脆炸明虾饺 Crispy Prawn Dumpling
- 极品酱香煎萝卜糕 Pan-fried X.O. Carrot Cake
- 鲍汁鲜竹卷 Steamed Beancurd Skin Roll

双味红树林红脚虾

Duo of Wild King Prawn

丝瓜浓汤鱼腐煲

Fish Puff and White Pine Mushroom in Luffa Chicken Soup

胡辣三丝日本面线

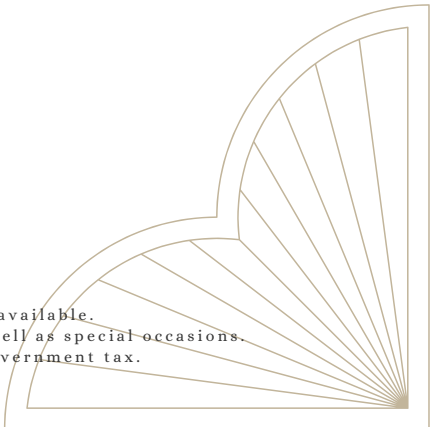
Braised Japanese Vermicelli with Shredded Fish Maw in Pepper Broth

青柠素贝香茅冻

Chilled Lemongrass Gelo with Lime Sorbet

\$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

黑加仑子樱桃番茄，
鱼子酱鲜虾沙律，芝士白汁蟹饼
Chilled Blackcurrant with Cherry Tomato,
Caviar with Prawn Salad,
Crispy Crab Cake with Cheese

冬茸鸡汤海味羹
Crab Meat and Shredded Fish Maw
in Wintermelon Chicken Broth

意大利番茄汁脆鳞野生鱼
Crispy Scale Wild Fish
with Italian Tomato Sauce

脆肘子金汤煎酿白玉凉瓜
White Jade Bitter Melon stuffed with
Prawn Paste, Crispy Ham

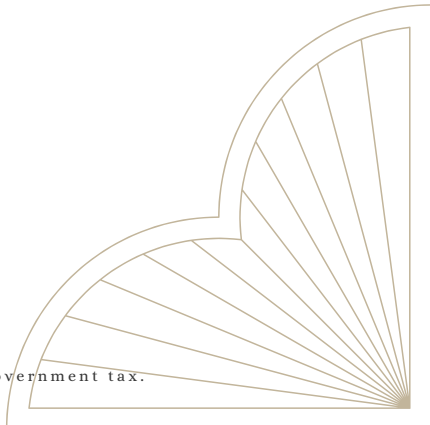
卤肉饭，日式溏心蛋
Braised Minced Pork Rice,
Japanese Hanjuku Tamago

茶香雪梨桃胶，蜜春桂花冻
Double-boiled Snow Pear
and Peach Resin,
Ruby Peach - Osmanthus Gelo

\$138++ 每位 / per person

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晨曦
DAWN

百香龙虾，
低温阿拉斯加带子，
麻酱冰菜
Chilled Lobster in Passion Fruit Jus,
Slow-cooked Alaskan Scallop
with Ice Plant in Sesame Dressing

牛肝菌黑蒜花胶汤
Double-boiled Fish Maw
and Porcini Mushroom Soup
with Black Garlic

黄椒酱蒸野生鱼
Steamed Wild Fish
with Gherkin and Capsicum Paste

酥皮仁当澳洲牛腩
Australian Beef Brisket 'Rendang'
in Puff Pastry

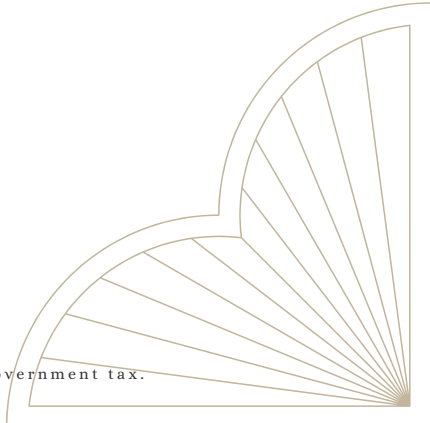
胡椒头抽焗黄油鸡卷姜茸鸡粒饭
Baked Yellow Chicken with Pepper-Soya
and Minced Ginger Rice

香滑紫薯芋泥官燕
Cave's Bird Nest with Taro
and Sweet Potato Purée

\$198++ 每位 / per person

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静谧

TRANQUILITY

蟹肉脆皮白玉，
阿拉斯加带子淮山沙律，
樱花虾金蚝卷

Crispy Beancurd with Crab Meat,
Alaskan Scallop with Mountain Yam,
Oyster Roll with Sakura Ebi

老坛酸菜过桥东星斑
Poached Leopard Coral Grouper
with 'Lao Tan' Sauerkraut

瑶柱玉环鲍汁黄金海参
Sea Cucumber stuffed Scallop Paste
with Conpoy in Abalone Jus

青柠素贝
Homemade Lime Sorbet

香煎加拿大赤豚法国鹅肝
Pan-fried Canadian Pork Collar
with Foie Gras

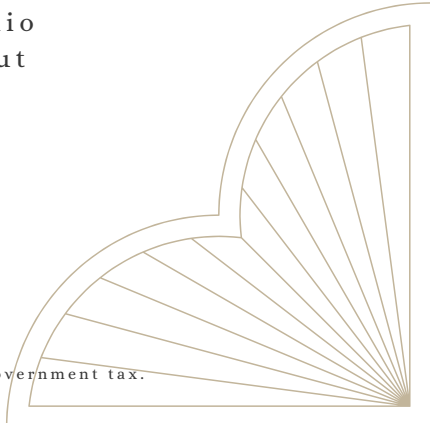
鱼子酱香煎阿拉斯加蟹腿
海胆汁日本面线
Alaskan Crab Leg with Caviar,
Japanese 'Mee Sua' in Uni Broth

椰皇雪山官燕杏仁开心果露
Cave's Bird Nest with Almond Pistachio
Purée and Ice-cream in Young Coconut

\$328++ 每位 / per person

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蔬 凌

VEGETARIAN MENU

海葡萄冰菜山核桃淮山沙律
Ice Plant and Sea Grape Salad
with Pecan Nuts and Mountain Yam

松露蘑菇汤
Truffle Mushroom Bisque

酱爆素植菌唐芹蜜豆
Wok-fried Plant-based Soy Meat
with Celery and Honey Peas

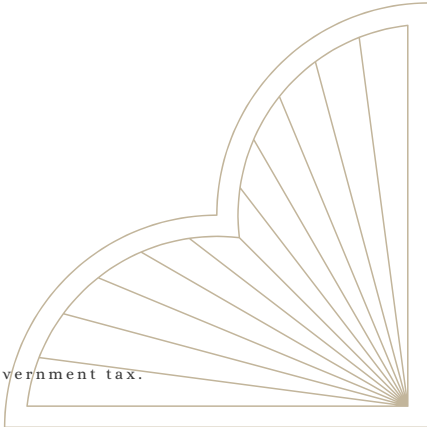
白松菇鲜虫草花扒时蔬
Braised White Pine Mushroom
and Cordyceps Flowers
with Seasonal Vegetables

豆根野菌焖黄姜面线
Braised Turmeric Vermicelli
with Wild Mushroom and Dried Beancurd

青柠素贝百香果香茅冻
Passion Fruit and Lemongrass Gelo
with Homemade Lime Sorbet

\$88++ 每位 / per person
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素韵

FINESSE VEGETARIAN

黑加仑子樱桃番茄，
醋鱼子淮山脆球，椒盐藜麦脆香芋
Chilled Blackcurrant with Cherry Tomato,
Crispy Taro with Quinoa, Salt and Pepper,
Crispy Mountain Yam
with Vinegeratte Caviar

鲜人参雪耳炖桃胶
Double-boiled Ginseng with White Fungus
and Peach Resin Soup

百花花菇素鲍鱼
Braised Vegetarian Abalone
with Stuffed Shiitake

红烧白灵菇平安福袋
'Bai Ling' Mushroom,
Beancurd stuffed with Diced Vegetables

当季松露白玉液泡尼泊尔岩米
Poached Nepalese Rock Grain Congee
in Soy Milk with Seasonal Truffle

椰皇紫薯芋泥官燕
Chilled Sweet Potato and Taro Purée
with Cave Bird's Nest in Young Coconut

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

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