



同樂  
TÓNG LÈ  
PRIVATE DINING

行政午壹

EXECUTIVE LUNCH I

Available for Lunch from Mondays to Fridays

時日明火炖汤

Double-boiled Soup of the Day

蒜子珍菌扣野生魚

Braised Wild Fish with Garlic  
and Assorted Mushroom

香煎北海道帶子，

櫻花蝦蟹肉米线

Pan-fried Hokkaido Scallop,  
Crab Meat and Sakura Ebi 'Mee Sua'


雪山楊枝金露伴火龙果

Chilled Mango Purée with Pomelo,  
Ice-cream and Dragonfruit

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**\$68++ 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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## 行政午餐貳

### EXECUTIVE LUNCH II

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

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(Individual Plated)

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惜春

SPRING CHERISH

紅腳蝦三部曲

野菜粉团, 金沙麦香, 鱼子酱脆炸芝士

**Wild King Prawn Trio**

Fresh Spring Roll with Salad,  
Coated with Salted Egg Yolk and Oats,  
Fried with Cheese and Caviar

芦笋极品酱油泡龙趸鱼

Sautéed Giant Garoupa  
with Asparagus in Homemade Sauce

蒜香葱爆加拿大猪柳

Wok-fried Pork Tenderloin  
with Garlic and Scallion

蛋白和牛松炒贡米

Wok-fried Minced Wagyu Beef Rice  
with Egg White

红毛榴莲素贝, 菜心汁凤梨冻

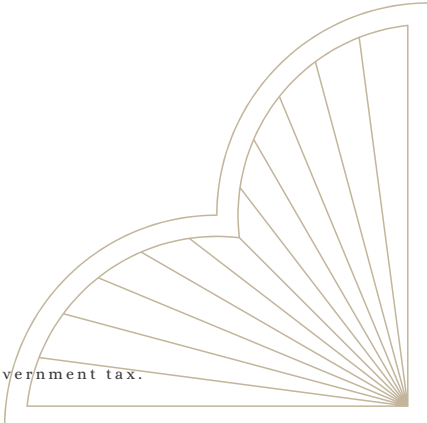
BlacChilled Pineapple Gelo  
with Vegetable Juice and Soursop Sorbet

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**\$108++ 每位 / per person**

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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

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**\$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'

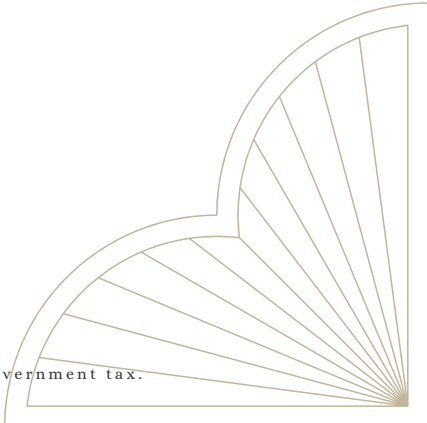
咸金桔雪梨炖雪蛤(热)  
Double-boiled Hashima  
with Salted Kumquat in Snow Pear

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**\$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

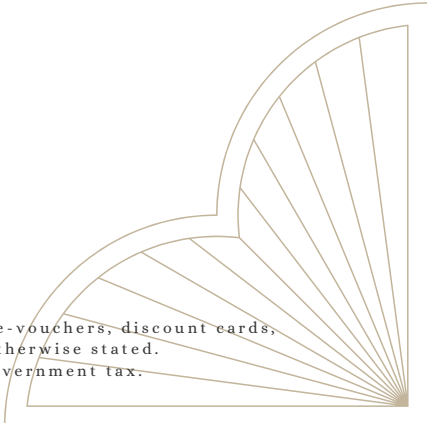
黄焖花胶，葱油稻庭乌冬  
Braised Fish Maw with Inaniwa Udon  
in Noble 'Tanfu' Broth

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

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**\$268++ 每位 / per person**

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(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

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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

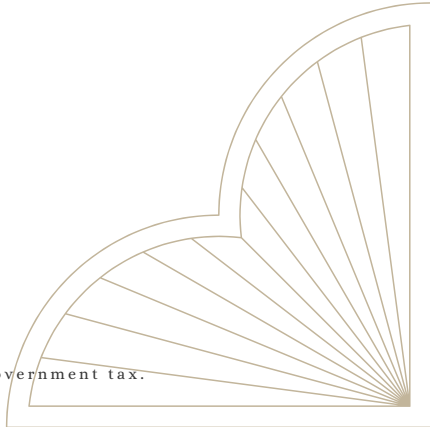
流沙汤圆核桃露

Double-boiled Sesame 'Tang Yuan'  
in Walnut Purée

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素韻  
FINESSE VEGETARIAN

天鵝酥，  
牛油果田園沙拉  
Vegetarian Swan Pastry,  
Avocado Garden Salad

滋補紅菇燉湯  
Double-boiled Nourishing  
'Yunnan' Red Mushroom Soup

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

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

松露貝瓜焗貢米  
Baked Emperor Rice with Seasonal Truffle  
in Baby Pumpkin

椰皇陳皮桃膠紅豆沙，  
香芒糯米糕  
Red Bean Paste with Aged Tangerine Peel  
and Peach Resin in Young Coconut,  
Pandan Glutinous Rice Cake

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

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