



**TUNG LOK
SEAFOOD**

同乐海鲜

The Singapore Taste



A SELECTION OF **新加坡式** 海鲜集锦 GREAT SINGAPORE-STYLE SEAFOOD



Using only the freshest catch and ingredients in its extensive list of appetising local-style dishes, TungLok Seafood is a haven for seafood lovers looking to relish the unique taste of Singapore.

Meticulously prepared for your dining pleasure, perennial favourites include the must-have Chilli Crab, Black Pepper Crab with Fresh Peppercorns and the original, award-winning Deep-fried Prawn with Wasabi-mayo.

选取最新鲜食材, 烹制脍炙人口的本地风味海鲜佳肴。“同乐海鲜”, 以其独树一帜的新加坡风格美食, 成为所有海鲜爱好者的乐园!

千锤百炼的经典名菜, 带给您回味无穷的用餐体验。道道珠玑的佳肴, 有驰名遐迩的“辣椒螃蟹”, “黑椒螃蟹”, 还有同乐海鲜首创的获奖名菜: “芥末虾球”, 千万不要错过!

AWARDS 奖项

- Epicurean Star Award by Restaurant Association of Singapore
新加坡餐饮协会主办美食大奖

Best Buffet Restaurant, Winner 2021 • 2021年度最佳自助餐厅

Best Chinese Casual Dining, Winner 2017 • 2017年度最佳中式餐厅, 冠军

Best Chinese Casual Dining, Finalist 2014 • 2014年度最佳中式餐厅

Best Asian Restaurant Award, Winner 2012 • 2012年度最佳亚洲餐厅奖, 冠军

- Singapore Top Restaurants by Wine and Dine, 2015
2015年度新加坡最佳餐厅

- Star Chef Competition by Restaurant Association of Singapore
新加坡餐饮协会主办星厨争霸赛

Best Soup & Hot Dish (Seafood) Award, 1st Runner Up 2012
2012年度最佳汤与热菜佳肴 (海鲜) 奖, 亚军

- AsiaOne People's Choice Awards
AsiaOne民众票选

Voted one of the Top 3 Buffet Restaurants, 2011/12 • 2011/12年度前三名自助餐厅

- 7th World Championship of Chinese Cuisine 2012
第七届中国烹饪世界大赛 (2012年)

Gold Award 金奖

ADVISORY 用餐忠告

Only the freshest ingredients are used in our food preparation, including delicacies such as raw oysters and 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。包括鲜美的生蚝, 生鱼等。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!

All prices indicated are subject to 10% service charge and prevailing government tax.
Food pictures may differ from actual dish presentation.

这菜单显示的价格得另加10%服务费及政府消费税。图片仅供参考, 或于菜式不尽相符。



SPICY 辣



CHEF RECOMMENDS 厨师推荐





TUNG LOK SIGNATURE CHILLI CRAB

同乐招牌辣椒螃蟹



TungLok Seafood has re-created this dish with a gob-smacking twist to the gravy. The dish is made from a unique combination of tomato sauce and freshly-squeezed orange juice using thin slices of oranges.

同乐海鲜采用惹人垂涎的混搭调味汁，对这道菜肴进行了再创造。新酱汁将番茄酱和鲜榨橙汁搭配，加入鲜橙片，美味口感与众不同。

\$10.8

per 100g / 克





**WHITE PEPPER CANADIAN DUNGENESS CRAB
WITH LEEK AND FRESH PEPPERCORNS**

白胡椒加拿大深海螃蟹

\$10.8
per 100g / 克



Stir-fried with our special blend of white pepper, fresh peppercorns and leek.

使用白胡椒和胡椒粒混合調味，加上京蔥炒制而成，滋味更加濃郁。

**DEEP-FRIED PRAWN
WITH WASABI-MAYO**
芥末虾球

\$28



十大招牌

TOP 10
SIGNATURES



The ORIGINAL award-winning creation in Year 2000.

同乐海鲜首创名菜 (2000年), 并赢得过大奖。

**STEAMED RAZOR CLAM
WITH GARLIC AND VERMICELLI**
蒜蓉粉丝蒸竹蚌

\$13.8



Fresh razor clam topped with fragrant garlic and served on a bed of vermicelli.

鲜蛸竹蚌配搭香蒜蓉。



十大招牌

TOP 10
SIGNATURES

CLASSIC SEAFOOD COMBINATION

经典海鲜拼盘

\$68



A combination of TungLok Seafood's crowd-favourite appetisers.

最佳的拼盘组合，皆大欢喜。

Deep-fried Prawn with Salted Egg Yolk, Rose Cherry Tomato, Stir-fried Shark's Fin with Egg and Crispy Baby Squid

金沙虾球，玫瑰小番茄，桂花鱼翅，香脆苏东仔

WOK-BAKED AUSTRALIAN LOBSTER WITH SUPERIOR STOCK

上汤焗澳洲龙虾

Market Price
时价

Sweet and succulent lobster wok-baked with superior stock.

上汤，加上龙虾的鲜味，鲜甜美味。



WOK-BAKED PRAWN WITH VERMICELLI

粉丝焗虾煲

\$10

per 100g / 克
(min. 400g / 至少400克)



十大招牌

TOP 10
SIGNATURES



A savoury dish featuring juicy prawn and vermicelli.

鲜虾的香甜多汁，融入粉丝中，回味无穷。

GRILLED MARBLE GOBY WITH BEANCURD, YAM, TOMATO, PICKLED VEGETABLES AND CABBAGE IN COLLAGEN BROTH

家乡烤笋壳 (养颜胶原蛋白)

\$11

per 100g / 克

A comforting and hearty delight starring grilled marble goby and vegetables in nourishing collagen broth, winning the hearts of the young and old alike.

丰富胶原蛋白汤为特色，是一道老少皆宜的佳肴。





十大招牌

TOP 10
SIGNATURES

**STIR-FRIED THICK SEA CUCUMBER
AND FISH MAW
WITH SPRING ONIONS**
葱烧鱼鳔厚海参

\$76



An aromatic and flavourful delicacy that is lower-in-cholesterol.

低胆固醇，高价值的美味佳肴！

DEEP-FRIED MARBLE GOBY
油浸笋壳

\$11

per 100g / 克



Deep-fried to golden-brown and bathed in soy sauce, this sought-after fish boasts crispy skin and flaky meat.
A true heavenly indulgence!

笋至金黄色，外脆内嫩，超赞！

十大招牌
Top 10 Signatures

小食
APPETISER

Classic Seafood Combination

经典海鲜拼盘

\$68



A combination of TungLok Seafood's crowd-favourite appetisers.

最佳的拼盘组合，皆大欢喜。

Deep-fried Prawn with Salted Egg Yolk, Rose Cherry Tomato, Stir-fried Shark's Fin with Egg and Crispy Baby Squid

金沙虾球，玫瑰小番茄，桂花鱼翅，香脆苏东仔

🍷 Crispy Baby Squid
香脆苏东仔

\$16



Coated with chef's homemade sauce and deep-fried to a crisp.

厨师选用自制酱，香脆可口。

Rose Cherry Tomato
玫瑰小番茄

\$14



Stuffed Prawn Mousse Fritter
沙律百花油条

\$14



小食

APPETISER



Crispy Fish Skin
(Choice of Salted Egg Yolk or Spicy 'Mala')

炸鱼皮
(任选黄金或麻辣)

\$14



The perfect marriage of fish skin and salted egg yolk!

鱼皮和咸蛋黄的美丽融合!

Chilled Jellyfish
with Pomelo Sauce
柚子凉拌海蜇

\$14



Deep-fried Whitebait
with Salt and Pepper
椒盐白饭鱼

\$16



Crispy Eggplant
with Pork Floss
肉松茄子

\$14



Thai-style Beancurd
泰式豆腐

\$16



汤羹

SOUP &
BISQUE



Nourishing Double-boiled Soup with Ginseng and Silkie Chicken 季节滋补人参炖汤竹丝鸡

\$48

4 persons / 位



The perfect wholesome soup for a boost in energy
and to strengthen the immune system.

滋补养生活，增强免疫力。

Double-boiled Fish Maw Soup with Chicken 花胶炖土鸡汤

\$24

per person / 每位



Hot and Sour Seafood Bisque 🌶️

酸辣海鲜羹

\$8

per person / 每位



'Tanjia'-style Braised Fish Maw Bisque 黄焖鱼鳔羹

\$10

per person / 每位



Soup of the Day

老火汤

\$32

4 persons / 位



生猛 海鲜

LIVE
SEAFOOD



十大招牌
Top 10 Signatures

1 TungLok Signature Chilli Crab 同乐招牌辣椒螃蟹



Indulge in our unique gravy - the combination of tomato sauce and fresh hand-squeezed orange juice!

尽情享受我们的独特酱汁 - 新鲜橙汁加番茄酱!

螃蟹 CRAB

Signature Crab
招牌螃蟹

\$10.80
per 100g / 克

Canadian Dungeness Crab
加拿大深海螃蟹

\$10.80
per 100g / 克

Alaskan King Crab
阿拉斯加深海螃蟹

Market Price
时价

Cooking Methods 煮法

- | | |
|----------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------|
| 1 TungLok Signature Chilli 
同乐招牌辣椒 | 5 Claypot
砂煲 |
| 2 White Pepper with Leek 
and Fresh Peppercorns
白胡椒 | 6 Stir-fried with Salted Egg Yolk
and Curry Leaves
黄金 |
| 3 Black Pepper 
with Fresh Peppercorns
黑胡椒 | 7 Creamy Butter
奶油 |
| 4 Laksa with Thick Vermicelli 
叻沙粗米粉
Additional / 另加 \$28 | |

生猛 海鮮

LIVE
SEAFOOD



十大招牌

Top 10 Signatures

- 2 White Pepper Canadian Dungeness Crab with Leek and Fresh Peppercorns
白胡椒加拿大深海螃蟹

Stir-fried with our special blend of white pepper, fresh peppercorns and leek.

使用白胡椒和胡椒粒混合調味，加上京葱炒制而成，滋味更加濃郁。



- 3 Black Pepper Crab with Fresh Peppercorns
黑胡椒螃蟹



- 4 Laksa Crab with Thick Vermicelli
叻沙粗米粉螃蟹
Additional / 另加 \$28



生猛
海鲜

LIVE
SEAFOOD



Claypot Crab 5
砂煲螃蟹



Stir-fried Crab with Salted Egg Yolk
and Curry Leaves 6
黄金螃蟹



Creamy Butter Crab 7
奶油螃蟹



十大招牌
Top 10 Signatures

① Wok-baked Lobster
with Superior Stock
上汤焗龙虾



Sweet and succulent lobster wok-baked
with superior stock.

上汤焗龙虾的鲜味，鲜甜美味。

龙虾 LOBSTER

Australian Lobster
澳洲龙虾

Market Price
时价

Boston Lobster
波士顿龙虾

\$14
per 100g / 克

Cooking Methods 煮法

① Wok-baked with Superior Stock
上汤焗

② Sashimi
刺身

③ Stir-fried with X.O. Crispy Bits
香脆 X.O. 酱炒

④ Oven-baked with Cheese
芝士焗

生猛 海鲜

LIVE
SEAFOOD

Lobster Sashimi 2
龙虾刺身



3 Stir-fried Lobster 3
with X.O. Crispy Bits
香脆 X.O. 酱炒龙虾



4 Oven-baked Lobster with Cheese
芝士焗龙虾



生猛
海鲜

LIVE
SEAFOOD

十大招牌
Top 10 Signatures

① Wok-baked Prawn
with Vermicelli
粉丝焗虾煲



A savoury dish featuring juicy prawn and vermicelli.

鲜嫩的香甜多汁，融入粉丝中，回味无穷。

虾 PRAWN

\$10

per 100g / 克
(min. 400g / 至少 400克)

Cooking Methods 煮法

- | | |
|---------------------------------------|-------------------------------------------|
| ① Wok-baked with Vermicelli
粉丝焗煲 | ⑤ Steamed with Minced Garlic
蒜蓉蒸 |
| ② Poached
白灼 | ⑥ Deep-fried with Salted Egg Yolk
咸蛋黄炸 |
| ③ Herbal Drunken
药材醉酒 | ⑦ Braised with Superior Soy Sauce
豉油皇 |
| ④ Deep-fried with Crispy Oats ❶
麦片 | |

生猛
海鲜

LIVE
SEAFOOD



Poached Prawn 2
白灼虾



Herbal Drunken Prawn 3
药材醉酒虾



Deep-fried Prawn with Crispy Oats 1
麦片虾



生猛 海鲜

LIVE
SEAFOOD



5 Steamed Prawn with Minced Garlic
蒜蓉蒸虾



6 Deep-fried Prawn with Salted Egg Yolk
咸蛋黄炸虾



7 Braised Prawn with Superior Soy Sauce
豉油皇虾



生猛 海鲜

LIVE
SEAFOOD

Fresh, plump and juicy oysters!

新鲜, 丰满, 多汁的生蚝!

① Raw Oyster

生吃生蚝



蚝 OYSTER

\$6

per pc / 每只
(min. 4 pcs / 至少4只)

Cooking Methods 煮法

- | | |
|------------------------------|-------------------------------------------|
| ① Raw
生吃 | ③ Baked with Cheese
芝士焗 |
| ② Steamed with Garlic
蒜蓉蒸 | ④ Deep-fried with Salt and Pepper
酥炸椒盐 |

生猛 海鲜

LIVE
SEAFOOD

2 Steamed Oyster with Garlic
蒜蓉蒸蚝



3 Baked Oyster with Cheese
芝士焗蚝



4 Deep-fried Oyster with Salt and Pepper
酥炸椒盐蚝



生猛 海鲜

LIVE
SEAFOOD



Fresh razor clam
topped with fragrant garlic
and served on a bed of vermicelli.

鲜蚶竹蚌配搭香蒜蓉

十大招牌
Top 10 Signatures

① Steamed Razor Clam
with Garlic and Vermicelli
蒜蓉粉丝蒸竹蚌

② Steamed Razor Clam
with Vermicelli and X.O. Sauce
X.O. 酱粉丝蒸竹蚌



竹蚌 RAZOR CLAM

\$13.8

per pc / 每只

Cooking Methods 煮法

① Steamed with Garlic
and Vermicelli
蒜蓉粉丝

② Steamed with Vermicelli
and X.O. Sauce
X.O. 酱粉丝蒸

生猛 海鲜

LIVE
SEAFOOD



① Geoduck Clam Sashimi
象拔蚌刺身



② Sautéed Geoduck Clam
油泡象拔蚌



③ Poached Geoduck Clam in Superior Stock
上汤灼象拔蚌



④ Stir-fried Geoduck Clam with X.O. Sauce
X.O. 酱炒象拔蚌



象拔蚌 GEODUCK CLAM

Market Price
时价

Cooking Methods 煮法

- | | |
|-----------------|-----------------------------------------|
| ① Sashimi
刺身 | ③ Poached in Superior Stock
上汤灼 |
| ② Sautéed
油泡 | ④ Stir-fried with X.O. Sauce
X.O. 酱炒 |

生猛 海鲜

LIVE
SEAFOOD

十大招牌
Top 10 Signatures

1 Grilled Marble Goby with Beancurd, Yam, Tomato, Pickled Vegetables and Cabbage in Collagen Broth

家乡烤笋壳 (养颜胶原蛋白)
Additional / 另加 \$12

A comforting and hearty delight starring grilled marble goby and vegetables in nourishing collagen broth, winning the hearts of the young and old alike.

丰富胶原蛋白汤为特色，是一道老少皆宜的佳肴。



鱼 FISH

Star Garoupa
东星斑

\$19.80
per 100g / 克

Marble Goby
笋壳

\$11
per 100g / 克

Blue Dotted Garoupa
蓝点西星斑

\$14
per 100g / 克

White Sultan
白苏丹

\$19.80
per 100g / 克

Black Garoupa
石斑

\$11
per 100g / 克

Cooking Methods 煮法

- | | |
|--------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------|
| 1 Grilled with Beancurd, Yam, Tomato, Pickled Vegetables and Cabbage in Collagen Broth
家乡烤 (养颜胶原蛋白)
Additional / 另加 \$12 | 5 Steamed with Spicy Assam Sauce, Tomato and Eggplant
亚然酱茄子番茄蒸 (娘惹式) |
| 2 Deep-fried
油浸 | 6 Steamed with Light Soy Sauce
清蒸 |
| 3 Deep-fried with Sour and Spicy Sauce topped with Shredded Mango
芒果丝酸辣酱炸 (泰式) | 7 Steamed with Preserved Radish
菜脯蒸 |
| 4 Braised in Claypot
砂煲焗 | 8 Steamed with Pickled Vegetables, Beancurd and Sour Plum
酸菜, 豆腐, 梅子蒸 (潮州式) |



十大招牌
Top 10 Signatures

2 Deep-fried Marble Goby
油浸笋壳



Deep-fried to golden-brown and bathed in soy sauce, this sought-after fish boasts crispy skin and flaky meat. A true heavenly indulgence!

炸至金黄色，外脆内嫩，超赞！

1 Deep-fried Marble Goby with Sour and Spicy Sauce topped with Shredded Mango
芒果丝酸辣酱炸笋壳 (泰式)



4 Braised Marble Goby in Claypot
烧煲焖笋壳



5 Steamed Black Garoupa with Spicy Assam Sauce, Tomato and Eggplant
亚叁酱茄子番茄蒸石斑 (娘惹式)



生猛 海鲜

LIVE
SEAFOOD

Steamed Star Garoupa with Light Soy Sauce
清蒸东星斑

6



Steamed Black Garoupa with Preserved Radish
菜脯蒸石斑

7



Steamed Blue Dotted Garoupa with Pickled
Vegetables, Beancurd and Sour Plum
酸菜，豆腐，梅子蒸蓝点西星斑 (潮州式)

8



海鲜
佳肴

SEAFOOD
DISHES



十大招牌
Top 10 Signatures

Stir-fried Thick Sea Cucumber
and Fish Maw with Spring Onions
葱烧鱼鳔厚海参

\$76



An aromatic and flavourful delicacy
that is lower-in-cholesterol
低胆固醇，高价值的美味佳肴！

十大招牌
Top 10 Signatures

Deep-fried Prawn with Wasabi-mayo
芥末虾球

\$28



The ORIGINAL award-winning creation in Year 2000.

同乐海鲜首创名菜 (2000年)，并赢得过大奖。

海鲜 佳肴

SEAFOOD
DISHES



Braised Giant Garoupa served in Claypot
砂锅红烧龙趸鱼

\$48



Braised Whole 3-head Abalone
with Broccoli
蚝皇原只三头鲍鱼

\$48
per person / 每位



Braised Sliced Abalone with Spinach
鲍片扒菠菜

\$48



Poached Garoupa Fillet in Superior Stock
and Chinese Wine with Celery
米酒芹香浸斑球

\$38



海鲜 佳肴

SEAFOOD
DISHES



TungLok Curry Fish Head
同乐咖喱鱼头

\$38



Sautéed Scallop with X.O. Sauce
X.O. 酱爆带子

\$38



Stir-fried Prawn with Dried Chilli
宫保虾球

\$28



Deep-fried Canadian Sea Perch
油浸加拿大深海鲈鱼

\$18

per person / 每位



家禽肉

MEAT AND
POULTRY



Pan-grilled Black Pepper Beef Cubes
with Fried Garlic
蒜片黑椒牛柳粒

\$28



Juicy beef cubes drenched in black pepper sauce, complete with fragrant sliced garlic.

牛肉多汁，搭配香蒜片。

Roast Irish Duck
爱尔兰烧鸭

\$44 \$80

half / 半 whole / 全



Sautéed Sliced Beef with Ginger
and Spring Onions

姜葱炒牛肉

\$22



Crispy Chicken
蒜香脆皮鸡

\$22 \$40

half / 半 whole / 全



Grandma Braised Pork with Abalone
鲍鱼外婆红烧肉

\$38



家禽肉

MEAT AND
POULTRY



Honey Baked Pork Rib
蜜汁烧焗排骨

\$12.8
per pc / 每件



Meaty pork rib glazed with Chef's special honey blend, baked to a smoky fragrance.

用厨师特制蜜汁焗烤，香气四溢。

Beef Short Rib
with Chef's Special Sauce
京都牛仔骨

\$28



Oven-baked Coffee Pork Rib
with Almond Flakes
杏仁咖啡排骨

\$22



Sweet and Sour Kurobuta Pork
with Pineapple
菠萝黑豚咕嚕肉

\$24



Home-style Crispy Pork
家乡香酥肉

\$22



家禽肉

MEAT AND
POULTRY



Peking Duck 北京烤鸭

\$50

half / 半

\$98

whole / 全



Known as the "Wagyu of Duck", Irish duck boasts tender and juicy meat with crispy skin.

爱尔兰鸭称为“鸭中和平”，皮脆肉嫩，香气浓郁，味道更是美妙无比。

Stir-fried Duck Rack 二度炒鸭架

\$10

half / 半

\$15

whole / 全

Cooking Methods 煮法

① Ginger and Spring Onions
姜葱

② 'Mala'
麻辣

蔬菜豆腐

VEGETABLES & BEANCURD



Sautéed Seafood and Vegetables
served in Yam Ring
佛钵飘香

\$30

Local-favourite dish featuring crispy yam ring
with assorted seafood and vegetables.

本地风味，芋头加海鲜，传统又美味。



Braised House Special Beancurd
with Nameko Mushroom and Vegetables
三层楼豆腐

\$20

Another TungLok's ORIGINAL creation in
Year 1997 that is both healthy and delicious.
另一道同乐首创名菜(1997年)，健康美味，百次不厌。



蔬菜豆腐

VEGETABLES & BEANCURD

Vegetables Selection

蔬菜类

\$20

Asparagus, 'Kai Lan', Green Cabbage, Milk Cabbage
芦笋, 芥兰, 油麦菜, 奶白



Cooking Methods 煮法

1 Stir-fried
清炒

2 Stir-fried with Garlic
蒜蓉炒

3 Stir-fried with Oyster Sauce
蚝油炒

Sautéed Chinese Spinach
with Three Kinds of Eggs
三色蛋苋菜

\$20



Braised Eggplant with Minced Pork
served in Claypot

鱼香茄子煲

\$20



Baby 'Kai Lan'
served with Chinchalok Sauce
葱油芥兰仔 (配于小虾脆酱)

\$18



Sambal Kang Kong
马来风光

\$18



饭与
面

RICE &
NOODLES



Braised Noodles
with Live Boston Lobster
波士顿生猛龙虾焖面

\$88



Sweet and succulent Boston lobster meat paired with springy noodles.

深青波士顿龙虾焖生面，Q弹鲜甜。

饭与面

RICE & NOODLES



Norwegian Salmon Fried Rice
with X.O. Sauce

X.O. 酱挪威三文鱼炒饭

\$24

A plate of diced Norwegian salmon rice fried
with piquant X.O. sauce.

使用新鲜挪威三文鱼与同乐招牌 X.O. 酱，相得益彰！



Fried Seafood 'Mee Sua'
潮州炒面线

\$22

饭与面

RICE &
NOODLES




Braised Seafood Rice Vermicelli

招牌海鲜白米粉

\$28



Seafood Mee Goreng 

马来海鲜炒面

\$22



Stewed 'Ee-fu' Noodles

干烧伊面

\$18



饭与面

RICE &
NOODLES



Poached Rice with Seafood
海鲜泡饭

\$12

per person / 每位



Fried Prawn 'Hor Fun' in Egg Gravy
滑蛋虾球河粉

\$28



Crab Meat Fried Rice
蟹肉炒饭

\$34



Seafood Crispy Noodles
海鲜煎面

\$22



甜品

DESSERT

Yam Paste with Ginkgo Nuts
served in Young Coconut
椰盅白果芋泥

\$10



Chilled Black Glutinous
Rice with Durian Purée
and Coconut Ice-cream
served in Young Coconut
南洋飘香

\$12



Chilled Lemongrass Jelly
with Lime Sorbet
青柠冰香茅冻

\$8



甜品

DESSERT

Sesame Glutinous Rice Ball
coated with Peanut Crumbs

擂沙汤圆

\$6.8

4 pcs / 粒



Double-boiled Peach Gum
with Longan Syrup

八宝炖桃胶

\$12



Double-boiled Almond Cream
with Egg White served in Young Coconut

椰盅蛋白杏仁露

\$10



Chilled Mango Cream with Coconut Ice-cream,
Pomelo and Sago

雪山杨枝甘露

\$8



Red Bean Pancake

豆沙锅饼

\$8



Chilled Herbal Jelly
with Longan Syrup

清汤龟苓膏

\$8





