

同樂

經典

TUNGLOK
SIGNATURES



荣誉奖项

新加坡餐饮业协会主办美食大奖

- 2022年度最佳中式家常餐饮
- 2021年度最佳中式家常餐饮
- 2018年度最佳中式家常餐饮
- 2017年度最佳中式连锁餐饮
- 2016年度最佳中式家常餐饮
- 2015年度最佳中式连锁餐饮
- 行业优秀奖 (高级餐厅组) 2011/2012年度, 冠军
- 最佳中餐厅奖 (高级餐厅组) 2012年度, 亚军
- 2012年度最受欢迎中餐厅奖

新加坡餐饮业协会主办星厨争霸赛

- 亚洲专业部类, 2015年度, 保健促进局健康菜单奖
- 亚洲专业部类, 2015年度, 冠军
- 2011年度总决赛季军; 2012年度总决赛亚军

AsiaOne民众票选

- 2008, 2011/2012 年度中餐第一名
- 2011/12年度最佳中式餐厅

美国服务科学院

- 2011年度国际五星钻石奖

第七届中国烹饪世界大赛 (2012年)

- 特金奖

AWARDS

Epicurean Star Award by Restaurant Association of Singapore

- Best Chinese Restaurant (Casual Dining), 2022
- Best Chinese Restaurant (Casual Dining), 2021
- Best Chinese Restaurant (Casual Dining), 2018
 - Best Chinese Chain Restaurant, 2017
 - Best Chinese Casual Dining, 2016
 - Best Chinese Chain Restaurant, 2015
- Business Excellence Award (Fine Dining) Finalist, Winner 2011/2012
- Best Chinese Restaurant Award (Fine Dining) 2012 (1st Runner Up)
- Most Popular Chinese Restaurant Winner 2012

Star Chef Competition by Restaurant Association of Singapore

- Asian Professional Category, HPB Healthier Menu Award, 2015
- Asian Professional Category, Champion 2015
- Overall Winner 2011 (2nd Runner Up), 2012 (1st Runner Up)

AsiaOne People's Choice Award

- Achieved top recognition as No.1 Chinese Restaurant 2008, 2011/2012

The American Academy of Hospitality Sciences

- International Star Diamond Award 2011

7th World Championship of Chinese Cuisine 2012

- Outstanding Gold Award

Singapore Tatler Magazine

- Best Restaurant Guide Selection

In 1984, Mr Andrew Tjioe founded TungLok Group with the opening of TungLok Shark's Fin Restaurant at Liang Court Shopping Centre. Setting itself apart from traditional Chinese restaurants, the flagship restaurant offered an exclusive collection of fine Cantonese cuisine.

At a time when fine dining Chinese was a rarity, the restaurant stood out very well in the F&B scene and was synonymous with presenting quality cuisine fit for kings. It was best known for throwing Chinese State banquets periodically between 1990 to 2000 when it invited masterchefs from China's magnificent Great Hall of the People and Diaoyutai State guest house to stage a culinary extravaganza. These masterchefs have prepared food for World Leaders and State Dignitaries who visit China on official missions.

This flagship restaurant was later renamed TungLok Restaurant and continued to delight ardent followers with its traditional Cantonese culinary masterpieces. TungLok was a part of many happy occasions: birthdays, anniversaries, weddings, and celebrations of sorts.

In mid-2007, the restaurant relocated to Clarke Quay Central when Liang Court Shopping Centre underwent a major refurbishment. At the same time, its name was changed to TungLok Signatures. The same dedicated team of chefs and service staff continued to provide its steady stream of frequent diners with the best of Cantonese delicacies and warm service.

TungLok Signatures has since expanded to 2 outlets: Orchard Rendezvous Hotel and Clarke Quay Central.

For 3 decades, our chefs' efforts centred upon a menu which features a unique combination of traditional cuisine, but with a dash of contemporary creations. Moving forward, and for many generations to come, they will continue to bring you an enjoyment of these authentic tastes through both classic and new creations - coupled with TungLok's distinctive touch - at TungLok Signatures.

1984年, 周家萌先生在亮阁购物中心创办了同乐集团的第一家餐厅: 同乐鱼翅酒家——那是一家以提供优质港式粤菜与海味佳肴为主的高级餐厅。

在那个高级中餐比较少见的中餐发展时期, 同乐鱼翅酒家鹤立鸡群, 赢得了无数的美誉。从1990年到2000年, 同乐邀请了来自中国人民大会堂和钓鱼台国宾馆, 曾经为来自世界各国领导人和政要们烹饪过高级美食的大师们来到新加坡, 展示他们精湛的厨艺, 轰动遐迩, 使同乐成为家喻户晓的品牌。

这间旗舰店在稍后更名为同乐酒家, 继续为各界饕客们烹饪经典的佳肴。

2007年, 由于亮阁购物中心进行大装修, 同乐餐厅迁移至克拉克码头中央城, 同时也更名为同乐经典。

如今, 同乐经典有两间门店, 分别位于乌节广场酒店和克拉克码头中央城。历经了30多年的征程, 我们的专业团队不断努力致力于把最精美的作品呈献给所有美食爱好者。



\$62

龙虾双辉映
Lobster prepared
in Two Ways
a) 秘汁煎扒
Pan-fried Lobster Steak
with Chef's Special Sauce
b) 鲜果冻
Chilled and served
with Fresh Fruit



\$22

脆皮银雪鱼
Crisp-fried Cod



\$18

香煎西班牙
伊贝利黑毛猪
Pan-fried
Spanish Iberico Pork

TOP EIGHT
SIGNATURE
DISHES

8

八大
经典

每一道精彩的佳肴，都是同乐的经典菜品，引人入胜的美食境界，闪烁出与众不同的尊贵风范。拣选最新鲜的食材，凭借高超的厨艺，演绎出不一样的中菜风格，既保留传统精髓，又不失时尚特色。色香味形，美轮美奂。丰富多彩的选择，让任何一种聚餐，都成为一次难忘的回忆。

We present to you a sublime dining experience with our signature TungLok dishes that are set to satisfy your distinguished palette. Each dish brings together the freshest ingredients, coupled with traditional and contemporary Chinese preparation styles. Delicious in taste; delightful in sight. With an extensive variety to suit all tastes, these all-time premium selections are certain to impress at any occasion.



\$10

创意花菇三品
Shiitake
Mushroom Trio



\$22

爱尔兰鸭鹅肝
素方薄饼伴鲜果冻
Pan-seared French Foie Gras
with Sliced Roast Irish Duck
served with Pancake
and Fruit Jelly

\$25

两仪海斑球
Garoupa prepared
in Two Ways

a) 白胡椒凤胎蒸
Steamed with Egg White
and White Pepper
b) 蜜汁芥末
Deep-fried with Wasabi-mayo and
Honey Mustard Sauce



\$38

南瓜玉液海皇
Double-boiled Abalone with Seafood,
Sliced Ham and Cream of Pumpkin
served in Mini Pumpkin

\$12.8

两味虾球
Deep-fried Prawn prepared in Two Ways
a) 蜜汁芥末
Wasabi-mayo and
Honey Mustard Sauce
b) 金沙翠盏
Salted Egg Yolk



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。

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



有米猪。。。

(原名炭烧糯米猪)

故名思义。。

乳猪酿上糯米而烧。

制作考究: 需经多重步骤而成。

乳猪先清洗, 泵水, 上皮, 去骨, 入味, 风干, 酿入炒香糯米饭捆绑炭烧。时间火候控制考究厨师用心的功夫。

效果: 乳猪香脆, 刀切嚓嚓有声, 糯米香软而不粘不腻, 饭粒可见。

Roast Suckling Pig stuffed with Glutinous Rice

Preparing the perfect suckling pig is an art. First, you meticulously clean the pig, inside out. Then you slowly marinate it and make sure the flavour is evenly spread out. Next, stuff the inside with fluffy and fragrant glutinous rice. When all is ready, roast the pig over a very carefully-controlled fire till the meat is cooked just right: with its moisture retained and its skin golden brown, super thin and crispy to an irresistible crunch. Finally, time for you to indulge in this absolutely heavenly delicacy.

01

有米猪 (需预定)

Roast Suckling Pig
stuffed with Glutinous Rice
(only at Orchard Rendezvous Hotel)
(Advance Order Required)

\$428 (全/Whole)



02

黑椒煎澳洲乳羊鞍
Pan-fried Rack of Lamb
with Black Pepper Sauce
\$18 (每位/Per Person)



03

香煎牛柳
Pan-seared Beef Tenderloin
\$18 (每件/Per Pc)



04

香煎西班牙伊贝利黑毛猪
Pan-fried Spanish Iberico Pork
\$18 (每位/Per Person)



05

岩盐煎霜降和牛 (80克)
Pan-seared Australian Wagyu Beef (80g)
\$48 (每位/Per Person)



06

碳烧乳猪全体 (需预定)
Roast Suckling Pig (Advance Order Required)
\$368 (全/Whole)





TREASURES
OF THE SEA
AND STEWED
DELICACIES

海味

甜純品



01

海派葱烧海参
Braised Sea Cucumber
with Leek in Thick Sauce

\$68

02

爱尔兰鸭鹅肝素方薄饼伴鲜果冻
Pan-seared French Foie Gras
with Sliced Roast Irish Duck
served with Pancake and Fruit Jelly

\$22 (每位/Per Person)



03

鲍汁松露扣龙掌

Braised Crocodile Palm with
Truffle in Abalone Sauce

\$68



04

花胶土鸡汤

Traditional Double-boiled Fish Maw
with Santori Chicken Soup

\$38 (每位/Per Person)



05

创意花菇三品

Shiitake Mushroom Trio

\$10 (每位/Per Person)



06

南瓜玉液海皇

Double-boiled Abalone with Seafood,
Sliced Ham and Cream of Pumpkin
served in Mini Pumpkin

\$38 (每位/Per Person)



同樂

07

鲍汁煎法国鹅肝伴野菌

Pan-seared French Foie Gras and Mushroom
with Abalone Sauce

\$28 (每位/Per Person)



08

红烧原只澳洲青边鲍

Braised Whole Australian Greenlip Abalone

(时价/Market Price)



09

澳洲干鲍

Braised Australian Dried Abalone

(时价/Market Price)



10

红烧花胶野菌菜苗

Stewed Fish Maw with Wild Fungus
and Vegetables

\$48 (每位/Per Person)



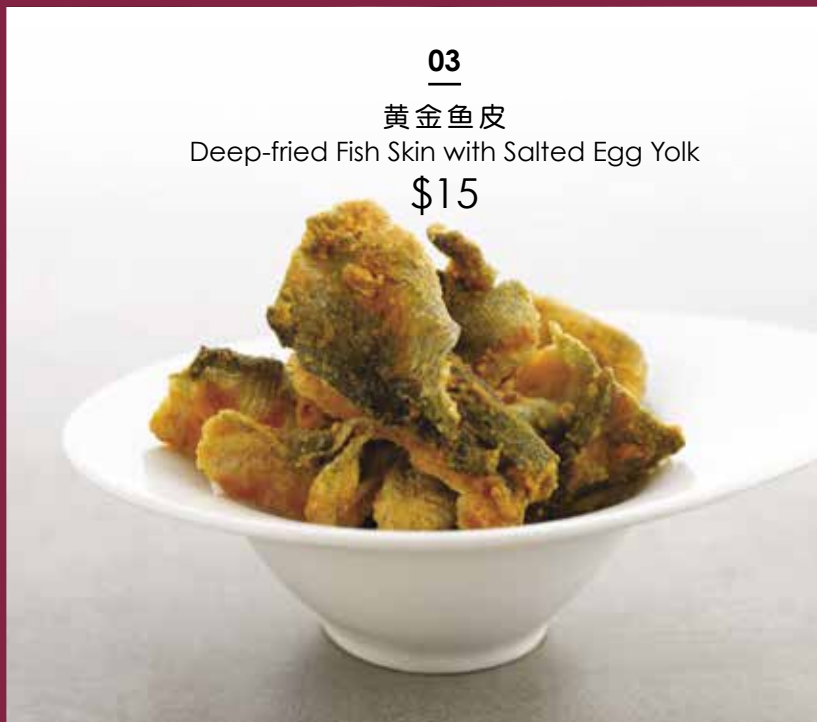




01
碳烧火腩
Crispy Roast Pork Belly
\$15



02
X.O. 酱鸭舌
Stewed Duck Tongue with X.O. Chilli Sauce
\$15



03
黄金鱼皮
Deep-fried Fish Skin with Salted Egg Yolk
\$15



04
琥珀桃仁
Honey Walnut
\$12



05
卤水豆腐
Soy Sauce Beancurd
\$10

06

麻酱秋耳

Chilled Black Fungus with Sesame Sauce

\$10



07

清新小番茄

Refreshing Cherry Tomato

\$10



08

陈醋皮蛋子姜

Century Egg with Ginger and Vintage Vinegar

\$10



09

拍蒜小胡瓜

Japanese Cucumber with Garlic Sauce

\$10





01

金陵片皮鴨

Roast 'Jin Ling' Duck

\$48 (半/Half) | \$88 (全/Whole)



02

碳烧爱尔兰鸭

Crispy Roast Irish Duck

\$40 (半/Half) | \$76 (全/Whole)



03

去骨香酥鸭

De-boned Crispy Duck

\$36



04

蜜汁叉烧

Barbecued Honey 'Char Siew'

\$28



05

川酱熏鸭胸素方荷叶饼

Smoked Duck Breast served with Lotus Bun

\$30 (6片/Pcs)



06

脆皮樱花鸡

Crispy Sakura Chicken

\$26 (半/Half) | \$50 (全/Whole)



07

烧味三拼

(油鸡, 叉烧, 腩丁)

Barbecued Platter

(Soy Sauce Chicken,

Barbecued Honey 'Char Siew',

Crispy Roast Pork Belly)

\$45





01

宋嫂鱼羹

Braised Fish Bisque

\$18 (每位/Per Person)



02

蟹肉粟米羹

Braised Crab Meat with Sweet Corn Soup

\$18 (每位/Per Person)



03

黄焖鱼鳔羹

Braised Fish Maw Bisque

\$18 (每位/Per Person)

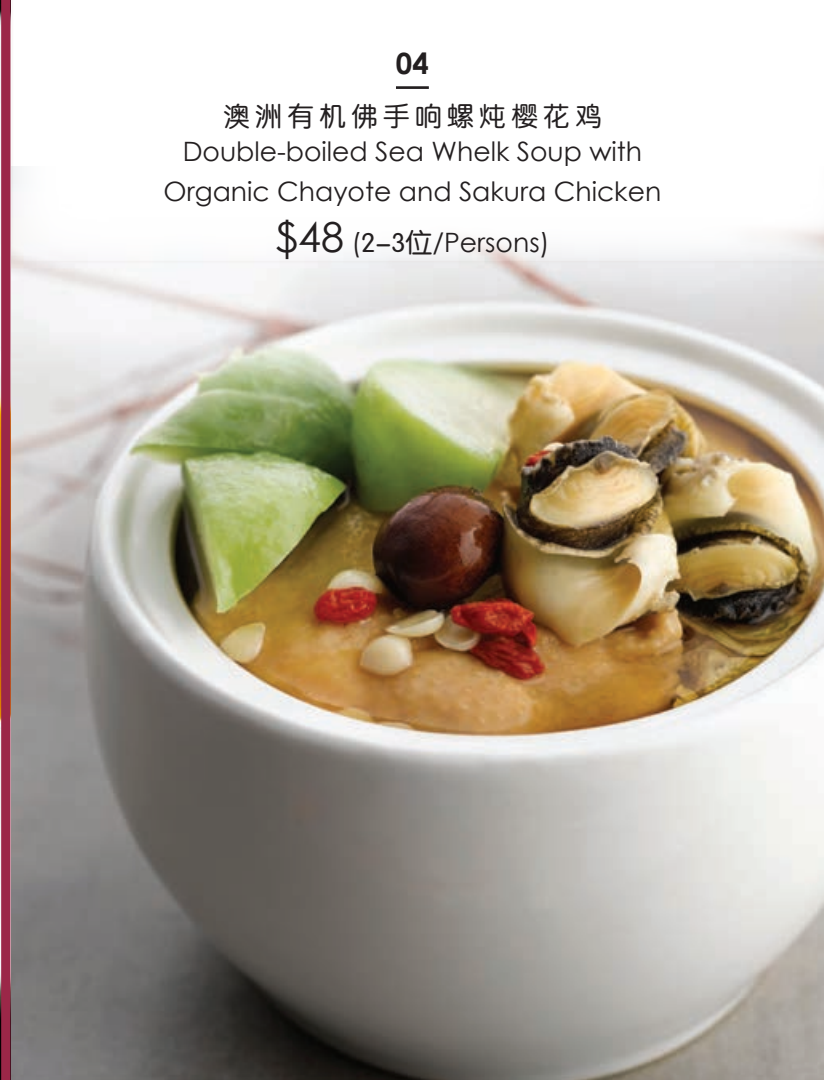


04

澳洲有机佛手响螺炖樱花鸡

Double-boiled Sea Whelk Soup with
Organic Chayote and Sakura Chicken

\$48 (2-3位/Persons)





需预订
ADVANCE ORDER
REQUIRED

01

虾 Prawn

\$10 (每100克/g)

02

本地龙虾 Local Lobster
(时价/Market Price)

03

澳洲龙虾
Australian Lobster
(时价/Market Price)

04

笋壳 'Soon Hock'
\$14 (每100克/g)

05

水果鱼 Fruit Fish
(时价/Market Price)

06

老虎斑 Tiger Garoupa
(时价/Market Price)

07

东星斑 Star Garoupa
(时价/Market Price)

08

青衣 Green Wrasse
(时价/Market Price)

09

老鼠斑 Polka Dot Garoupa
(时价/Market Price)

10

野生白苏丹
Wild White Sultan Fish
(时价/Market Price)

11

加拿大象拔蚌
Canadian Geoduck Clam
(时价/Market Price)

12

苏格兰竹蚌
Scottish Bamboo Clam
(时价/Market Price)

13

亚拉斯加蟹
Alaskan King Crab
(时价/Market Price)

游水

海鲜

LIVE
SEAFOOD



14

招牌螃蟹
Signature Crab

\$118 (1公斤/kg)

煮法：咖喱/白胡椒/辣椒
Cooking Methods: Curry Sauce/
White Pepper Sauce/Chilli Sauce



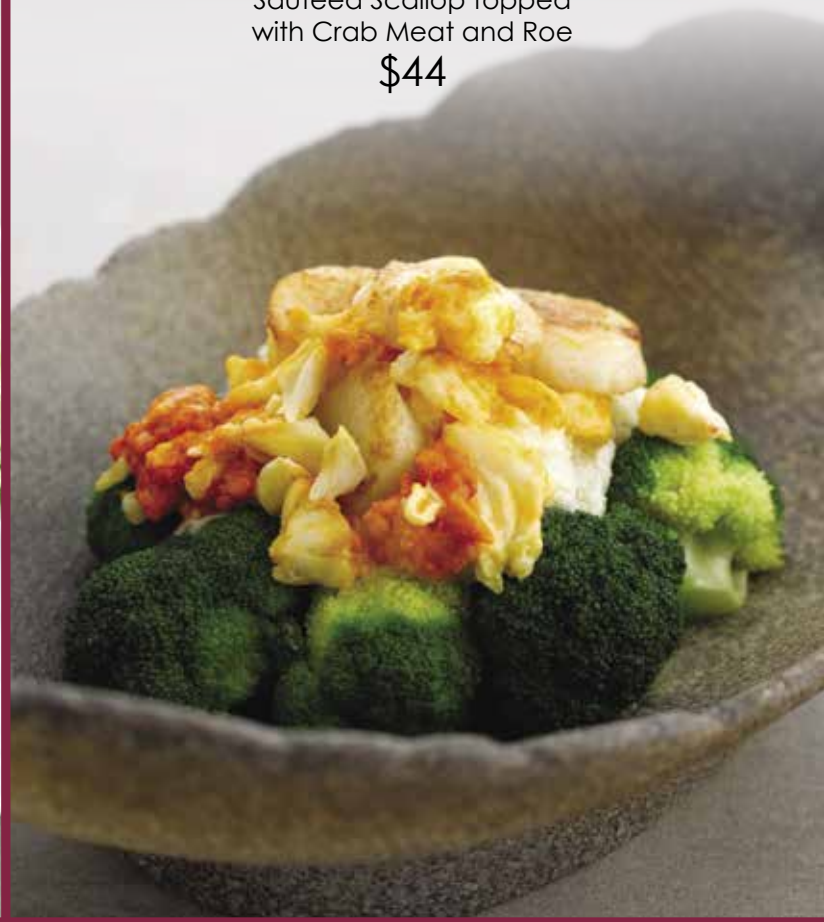
15

特制茄汁虾碌
Deep-fried Prawn with
Special Tomato Sauce
\$34



16

碧玉珊瑚炒带子
Sautéed Scallop topped
with Crab Meat and Roe
\$44



17

同乐咖哩虾(伴馒头)
TungLok's Signature Curry Prawn
served with Fried Bun
\$34



18

芥末虾球
Deep-fried Prawn with
Wasabi-mayo Sauce
\$32



19

兰花百合炒海斑球
Sautéed Garoupa Fillet
with Broccoli and Lily Bulbs

\$42



20

白胡椒粉丝生虾煲
Braised Live Prawn and Vermicelli with
White Pepper Sauce served in Claypot

\$34



21

金沙银雪鱼
Deep-fried Cod with Salted Egg Yolk

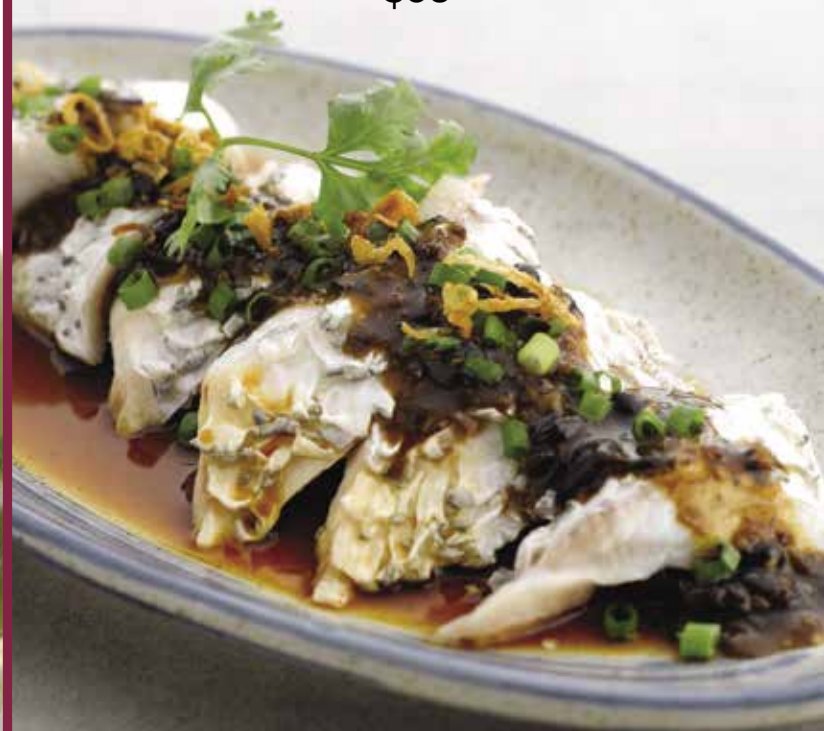
\$38



22

荫豉蒜蒸海鲈腩
Steamed Sea Bass Belly with
Black Bean Sauce and Garlic

\$38



23

古法蒸笋壳

Traditional Cantonese-style
Steamed 'Soon Hock'

\$42



24

洞庭金沙虾球

Deep-fried Prawn coated with Salted Egg Yolk

\$32



25

石锅烧海斑件

Braised Sliced Garoupa served in Hot Stone Pot

\$48



26

米酒芹香蒸海斑球

Steamed Garoupa Fillet in
Chicken Stock and Wine

\$48



27

砂煲凉瓜豆腐焖笋壳

Braised Sliced 'Soon Hock' with
Bitter Gourd and Beancurd served in Claypot

\$42



28

厨师龙虾扒

Pan-fried Lobster Steak with Chef's Special Sauce

\$58 (每位/Per Person)



29

两味虾球

Deep-fried Prawn prepared in Two Ways

a) 蜜汁芥末

Wasabi-mayo and
Honey Mustard Sauce

b) 金沙翠盏

Salted Egg Yolk

\$12.8 (每位/Per Person)



30

两仪海斑球

Garoupa prepared in Two Ways

a) 白胡椒凤胎蒸

Steamed with Egg White and White Pepper

b) 蜜汁芥末

Deep-fried with Wasabi-mayo and Honey Mustard Sauce

\$25 (每位/Per Person)



31

脆皮银雪鱼

Crisp-fried Cod

\$22 (每位/Per Person)



32

龙虾双辉映

Lobster prepared in Two Ways

a) 秘汁煎扒

Pan-fried Lobster Steak with Chef's Special Sauce

b) 鲜果冻

Chilled and served with Fresh Fruit

\$62 (每位/Per Person)



33

豉油皇煎老虎虾

Deep-fried Tiger Prawn
with Supreme Soya Sauce

\$16.8 (每位/Per Person)





CLASSICS

精品

菜品

01

黑椒野菌牛柳粒

Sautéed Beef Cubes with Wild Fungus
and Black Pepper Sauce

\$38



02

腊肠滑鸡冬菇煲

Braised Chicken with Chinese Sausage and
Mushroom served in Claypot

\$24



03

梅菜咸鱼蒸肉饼

Steamed Minced Pork with
Salted Fish and Vegetables

\$24



04

枝竹牛筋腩煲
Stewed Beef Brisket and Tendon
with Beancurd Skin

\$34



05

干葱豆豉鸡煲
Braised Chicken with Onion and Black Bean Sauce

\$24



06

菠萝咕嚕肉
Sweet and Sour Pork with Pineapple

\$24



07

咸鱼鸡粒豆腐煲
Braised Beancurd with Salted Fish
and Diced Chicken served in Claypot

\$24



08

同乐元蹄
TungLok Pork Shank

\$30



09

黄焖竹炭豆腐

Braised Bamboo Charcoal Beancurd
with Green Vegetables in Pumpkin Sauce

\$28



10

海鲜豆腐煲

Braised Beancurd with
Seafood served in Claypot

\$32



11

田翠八景

The Eight Treasures

云耳, 莲藕, 东菇, 福果, 百合, 芦笋, 白雪菌, 素方
Snow Fungus, Sliced Lotus Root, Shiitake Mushroom,
Ginkgo Nuts, Fresh Lily Bulbs, Asparagus,
Hon Shimeji Mushroom and Beancurd Skin

\$26



12

家常豆腐

Braised Beancurd with Lotus Root and Black Fungus

\$24



13

香煎滑蛋虾仁

Stir-fried Shrimp with Egg

\$26



14

虾干肉末煮津白

Boiled Chinese Cabbage with
Minced Pork and Dried Shrimp

\$24



15

三皇蛋菜苗

Poached Seasonal Vegetables with
Three Kinds of Eggs

\$24



16

虾米节瓜粉丝煲

Braised Vermicelli with Hairy Gourd and
Dried Shrimp served in Claypot

\$24



17

榄菜肉末茄子四季豆

Wok-fried French Beans and Eggplant
with Minced Pork and Salted Olive

\$24



18

王子豆腐煲

Braised Beancurd with Eggplant and
Minced Pork served in Claypot

\$24



19

红枣云耳蒸鸡

Steamed Chicken with
Red Date and Black Fungus

\$24





NOODLES
& RICE



面

饭



01

腊味爽肉芋粒石锅饭
Hot Stone Rice with Diced Taro,
Chinese Sausage and Tender Pork
\$24



02

爽肉酸菜泡云南米线
Poached Yunnan 'Mee Sua'
with Sliced Tender Pork and Pickled Vegetables
\$24



03

和牛松石锅菜饭
Hot Stone Rice with Wagyu Beef
\$32



04

元贝赛螃蟹焖米粉
Braised Rice Vermicelli with Conpoy and Egg White
\$34



05

榄菜肉丝芥兰炒河粉

Wok-fried 'Hor Fun' with Shredded Pork
and Salted Olive

\$24



06

福建炒饭

Hokkien-style Fried Rice

\$24



07

干烧伊面

Stir-fried 'Ee-fu' Noodles with Straw Mushroom

\$20



08

云彩生虾煎生面

Crispy Noodles with Prawn and Greens

\$28



09

荷香海鲜焗饭

Baked Lotus Rice with Seafood and Cheese

\$32



10

生拆蟹肉西施泡饭

Poached Rice with Fresh Crab Meat
in Superior Broth

\$32

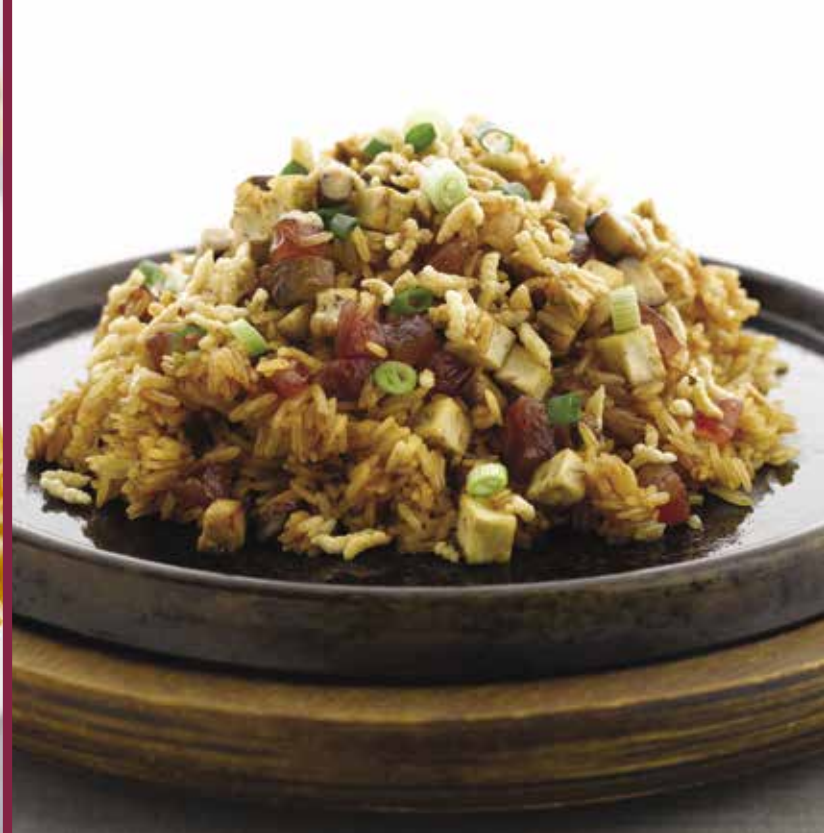


11

石板生炒腊味糯米饭

Fried Glutinous Rice with Assorted Preserved Meat
served on Hot Plate

\$28



12

姜葱龙虾扒焖稻庭面
Braised Inaniwa Noodles with Lobster Steak
in Ginger and Onion Sauce

\$58 (每位/Per Person)



13

泉水蛋酸菜元贝泡云南米线
Poached Yunnan 'Mee Sua' with Conpoy,
Egg and Preserved Vegetables

\$14.8 (每位/Per Person)



14

鱼面筋泡米线
Poached 'Mee Sua' with Fish Puff

\$8.8 (每位/Per Person)



15

姜葱老虎虾焖稻庭面
Braised Inaniwa Noodles with Tiger Prawn
in Ginger and Onion Sauce

\$19.8 (每位/Per Person)





DESSERT

甜品

01

流沙煎堆

Deep-fried Sesame Ball with
Salted Egg Yolk Filling

\$5.5 (3粒/Pcs)



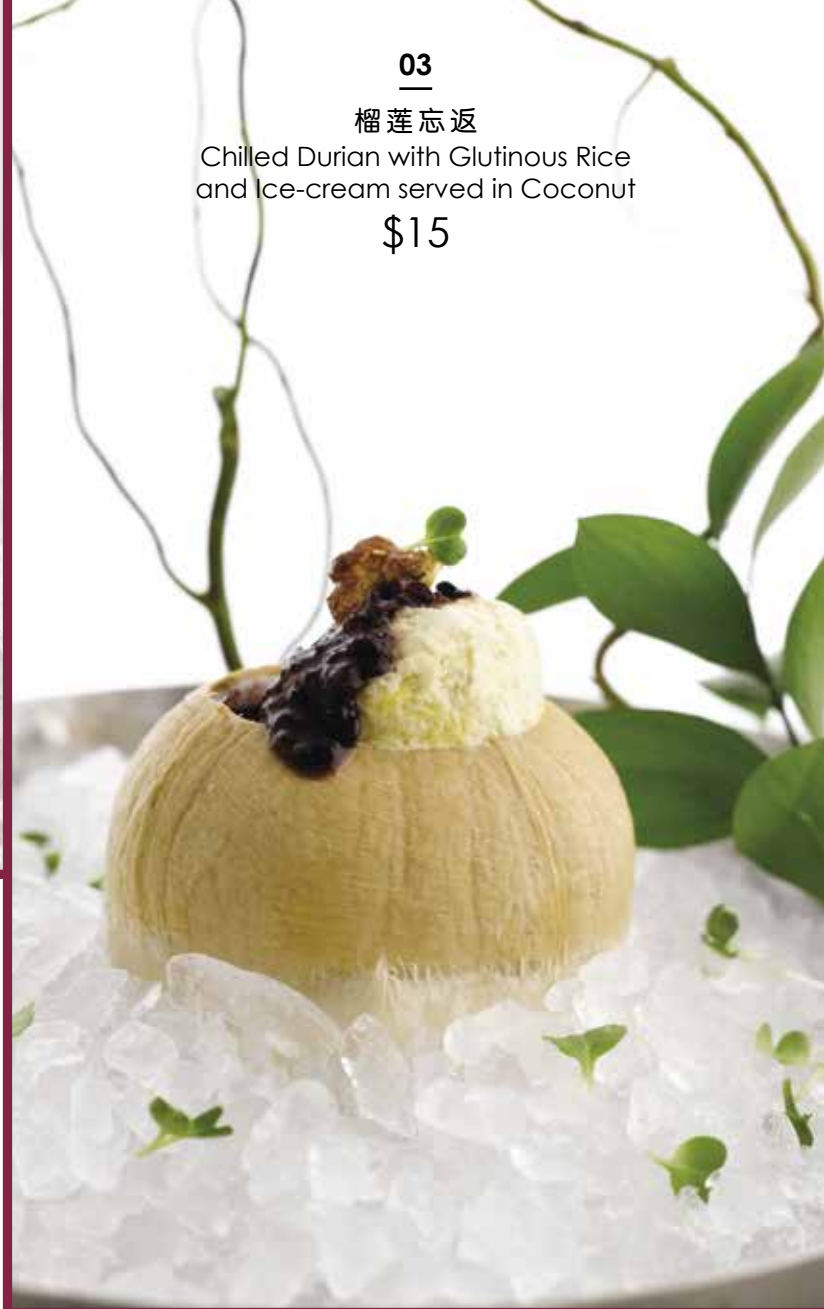
02

雪山牛油果紫米冻
Chilled Avocado with Purple Rice and Ice-cream
\$8



03

榴莲忘返
Chilled Durian with Glutinous Rice
and Ice-cream served in Coconut
\$15



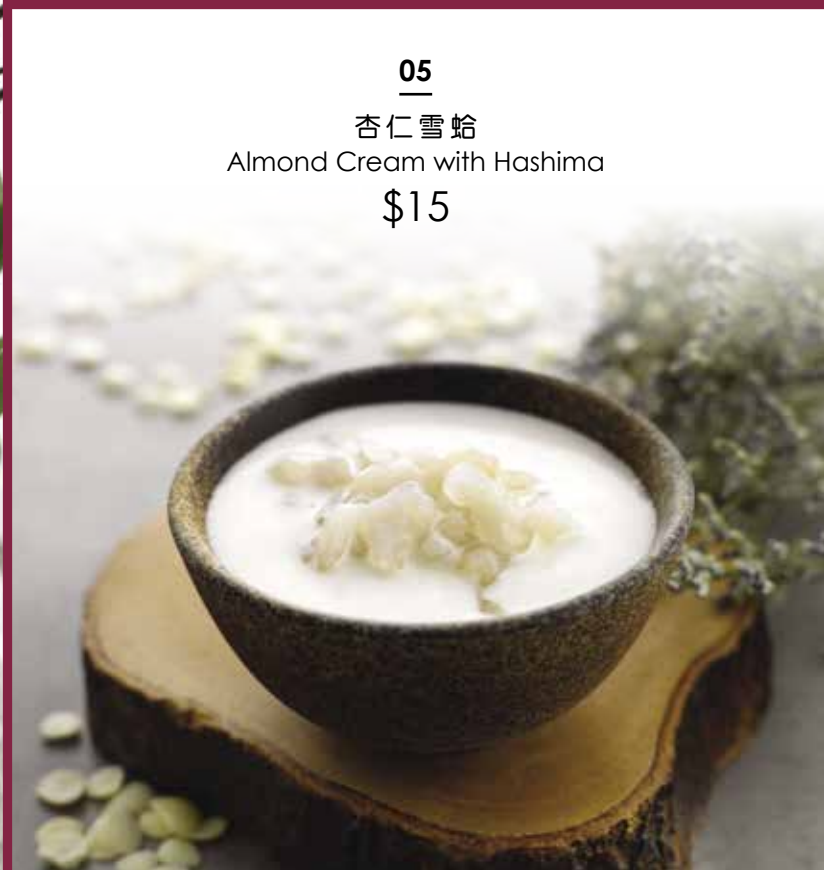
04

经典试管果汁
Signature Test Tube Juice
\$3 (每枝/Per Tube)



05

杏仁雪蛤
Almond Cream with Hashima
\$15



06

杨枝甘露

Chilled Mango Cream with Pomelo and Sago

\$8



07

蛋白杏仁露

Almond Cream with Egg White

\$8



08

杏汁官燕

Almond Cream with Superior Bird's Nest

\$58



09

荔枝雪葩香茅芦荟冻

Chilled Lemongrass Jelly with Aloe Vera
topped with Lychee Sorbet

\$8



10

清炖桂花雪蛤

Double-boiled Hashima with Rock Sugar

\$15



11

青柠雪葩杨枝豆花布丁
Chilled Mango Cream with
Beancurd Pudding and Lime Sorbet

\$8



12

流沙寿包
Longevity Bun with Salted Egg Yolk Filling

\$1.2 (每粒 / Per Pc)



13

雪中情怀
Chilled Mango, Pomelo and Sago
with Ice-cream served in Coconut
\$12

