

真 誠 服 务 ★ 宾 至 如 归

作为第一家采用自动轨道式送餐系统的中餐厅，同樂小聚提供高品质手工点心，现点现做，即蒸即送。此外，还有一系列中式佳肴菜，如珠光宝气、海鲜焖米粉、四杯豉油鸡、兴化扁食等，由技艺高超的厨师团队为您精心烹制。宾朋畅享，合家欢聚，请到**同樂小聚**。



As the first Chinese restaurant in Singapore to launch the automated tray delivery system, TungLok Teahouse offers high quality, handmade dim sum - made on the spot, steamed to order.

There is also an exquisite range of Chinese favourites curated by a team of highly-skilled chefs. Reminisce the taste of yesteryears with simple pleasures, heavenly treasures at TungLok Teahouse today.



Spicy 辣



Signature 贊

九大名菜

SIGNATURE DISHES

珠光宝气

荟萃上等海味，汁溢香浓的带子、虾，满载着丰收的幸福与喜乐。新鲜的蟹肉、红斑鱼昭示着美满和富足。放在土豆炸制的雀巢里，整道菜色富丽堂皇，香气四溢，是与家人朋友共享的高档美食！



Seafood Treasure Bowl

【\$42】

A luxurious feast featuring the finest seafood. The juicy and flavourful scallops and prawns symbolise bountiful harvest and joy. The fresh crab meat and garoupa represent fullness and prosperity. Presented in a delicate potato nest, this dish is a masterpiece of taste and presentation, perfect for sharing and indulging with your loved ones and friends!

★ ★
九大名菜
SIGNATURE DISHES
★ ★



海鲜焖米粉 Braised Rice Vermicelli with Seafood **【\$22】**



X.O. 酱粉丝虾煲 Braised Prawn and Vermicelli with X.O. Sauce in Claypot 🍷 **【\$28】**

★ ★
九 大 名 菜
SIGNATURE DISHES
★ ★



姜米酒浸星斑球煲

**Stewed Sliced Star Garoupa
with Ginger Rice Wine in Claypot**

【\$32】



荷塘月色

**Stir-fried Asparagus and Lotus Root with Cashew Nuts,
Black Fungus, Lotus Seeds and Lily Bulbs**

【\$16】

★ ★
九大名菜
★ ★
SIGNATURE DISHES



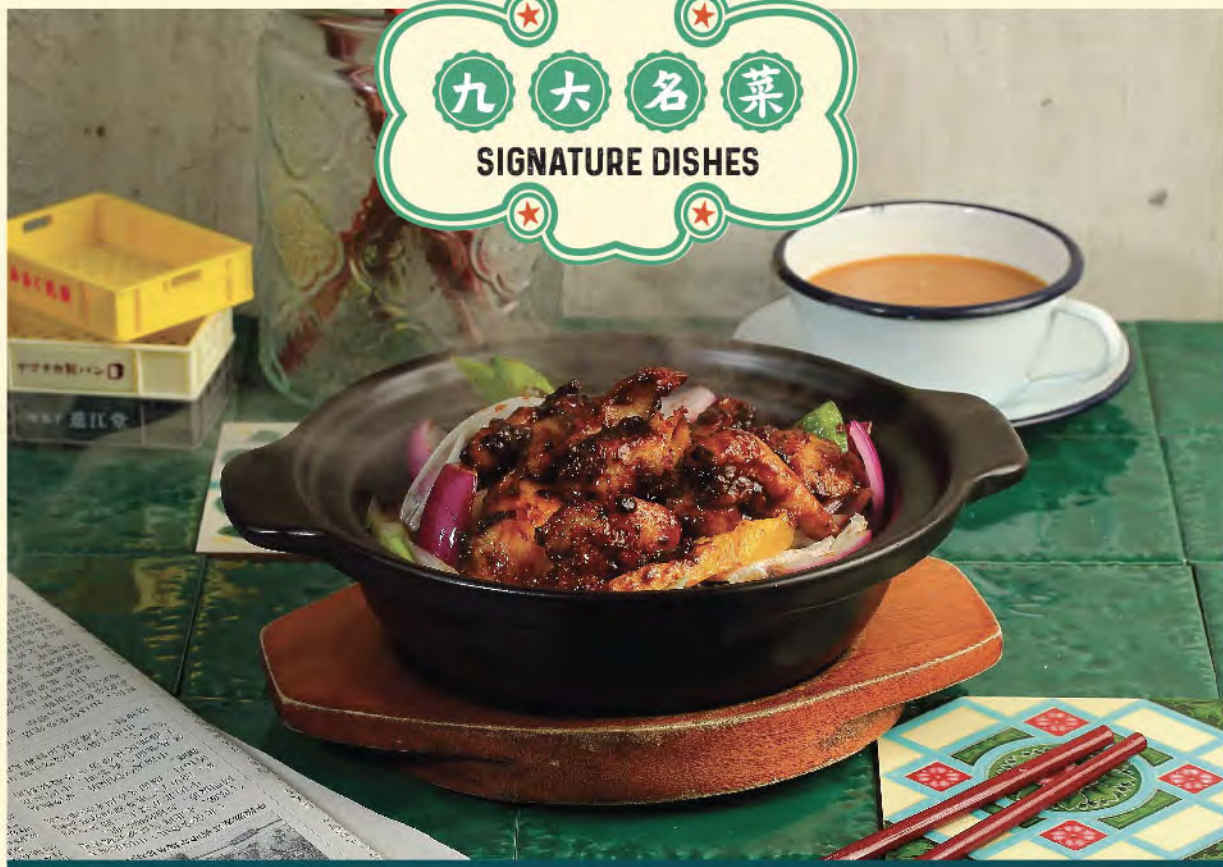
胶原蛋白胡椒鸡煲 **Chicken and White Pepper Collagen Broth in Claypot** **【\$38】**
(2-4 位 / persons)



荷香腊肠蒸滑鸡 **Steamed Chicken, Chinese Sausage and Mushroom wrapped in Lotus Leaf** **【\$18】**

九大名菜

SIGNATURE DISHES



啫啫豆豉鸡煲 Sizzling Chicken with Black Bean Sauce 【\$16】
in Claypot



糖醋小排 Sweet and Sour Pork Rib 【\$22】

兴化美食


HINGHWA DELICACIES



一



二

【\$22】  海鲜焖米粉 一
Braised Rice Vermicelli
with Seafood

【\$10】 手卷五香肉 二
Five-spice Meat Roll

【\$8】 兴化扁食 三
Hinghwa 'Pangsit'

【\$7】 兴化海鲜煎包 四
(2粒 / pcs) Hinghwa Pan-fried
Seafood 'Bao'

齿颊留香

兴化美食

HINGHWA DELICACIES



三

四

餐前小菜

STARTERS

【\$11】酥脆五花肉 ④
Crispy Pork Belly

【\$13】虾酱鸡中翅 ⑤
Deep-fried Prawn Paste
Chicken Wing

【\$12】椒盐鱿鱼须 ①
Deep-fried Squid
with Salt and Pepper

【\$11】青芒海蜇花 ②
Chilled Jellyfish Bulbs
with Green Mango

【\$9】旺旺脆白玉 ③
Deep-fried
Beancurd

开胃必备





胶原蛋白胡椒鸡煲

Chicken and White Pepper Collagen Broth In Claypot



【\$38】

(2-4 位 / persons)



一 海鲜酸辣汤

Hot and Sour Soup with Seafood



【\$10】

(每位 / per person)

二 金汤海鲜羹

Braised Fish Maw and Seafood Bisque

【\$12】

(每位 / per person)

烧 腊

ROAST SPECIALITIES

四杯豉油鸡
Four Cups
Soy Sauce Chicken

【\$38】

(全 / whole)

【\$20】

(半 / half)



烧腊

ROAST SPECIALITIES

爱尔兰烧鸭
Roast Irish Duck

【\$78】

(全 / whole)

【\$40】

(半 / half)



烧腊

ROAST SPECIALITIES

【\$29】 Duo BBQ Combination
任选两种肉
Choice of two kinds of meat:

爱尔兰烧鸭 ◆
Roast Irish Duck

豉油鸡 ◆
Soy Sauce Chicken

叉烧 ◆
'Char Siew'

烧味双拼



蜜汁叉烧

BBQ Pork 'Char Siew'

【\$18】



烧腊

ROAST SPECIALITIES

【\$39】

Trio BBQ Meat
Combination Platter

爱尔兰烧鸭
Roast Irish Duck

叉烧
'Char Siew'

豉油鸡
Soy Sauce Chicken

烧味三拼



肉 类



荷香腊肠蒸滑鸡

Steamed Chicken, Chinese Sausage
and Mushroom wrapped in Lotus Leaf



【\$18】



啫啫豆豉鸡煲

Sizzling Chicken with Black Bean Sauce
In Claypot



【\$16】

肉 类

MEAT



糖醋小排 Sweet and Sour Pork Rib 🍷 【\$22】



萝卜牛筋腩 Braised Beef Brisket and Beef Tendon In Claypot 【\$24】

肉 类

MEAT

汁香味浓

【\$22】 梅菜扣肉荷叶包 一
Braised Pork Belly served
with Steamed Bun

【\$23】 小炒牛肉 二
Stir-fried Sliced Beef





珠光宝气 Seafood Treasure Bowl 🍷 **【\$42】**

Deep-fried Whitebait, Crab Roe, Crab Meat, Squid, Scallop, Prawn, Sliced Garoupa
白饭鱼碗, 蟹黄, 蟹肉, 鱿鱼, 带子, 虾, 斑鱼片



姜米酒浸星斑球煲 Stewed Sliced Star Garoupa with Ginger Rice Wine in Claypot 🍷 **【\$32】**

海 鲜

SEAFOOD



啫啫海鲜煲 Sizzling Seafood In Claypot 【\$32】



姜葱生鱼片 Stir-fried Fish Fillet with Ginger and Spring Onions 【\$16】

海 鲜

SEAFOOD

芥末虾球
Deep-fried Prawn
with Wasabi-mayo Sauce

【\$20】



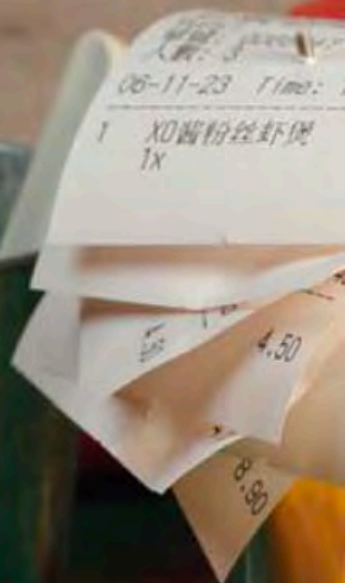


SEAFOOD

X.O. 酱粉丝虾煲 🍷 🍷

Braised Prawn and Vermicelli with
X.O. Sauce in Claypot

【 \$28 】



蔬 菜 与 豆 腐

VEGETABLES AND BEANCURD

【\$16】



荷塘月色

一

Stir-fried Asparagus and Lotus Root
with Cashew Nuts, Black Fungus,
Lotus Seeds and Lily Bulbs

【\$16】

小炒皇

二

King of Stir-fry

韭菜花, 鱿鱼, 虾仁, 墨鱼干
Garlic Chives, Squid, Shrimps, Dried Cuttlefish

匠心
靓菜



蔬 菜 与 豆 腐

VEGETABLES AND BEANCURD

【\$16】 🌙 自制豆腐茄子煲 ③
Homemade Beancurd
and Eggplant in Claypot

【\$14】 三蛋泡苋菜 ④
Poached Chinese Spinach
with Three Kinds of Egg

匠
心
靚
菜




蔬 菜 与 豆 腐

VEGETABLES AND BEANCURD

【\$12】  麻婆豆腐煲 
'Mapo' Beancurd in Claypot

【\$12】 双脆四季豆 
Stir-fried French Beans
with Crispy Whitebait

【\$12】 时蔬 
Seasonal Vegetables
清炒 / 蒜茸炒
Stir-fried / Stir-fried with Garlic

匠
心
靚
菜



蔬 菜 与 豆 腐

VEGETABLES AND BEANCURD

八 滑蛋虾滑豆腐
Deep-fried Beancurd
and Prawn Paste with Egg Gravy
【\$22】



八

饭 与 面

RICE AND NOODLES

大快朵颐

【\$22】 姜葱大虾脆面 一
Crispy Noodles with Prawn,
Ginger and Spring Onions

【\$18】 猪油渣干炒牛河粉 二
Wok-fried Beef 'Hor Fun'
with Pork Lard



饭 与 面

RICE AND NOODLES

【\$16】 双菇韭黄焖伊面
Braised 'Ee-fu' Noodles
with Shredded Mushroom and Chives

三

【\$12】 水饺面
Shrimp Dumpling Noodles
干 (Dry 汤 Soup)

四

【\$22】 海鲜滑蛋河粉
Seafood 'Hor Fun'
with Egg Gravy

五

大快朵颐



三



四



五



饭 与 面

RICE AND NOODLES

【\$13】

叉烧面

六

'Char Siew' Noodles

干 Dry 汤 Soup)

【\$22】

干贝蟹肉蛋白炒饭

七

Fried Rice with Dried Scallop,
Crab Meat and Egg White

【\$22】

X.O.酱海鲜炒饭

八

Seafood Fried Rice
with X.O. Sauce

大快朵颐



饭 与 面

RICE AND NOODLES

【\$16】

双拼面 九

Duo Combination BBQ Meat Noodles

任选两种肉: 爱尔兰烧鸭 / 豉油鸡 / 叉烧

Choice of two kinds of meat:

Roast Irish Duck / Soy Sauce Chicken / Char Siew

干 Dry 汤 Soup)

【\$13】

爱尔兰烧鸭面 +

Roast Irish Duck Noodles

干 Dry 汤 Soup)

【\$12】

豉油鸡面 +
一

Soy Sauce Chicken Noodles

干 Dry 汤 Soup)

大快朵颐



甜品

DESSERT

饭后必点

【\$7】 榴蓮紫米冻 四
Chilled Purple Rice Purée
topped with Durian

【\$4】 龙眼香茶冻 一
Chilled Lemongrass Jelly
with Longan

【\$5】 椰汁芋泥 五
Yam Paste topped
with Coconut Milk
and Ginkgo Nuts

【\$5】 香滑杏仁茶 二
Almond Cream

【\$6】 雪山杨枝甘露 六
Chilled Mango Cream,
Pomelo and Sago topped
with Ice-cream

【\$4】 养颜龙眼 三
龟苓膏
Herbal Jelly
topped with Longan



Reminisce about the good old days
with high-quality dim sum
and traditional comfort food.

心点心意
品尝高品质点心和传统爽心食品，
回忆过去的美好时光。



 Like us on    @TungLokGroup

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。
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。

Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase your risk of food-borne illnesses. All prices indicated are subject to 10% service charge and prevailing government tax. Food pictures may differ from actual dish presentation.