



同樂雅苑

TUNGLOK
PEKING DUCK

Orchard Central

新
春
菜
單





同樂雅苑
TUNGLOK
PEKING DUCK

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TUNGLOK
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新春发财鱼生
Prosperity 'Yu Sheng'

	小 Small	大 Large
1. 风生水起 (熏挪威三文鱼生) Prosperity Smoked Norwegian Salmon 'Yu Sheng'	\$78	\$98
2. 包罗万有 (鲍鱼熏挪威三文鱼生) Prosperity Smoked Norwegian Salmon 'Yu Sheng' with Abalone	\$98	\$138
3. 龙意飞腾 (龙虾肉捞生) Prosperity Lobster 'Yu Sheng'	\$98	\$138
4. 万古长青 (斋肉干, 鲜果蔬) Prosperity Vegetarian Bak Kwa 'Yu Sheng'	\$60	\$88

另加 Add-ons:

• 薄脆 Crispy Cracker	\$6.8
• 熏挪威三文鱼 Sliced Smoked Norwegian Salmon	\$13
• 一头鲍鱼 Sliced 1-head Abalone	\$98
• 脆炸白饭鱼 Crispy Whitebait	\$16
• 脆鱼皮 Crispy Fish Skin	\$10
• 海蜇 Jellyfish	\$13
• 斋鸭 Vegetarian Duck	\$16
• 斋肉干 Vegetarian Bak Kwa	\$13

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同乐聚宝盆菜

TungLok Treasure Bowl

同乐兴旺聚宝盆菜

TungLok Prosperous Treasure Bowl ('Pen Cai')

十头鲍鱼, 海参, 溏心蚝豉, 元蹄,
花菇, 贵妃鲍片, 手打鱼腐, 生虾,
豆结, 熏鸭胸肉, 莲藕, 发菜和津白

10-head Abalone, Sea Cucumber, Dried Oyster,
Pork Shank, Shiitake Mushroom, Sliced Squid,
Handmade Fish Puff, Live Prawn, Beancurd Knot, Smoked Duck Breast,
Lotus Root, Black Moss and Chinese Cabbage

\$328 六位用 / 6 persons

\$428 十位用 / 10 persons

同乐富贵聚宝盆菜

TungLok Glorious Treasure Bowl ('Pen Cai')

新鲜鱼翅, 六头鲍鱼, 原粒干贝, 手打鱼腐,
海参, 溏心蚝豉, 元蹄, 新鲜带子, 生虾, 熏鸭胸肉,
花菇, 贵妃鲍片, 豆结, 莲藕, 发菜和津白

Fresh Shark's Fin, 6-head Abalone, Dried Scallop, Handmade Fish Puff,
Sea Cucumber, Dried Oyster, Pork Shank, Fresh Scallop, Live Prawn,
Smoked Duck Breast, Shiitake Mushroom, Sliced Squid,
Beancurd Knot, Lotus Root, Black Moss and Chinese Cabbage

\$428 六位用 / 6 persons

\$628 十位用 / 10 persons

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餐前小食
Starter

- | | |
|---------------------------------------------------------------|--------|
| 1. 玫瑰小番茄
Iced Roselle Cherry Tomato | \$18.8 |
| 2. 咸蛋麦片鱼皮
Deep-fried Salted Egg Fish Skin with Cereal Oats | \$16 |
| 3. 蒜泥白肉
Sliced Pork with Garlic Sauce | \$13.8 |
| 4. 脆炸白饭鱼
Deep-fried Whitebait | \$16 |
| 5. 凉拌海蜇丝
Jellyfish Salad | \$16 |
| 6. 凉拌腐竹伴黄瓜
Dried Beancurd Skin with Cucumber Salad | \$13.8 |

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滋补炖汤

Soup

每位 Per Person

- | | |
|---------------------------------------------------------------------------------------|----------------------|
| 1. 长白山人参炖樱花鸡汤
Double-boiled Sakura Chicken Soup | (4 位 / persons) \$68 |
| 2. 滋补花胶炖土鸡汤
Double-boiled Chicken Soup with Fish Maw | \$28 |
| 3. 海鲜四川酸辣汤
Sichuan-style Hot and Sour Seafood Soup | \$16.8 |
| 4. 砂煲黄焖蟹肉鲍翅
Braised 'Tanjia'-style Shark's Fin
with Crab Meat served in Claypot | \$58 |
| 5. 花胶竹笙胶原汤
Superior Nourishing Broth
with Fish Maw and Bamboo Pith | \$26 |
| 6. 金汤海皇羹
Braised Seafood Bisque | \$23.8 |
| 7. 红烧海味瑶柱羹
Braised Scallop Bisque with Sea Treasures | \$23.8 |
| 8. 羊肚菌罗汉素烩
Wild Mushroom in Superior Broth | \$16.8 |

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精品

Signature Dishes

1. 同乐雅苑爱尔兰烤鸭 (全 / whole) \$108
TungLok Peking Irish Duck
2. 爱尔兰烧鸭 (全 / whole) \$88
Roast Irish Duck (半 / half) \$48
3. 原粒十头鲍鱼伴豆腐西兰花 (每位 / per person) \$16.8
Braised 10-head Abalone served with Beancurd and Broccoli
4. 黄焖花胶 (每位 / per person) \$38.8
Braised Fish Maw
5. 发财蚝豉花菇原只三头鲍鱼 (每位 / per person) \$78
Braised 3-head Abalone with Dried Oyster, Shiitake Mushroom and Black Moss
6. 五头鲍鱼伴鱼腐西兰花 (每位 / per person) \$48
Braised 5-head Abalone with Fish Puff and Broccoli
7. 发财金蚝鲍鱼扣元蹄 (小 / small) \$72.8
Braised Abalone with Dried Oyster, Pork Shank and Black Moss
8. 海参鲍汁伴西兰花 (小 / small) \$68.8
Braised Sea Cucumber and Broccoli with Abalone Sauce
9. 双扣花胶猪婆参 (小 / small) \$68.8
Braised Sea Cucumber and Fish Maw

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游水海鲜
Live Seafood

小 Small

1. 鲜虾
Prawn

煮法 Cooking Methods:

- 蒜蓉蒸 Steamed with Garlic \$32
- 椒盐 Stir-fried with Salt and Pepper \$32
- 三杯粉丝 'San Bei' Sauce with Vermicelli \$38
- 印尼咖喱砂煲 Indonesian Curry in Claypot \$38

2. 虾球
Prawn Ball

煮法 Cooking Methods:

- 油泡伴西兰花 Sautéed with Broccoli \$36
- 黑松露蜜汁酱伴冰菜 Black Truffle Honey Sauce with Ice Plant \$46.8
- 咸蛋麦片 Salted Egg Yolk and Crispy Oats \$36
- 芥末 Wasabi-mayo \$32
- 宫保 'Kung Pao' \$32

3. 螃蟹 时价 / Market Price
Crab

煮法 Cooking Methods:

- 黑胡椒 Black Pepper
- 辣椒 Chilli Sauce
- 三杯粉丝 'San Bei' Sauce with Vermicelli
- 花雕蛋白蒸 Steamed with 'Hua Diao' Wine and Egg White

4. 笋壳 / 红斑 / 龙虎斑 / 大黄鱼 时价 / Market Price
Marble Goby / Red Garoupa /
Dragon Tiger Garoupa / Yellow Croaker

煮法 Cooking Methods:

- 生氽 Poached with Green Pepper in Spicy Sauce
- 清蒸 Steamed with Light Soy Sauce
- 油浸 Deep-fried with Light Soy Sauce
- 雪菜豆豉秋耳蒸 Steamed with Pickled Cabbage, Black Fungus and Black Bean Sauce

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5. 澳洲龙虾 时价 / Market Price
Australian Lobster

煮法 Cooking Methods:

- 上汤焗 Wok-baked with Superior Stock
- 白胡椒焗 Wok-baked with White Pepper Sauce

肉类
Meat

小 Small

- | | |
|------------------------------------------------------------------------------------------------|------------------|
| 1. 滋补药膳鸡
Braised Herbal Chicken | (全 / whole) \$50 |
| 2. 干锅辣子鸡丁
Wok-fried Diced Chicken with Dried Chilli | \$26.8 |
| 3. 冰菜山核桃松露和牛粒
Wok-fried Truffle Australian Wagyu Beef Cubes
and Pecan Nut with Ice Plant | \$68.8 |
| 4. 黑椒牛柳粒
Wok-fried Black Pepper Beef Cubes | \$38.8 |
| 5. 孜然手抓羊排
Grilled Lamb with Cumin and Coriander | \$36 |
| 6. 三杯鸡
Three Cup Chicken | \$24.8 |
| 7. 黑豚咕咾肉
Sweet and Sour Kurobuta Pork | \$33.8 |
| 8. 好市发财猪蹄
Braised Pork Trotter with Dried Oyster and Black Moss | \$38.8 |
| 9. 秘制腩排
Pork Rib | \$32.8 |

煮法 Cooking Methods:

- 妈蜜焖 Braised with Marmite
- 咖啡焖 Braised with Coffee

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豆腐与蔬菜
Beancurd and Vegetables

小 Small

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|----------------------------------------------------------------------------------|--------|
| 1. 田园春色
Stir-fried Asparagus with Black Fungus, Wild Fungus and Macadamia Nut | \$26 |
| 2. 舞茸菜花菠菜豆腐
Spinach Beancurd with Cauliflower and Mushroom | \$22.8 |
| 3. 十头鲍鱼伴时蔬
Braised 10-head Abalone with Seasonal Vegetables | \$48 |
| 4. 自制鸳鸯麻婆豆腐
Duo Homemade 'Mapo' Beancurd | \$28.8 |
| 5. 培根蛤蜊四季豆
Wok-fried French Bean, Bacon and Clam with Chilli Paste | \$23.8 |
| 6. 干贝鱼腐樱花虾浸奶白
Stewed Fish Puff with Milk Cabbage, Conpoy and Sakura Ebi | \$32.8 |
| 7. X.O. 酱虾球带子炒芦笋
Stir-fried X.O. Prawn, Scallop and Asparagus | \$49.8 |
| 8. 鲍鱼汁香菇豆根扒菜苗
Braised Mushroom, Bean Dough and Vegetables with Abalone Sauce | \$36 |
| 9. 奶白菜 / 芥兰 / 菠菜
Milk Cabbage / 'Kai Lan' / Spinach | \$23.8 |

煮法 Cooking Methods:

- 蒜蓉 Sautéed with Garlic
- 蚝油 Stir-fried with Oyster Sauce
- 上汤金银蛋浸 Poached with Three Kinds of Eggs in Superior Stock
- 上汤蒜子浸 Poached with Garlic in Superior Stock
- 辣炒叁巴酱 Stir-fried with Sambal Sauce

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饭与面
Rice and Noodles

	小 Small
1. 新春腊味小米饭 Assorted Preserved Meat Millet Rice	\$38.8
2. X.O. 酱海鲜炒饭 X.O. Seafood Fried Rice	\$36.8
3. 福建八宝饭 Hokkien-style Eight Treasure Rice	\$38.8
4. 干贝腌肉蛋白炒饭 Fried Rice with Bacon, Conpoy and Egg White	\$29.8
5. 海鲜炒面线 Fried Seafood 'Mee Sua'	\$33.8
6. 什锦澳洲龙虾煎生面 Braised Australian Lobster with Crispy Noodles	(4 位 / persons) \$128
7. 韭菜肉丝冬菇炒伊面 Stir-fried 'Ee-fu' Noodles with Shredded Pork, Mushroom and Leek	\$28
8. 叁峇酱海鲜炒面 Stir-fried Seafood Noodles with Sambal Sauce	\$33.8

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点心 (只限午餐)

Dim Sum (Lunch Only)

- | | |
|-------------------------------------------------|--------------------|
| 1. 蒸烧卖
Steamed 'Siew Mai' | (4 件 / pcs) \$7 |
| 2. 鲜虾腐皮卷
Deep-fried Beancurd Skin Prawn Roll | (3 件 / pcs) \$8 |
| 3. 红油抄手
Sichuan Spicy Dumpling in Chilli Oil | (8 粒 / pcs) \$15.8 |
| 4. 叉烧包
Steamed BBQ Pork Bun | (3 件 / pcs) \$6.8 |
| 5. 贵妃笑年糕
Pan-fried 'Nian Gao' | (6 件 / pcs) \$10.8 |

甜品

Dessert

每位 Per Person

- | | |
|----------------------------------------------------------------------------------------------|---------------------------|
| 1. 爆爆荔枝芦荟杨枝甘露
Chilled Mango Cream with Pomelo, Sago,
Aloe Vera and Lychee Popping Boba | \$8 |
| 2. 龙眼芦荟香茅冻
Chilled Lemongrass Jelly with Aloe Vera and Longan | \$8 |
| 3. 豆奶咖啡仙草冻
Coffee Grass Jelly with Soy Milk | \$8 |
| 4. 蛋白杏仁露
Double-boiled Almond Cream with Egg White | \$8 |
| 5. 生磨杏仁露伴桃胶
Double-boiled Almond Cream with Peach Gum | \$13.8 |
| 6. 生磨杏仁露伴炖官燕
Double-boiled Almond Cream with Bird's Nest | \$48 |
| 7. 豆沙锅饼
Pan-fried Red Bean Pancake | (每份 / per portion) \$12.8 |

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