

The background is a vibrant red, adorned with detailed illustrations of red camellia flowers and various birds. The flowers are in various stages of bloom, with some fully open and others as buds. The birds include a white bird with long red tail streamers in flight, a blue and white bird perched on a branch, and a grey bird with long tail streamers perched on a branch. The overall style is traditional Chinese ink and wash with a modern, colorful twist.

同樂軒

TUNGLOK HEEN

新
春
菜
單



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鸿运鱼生
Prosperity 'Yu Sheng'

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|----|--|------|
| 1. | 风生水起 - 金鳕熏挪威鲑鱼捞生 Prosperity Smoked Norwegian Salmon 'Yu Sheng' with White Eel | \$98 |
| 2. | 禅机捞起 (素) Prosperity Vegan 'Yu Sheng' with Enoki Mushroom | \$58 |

另加 鱼生配料 Additional Ingredients for 'Yu Sheng'

- | | | |
|---|-------------------------------|----------------|
| • | 炸鱼皮 Crispy Fish Skin | \$12 |
| • | 炸银鱼 Crispy Whitebait | \$15 |
| • | 熏挪威鲑鱼 Smoked Norwegian Salmon | \$18 |
| • | 龙虾 Lobster | \$38 |
| • | 象拔蚌 Geoduck Clam | \$38 |
| • | 鲍鱼 Abalone | (50克 / g) \$38 |

前奏
Cold Dish

- | | | |
|----|--|------|
| 1. | 黄金脆炸鱼皮 Crispy Fish Skin coated with Salted Egg Yolk | \$18 |
| 2. | 椒盐脆炸鱼皮 Crispy Fish Skin with Salt and Pepper | \$18 |
| 3. | 味椒盐炸银鱼 Crispy Whitebait with Salt and Pepper | \$22 |
| 4. | 椒盐舞茸菌 Crispy Japanese Maitake Mushroom with Salt and Pepper | \$25 |
| 5. | 炭烧黑豚颈肉 Char-grilled Kurobuta Pork Jowl | \$28 |

菁华汤品
Shark's Fin and Soup

- | | | |
|----|--|------------------------|
| 1. | 人参炖土鸡汤 Double-boiled Ginseng Chicken Soup | (每位 / per person) \$18 |
| 2. | 螺片瑶柱炖土鸡汤 Double-boiled Kampung Chicken Soup with Sliced Conch and Conpoy | (每位 / per person) \$18 |

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3. 海鲜酸辣汤 (每位 / per person) \$18
Hot and Sour Soup with Assorted Seafood
4. 鲨鱼骨汤炖花胶 (每位 / per person) \$38
Double-boiled Fish Maw in Shark's Cartilage Soup
5. 菜胆鸡汤炖鲍翅 (每位 / per person) \$88
Double-boiled Shark's Fin with Baby Cabbage
in Superior Chicken Broth
6. 花胶浓鸡汤炖鲍翅 (每位 / per person) \$128
Double-boiled Shark's Fin and Fish Maw
in Superior Chicken Broth
7. 招牌生拆蟹肉纸包翅配上汤 (每位 / per person) \$168
Signature Paper-wrapped Superior Shark's Fin
with Freshly-peeled Crab Meat accompanied with Superior Stock

玉饌海味
Sea Treasures

1. 葱烧黄玉参 (每位 / per person) \$48
Stewed Yellow Jade Sea Cucumber
with Spring Onion
2. 葱烧关东辽参 (每位 / per person) \$68
Stewed Kanto Sea Cucumber with Spring Onion
3. 黄焖扒花胶皇 (每位 / per person) \$48
Braised Fish Maw with Noble 'Tanfu' Sauce
4. 澳洲许榕干鲍
Australian Dried 'Kohyong' Abalone
十头 / 10-head \$398
十二头 / 12-head \$368
5. 澳洲青边鲍 时价 / Seasonal Price
Australian Greenlip Abalone
6. 发财六头鲜鲍金蚝北菇扒鲜蔬 (4位 / persons) \$168
Braised 6-head Abalone with Dried Oyster,
Shiitake Mushroom, Black Moss and Fresh Greens

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同乐盆菜
TungLok Treasure Bowl

1. 同乐兴旺盆菜 (十三种鸿运当头材料) (6位 / persons) \$328
(十头鲍鱼, 海参, 塘心蚝豉, 元蹄, 手打鱼腐, (10位 / persons) \$428
生虾, 熏鸭胸肉, 花菇, 贵妃鲍, 豆结, 莲藕, 发菜, 津白)
TungLok Prosperous Treasure Bowl (13 Auspicious Ingredients)
(10-head Abalone, Sea Cucumber, Dried Oyster, Pork Shank, Handmade Fish Puff,
Live Prawn, Smoked Duck Breast, Shiitake Mushroom, Sliced Squid, Beancurd Knot,
Lotus Root, Black Moss and Chinese Cabbage)

2. 同乐富贵盆菜 (十六种鸿运当头材料) (6位 / persons) \$428
(新鲜鱼翅, 澳洲六头鲍鱼, 原粒干贝, 手打鱼腐, 海参, (10位 / persons) \$628
塘心蚝豉, 元蹄, 带子, 生虾, 熏鸭胸肉, 花菇, 贵妃鲍,
豆结, 莲藕, 发菜, 津白)
TungLok Glorious Treasure Bowl (16 Auspicious Ingredients)
(Fresh Shark's Fin, 6-head Australian Abalone, Dried Scallop, Handmade Fish Puff,
Sea Cucumber, Dried Oyster, Pork Shank, Scallop, Live Prawn, Smoked Duck Breast,
Shiitake Mushroom, Sliced Squid, Beancurd Knot, Lotus Root, Black Moss
and Chinese Cabbage)

悠鲜
Seafood

1. 蒜子榄菜焗澳洲龙虾 时价 / Seasonal Price
Wok-baked Australian Lobster with Diced Garlic
and Olive Vegetables

2. 避风塘澳洲龙虾 时价 / Seasonal Price
Typhoon Shelter-style Wok-fried Australian Lobster

3. 泰式西柠蒸澳洲龙虾 时价 / Seasonal Price
Thai-style Steamed Australian Lobster

4. 金银蒜蒸澳洲龙虾 时价 / Seasonal Price
Steamed Australian Lobster with Minced Garlic

5. 白汁芝士焗澳洲龙虾 时价 / Seasonal Price
Oven-baked Australian Lobster
with Béchamel Sauce and Cheese

6. 辣椒螃蟹 时价 / Seasonal Price
Singapore-style Chilli Crab

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|-----|---|---------------------|
| 7. | 招牌白胡椒螃蟹 Signature White Pepper Crab | 时价 / Seasonal Price |
| 8. | 黑胡椒螃蟹 Black Pepper Crab | 时价 / Seasonal Price |
| 9. | 黄金焗螃蟹 Wok-fried Crab coated with Salted Egg Yolk | 时价 / Seasonal Price |
| 10. | 花雕蛋白蒸螃蟹 Steamed Crab with Egg White and Chinese 'Hua Diao' Wine | 时价 / Seasonal Price |
| 11. | 星洲辣椒大虾 Singapore-style Chilli King Prawn | (2 只 / pcs) \$28 |
| 12. | 白胡椒大虾 White Pepper King Prawn | (2 只 / pcs) \$28 |
| 13. | 黑胡椒大虾 Black Pepper King Prawn | (2 只 / pcs) \$28 |
| 14. | 豉油皇干烧大虾 Braised King Prawn with Superior Soy Sauce | (2 只 / pcs) \$28 |
| 15. | 香芒山葵虾球 Deep-fried De-shelled Prawn coated with Wasabi-mayo Sauce | \$38 |
| 16. | 麦片奶油虾球 Wok-fried De-shelled Prawn with Cereal and Mustard | \$38 |
| 17. | 麻辣宫保虾球 Wok-fried De-shelled Prawn with Dried Chilli and 'Kung Pao' Sauce | \$38 |
| 18. | 极品酱芦笋炒玉带 Sautéed Scallop and Asparagus with X.O. Chilli Sauce | \$58 |

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悠游
Live Fish

- | | |
|--|---------------------|
| 1. 白苏丹 White Sultan | 时价 / Seasonal Price |
| 2. 野生忘不了 Wild Empurau (需提前一天预定 / Pre-order one day in advance is required) | 时价 / Seasonal Price |
| 3. 笋壳 Marble Goby | 时价 / Seasonal Price |
| 4. 东星斑 Leopard Coral Garoupa | 时价 / Seasonal Price |
| 5. 野游大黄鱼 Wild-caught Large Yellow Croaker | 时价 / Seasonal Price |

煮法 Cooking Methods:

- 港式清蒸 Hong Kong-style Steamed
- 豉油皇脆炸 Deep-fried with Superior Soy Sauce
- 果皮姜丝蒸 Steamed with Shredded Ginger and Orange Peel
- 潮州蒸 Teochew-style Steamed
- 剁椒蒸 Steamed with Diced Red Hot Pepper
- 泰式蒸 Thai-style Steamed
- 泰式炸 Thai-style Deep-fried

- | | |
|---|---------------------|
| 6. 油泡野油黄鱼球 Sautéed Wild-caught Large Yellow Croaker Fillet | 时价 / Seasonal Price |
| 7. 壶底阴豉蒸唐山金钱鳝 Steamed Tangshan Freshwater Eel with Superior Black Bean Paste | \$68 |
| 8. 啫啫京葱黑蒜爆炒唐山金钱鳝 Wok-fried Tangshan Freshwater Eel with Leek and Black Garlic | \$68 |
| 9. 麻油三杯酱爆金钱鳝 Wok-fried Tangshan Freshwater Eel with Garlic, Basil and Sesame Oil | \$68 |

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肉类
Meat

- | | |
|---|-------------------------------------|
| 1. 爱尔兰烧鸭 Roast Irish Duck | (全 / whole) \$88 (半 / half) \$50 |
| 2. 药材当归焗菜园鸡 Oven-baked Free-range Chicken with Herb and Angelica Root | (全 / whole) \$68 (半 / half) \$38 |
| 3. 野山菌扣富贵鸡 Steamed Fortune Chicken with Wild Mushroom | (全 / whole) \$48 |
| 4. 避风塘炸鸡柳 Typhoon Shelter-style Deep-fried Chicken | \$28 |
| 5. 麻油三杯鸡柳 Braised Sesame Chicken with Garlic and Basil in Sesame Oil | \$28 |
| 6. 壶底阴豉爆鸡柳 Braised Chicken with Superior Black Bean Paste | \$28 |
| 7. 麻辣酱爆黑豚颈肉 Sautéed Kurobuta Pork Jowl with Spicy 'Mala' Sauce | \$38 |
| 8. 香茅烤羊扒 Roast marinated Rack of Lamb in Lamb Reduction Served with Fresh Chilli Mint-Chutney | (4 件 / pcs) \$68 |
| 9. 黑椒爆澳洲牛仔柳 Sautéed Diced Australian Beef Tenderloin with Black Pepper | \$68 |
| 10. 京葱爆澳洲牛仔柳 Sautéed Diced Australian Beef Tenderloin with Leek | \$68 |
| 11. 野味酱焖牛筋腩 Stewed Beef Tendon and Brisket in Bean Paste | \$48 |
| 12. 日本A4佐贺牛(松露芥末酱煎) Pan-seared A4 Saga-Gyu with Truffle and Mustard | (100克 / g) \$120 |

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翠影婆娑

Vegetables and Benacurd

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|---|------|
| 1. 蚝油玻璃生菜 Stir-fried Lettuce with Oyster Sauce | \$25 |
| 2. 蒜子腊味炒香港芥兰 Stir-fried Hong Kong 'Kai Lan' with Assorted Preserved Meat and Diced Garlic | \$38 |
| 3. 金银蒜炒上海青 Stir-fried Shanghai Greens with Garlic | \$28 |
| 4. 虾干肉松干煸四季豆 Sautéed French Bean with Minced Pork and Dried Shrimp | \$28 |
| 5. 龙爪菌百合炒芦笋 Stir-fried Coral Mushroom with Lily Bulb and Asparagus | \$28 |
| 6. 极品辣酱炒菜苗 Stir-fried Seasonal Greens with X.O. Chilli Sauce | \$28 |
| 7. 樱花虾蒜子浸菜苗 Poached Seasonal Greens with Garlic and Sakura Ebi | \$32 |
| 8. 麻婆豆腐 'Mapo' Tofu with Minced Pork | \$28 |
| 9. 蟹肉蛋白扒自制豆腐 Homemade Beancurd with Crab Meat and Egg White | \$38 |

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舍香

Rice and Noodles

1. 櫻花蝦咸鴨臘味荷葉飯 \$38
Wok-fried Sticky Rice
with Salted Duck, Assorted Preserved Meat and Sakura Ebi
2. 生拆蟹肉脆米泡飯 \$38
Poached Crispy Rice with Freshly-peeled Crab Meat
3. 極品醬蟹肉炒飯 \$38
Wok-fried Fragrant Rice with Crab Meat in X.O. Chilli Sauce
4. 海鮮炒飯 \$38
Wok-fried Fragrant Rice with Assorted Seafood
5. 海鮮焗白米粉 \$38
Braised Rice Vermicelli with Seafood
6. 蟹肉黃焗面線 \$38
Braised 'Mee Sua' with Crab Meat in Noble 'Tanfu' Broth
7. 極品辣醬海鮮炒手拉麵 \$38
Wok-fried Handmade Noodles with Seafood
in X.O. Chilli Sauce
8. 野山菌韭黃干燒伊府麵 \$28
Braised 'Ee-fu' Noodles with Wild Mushroom and Chives
9. 臘味沙煲飯 (4位 / persons) \$68
Claypot Rice with Assorted Preserved Meat
等待時間大約45分鐘 / Please allow preparation time of 45 minutes

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终章
Dessert

1. 柚香青柠雪芭芦荟冻 (每位 / per person) \$10
Chilled Lemongrass Gelo and Aloe Vera
topped with Yuzu Lime Sorbet
2. 金瓜紫米椰雪花 (每位 / per person) \$12
Chilled Pumpkin Purée with Purple Rice
topped with Coconut Ice-cream
3. 杨枝玉露 (每位 / per person) \$12
Chilled Mango Purée with Pomelo and Sago
4. 枣皇冰花炖燕窝 (每位 / per person) \$128
Double-boiled Bird's Nest with Red Date and Rock Sugar
5. 脆炸同乐低糖年糕 (8 件 / pcs) \$12
Crispy TungLok Prosperous Glutinous Rice Cake

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