

Valid from 21 January – 19 February 2019

行政餐宴  
Executive Feast

鴻運旋轉撈起  
Tuna 'Lo Hei'

澹心黑蒜响螺花胶汤  
Double-boiled Fish Maw with Sea Whelk  
in Black Garlic Soup

金蒜蒸北海道帶子  
Steamed Hokkaido Scallop with Golden Garlic

金袋發財鮑魚花菇  
Braised Australian Greenlip Abalone  
with Steamed Golden Purse and Black Moss

雪菜肉絲珍菌焗新竹米  
Braised Noodle  
with Minced Pork Preserved Vegetables  
and Mushroom

牛油果豆花市丁椰子雪糕  
Avocado Soy Pudding with Coconut Ice-cream

\$98++ 每位 / per person  
\$980++ 十位用 / persons

錦繡  
Splendiferous

鴻運旋轉撈起  
Tuna 'Lo Hei'

法國黃油濃鸡汤鮮蝦云吞官燕  
Braised Cave Bird's Nest with Prawn Dumpling  
in Double-boiled French Yellow Chicken Soup

花彫蒸釀三寶  
Steamed Stuffed Prawn with 'Hua Diao' Wine,  
Scallop and Sea Cucumber with Prawn Paste

紅燒扒鮮魚肚  
Braised Fish Maw in Abalone Jus

香煎龍蝦臘味糯米飯  
Pan-fried Lobster  
served with Preserved Meat Glutinous Rice

牛油果豆花市丁椰子雪糕  
Avocado Soy Pudding with Coconut Ice-cream

\$138++ 每位 / per person  
\$1380++ 十位用 / persons

**\*Minimum 2 persons\***

Not valid with other promotions, discounts, promotional menus, privilege cards and/or vouchers. | Gross bills will be subjected to prevailing service charges and applicable government taxes. | Menus and prices are subjected to changes

BY RESERVATIONS ONLY. Tel: 6634 3233. For enquiries: [tong-le@tunglok.com](mailto:tong-le@tunglok.com)  
Mondays to Saturdays. Lunch: 11.30am to 3pm Dinner: 6pm to 11pm

Tóng Lè Private Dining  
60 Collyer Quay, OUE Tower, Level 8 & 10, Singapore 049322  
[www.tong-le.com.sg](http://www.tong-le.com.sg)

TLPD-20190109

Valid from 21 January – 19 February 2019

惜春  
Spring Cherish

鸿运旋转捞起  
Tuna 'Lo Hei'

鲨鱼骨炖花胶菜胆官燕  
Double-boiled King Fish Maw with Cave Bird's Nest  
in Superlative Shark's Cartilage Soup

酱椒蒸野生鱼  
Steam Wild Fish with Fermented Chilli

黑椒菌香牛肋骨  
Pan-fried Australian Beef Rib  
coated with Trumpet Mushroom  
in Black Pepper Sauce

黑松露樱花虾鲜鲍猫耳朵  
Orecchiette with Black Truffle and Fresh Abalone,  
Sakura Ebi and Sweet Pea

女儿红冰沙 流心巧克力煎堆  
Chocolate-filled Sesame Ball  
served with 'Nu'er Hong' Sorbet

**\$168++ 每位 / per person**  
**\$1680++ 十位用 / persons**

彤云  
Colourful Cloud

鸿运旋转捞起  
Tuna 'Lo Hei'

玫瑰鲍鱼中华鱼子酱  
Chilled Abalone with Kaluga Caviar

蟹皇蟹肉竹笙燴官燕  
Crab Meat and Roe Broth  
with Bird's Nest and Bamboo Pith

松露酱扣野生鱼  
Braised Wild Fish in Truffle Sauce

龙虾两食  
油泡龙虾肉, 龙虾爪泡饭  
Lobster Prepared in Two Ways  
*Stir-fry Lobster Meat  
and Lobster Claw Poached Rice*

生磨杏仁茶苹果桂花冻  
Freshly Ground Almond Cream  
with Apple Osmanthus Jelly

**\$198++ 每位 / per person**  
**\$1980++ 十位用 / persons**

**\*Minimum 2 persons\***

Not valid with other promotions, discounts, promotional menus, privilege cards and/or vouchers. | Gross bills will be subjected to prevailing service charges and applicable government taxes. | Menus and prices are subjected to changes

BY RESERVATIONS ONLY. Tel: 6634 3233. For enquiries: [tong-le@tunglok.com](mailto:tong-le@tunglok.com)  
Mondays to Saturdays. Lunch: 11.30am to 3pm Dinner: 6pm to 11pm

Tóng Lè Private Dining  
30 Collyer Quay, OUE Tower, Level 8 & 10, Singapore 049322  
[www.tong-le.com.sg](http://www.tong-le.com.sg)

TLPD-20190109

Valid from 21 January – 19 February 2019

古韻  
Ancient Melody

鴻運旋轉撈起  
Tuna 'Lo Hei'

黃焗花膠烩官燕  
Braised Fish Maw with Cave Bird's Nest  
in Noble 'Tanfu' Broth

龍蝦兩食  
蒸龍爪，黃姜醬焗  
Lobster Prepared in Two Ways  
Steamed Lobster Claw  
and baked Lobster in Turmeric Paste

鹽煎黑豚肉  
Salt-grilled Iberico Pork

鮑魚海味焗珍珠貢米飯  
Braised Abalone with Stewed Sea Treasure Rice

椰皇鮮奶露雪蛤  
Double-boiled Hashima with Fresh Milk  
in Young Coconut

\$238++ 每位 / per person  
\$2380++ 十位用 / persons

長樂  
Eternal Happiness

鴻運旋轉撈起  
Tuna 'Lo Hei'

生拆蟹肉香煲大鮑翅  
Braised Superior Shark's Fin  
with Freshly-peeled Crab Meat served in Claypot

青邊鮑脯伴脆皮鵝掌  
Sliced Greenlip Abalone with Crispy Goose Web

麻辣豬婆參  
Braised Sea Cucumber in 'Ma La' Sauce

過橋和牛白玉面  
Poached Wagyu Beef with Homemade Noodle

牛油果露佐莫卡雪糕  
伴  
蘋果桂花凍  
Avocado Purée Mocha Ice-cream  
with Apple Osmanthus Jelly

\$268++ 每位 / per person  
\$2680++ 十位用 / persons

祥和

\*Minimum 2 persons\*

Not valid with other promotions, discounts, promotional menus, privilege cards and/or vouchers. | Gross bills will be subjected to prevailing service charges and applicable government taxes. | Menus and prices are subjected to changes

BY RESERVATIONS ONLY. Tel: 6634 3233. For enquiries: [tong-le@tunglok.com](mailto:tong-le@tunglok.com)  
Mondays to Saturdays. Lunch: 11.30am to 3pm Dinner: 6pm to 11pm

Tóng Lè Private Dining  
60 Collyer Quay, OUE Tower, Level 8 & 10, Singapore 049322  
[www.tong-le.com.sg](http://www.tong-le.com.sg)

TLPD-20190109



**Valid from 21 January – 19 February 2019**

**Auspicious**

鸿运旋转捞起

Tuna 'Lo Hei'

赛螃蟹鱼子酱

Chinese Scrambled Egg White  
with Wild Fish, Ginger and Kaluga Caviar

阿拉斯加蟹，海胆牛蒡水晶冻

Alaskan King Crab accompanied  
with Sea Urchin Burdock Gelo

石烧佐贺牛

Hot Stone Grilled Saga Gyu

特製冰涼索貝

Chef's Homemade Sorbet

佛跳墙，香菇贡米饭

Monk Jumps Over The Wall  
served with Mushroom Emperor Rice

金箔椰皇凤胎炖官燕

Double-boiled Cave Bird's Nest  
with Steamed Egg White served in Young Coconut  
topped with Gold Flakes

**\$388++ 每位 / per person**

**\$3880++ 十位用 / persons**

**\*Minimum 2 persons\***

Not valid with other promotions, discounts, promotional menus, privilege cards and/or vouchers. | Gross bills will be subjected to prevailing service charges and applicable government taxes. | Menus and prices are subjected to changes

BY RESERVATIONS ONLY. Tel: 6634 3233. For enquiries: [tong-le@tunglok.com](mailto:tong-le@tunglok.com)  
Mondays to Saturdays. Lunch: 11.30am to 3pm Dinner: 6pm to 11pm

**Tóng Lè Private Dining**

60 Collyer Quay, OUE Tower, Level 8 & 10, Singapore 049322

[www.tong-le.com.sg](http://www.tong-le.com.sg)

TLPD-20190109