

Valid from 21 January – 19 February 2019

行政餐宴
Executive Feast

鸿运旋转捞起
Tuna 'Lo Hei'

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

金蒜蒸北海道带子
Steamed Hokkaido Scallop with Golden Garlic

金袋發財鲍鱼花菇
Braised Australian Greenlip Abalone
with Steamed Golden Purse and Black Moss

雪菜肉丝珍菌焖新竹米线
Braised Noodle
with Minced Pork Preserved Vegetables
and Mushroom

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

\$98++ 每位 / per person
\$980++ 十位用 / 10 persons

錦繡
Splendiferous

鸿运旋转捞起
Tuna 'Lo Hei'

法國黄油浓鸡汤鲜虾云吞官燕
Braised Cave Bird's Nest with Prawn Dumpling
in Double-boiled French Yellow Chicken Soup

花雕酒蒸釀三宝
Steamed Stuffed Prawn with 'Hua Diao' Wine,
Scallop and Crab Meat with Prawn Paste

红烧扒鲜鱼肚
Braised Fish Maw in Abalone Jus

香煎龙虾腊味糯米饭
Pan-fried Lobster
served with Preserved Meat Glutinous Rice

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

\$138++ 每位 / per person
\$1380++ 十位用 / 10 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
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

TLPD-20190109

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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
'Nu'er Hong' Gelo in Cherry Purée
accompanied with Brandy Chocolate Sesame Ball

\$168++ 每位 / per person
\$1680++ 十位用 / 10 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 Crab 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-fried 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 / 10 persons

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古韻
Ancient Melody

鴻運旋轉撈起
Tuna 'Lo Hei'

黃焗花膠燴官燕
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 Tumeric Paste

鹽煎黑豚肉
Salt-grilled Iberico Pork

鮑魚海味燴珍珠貢米飯
Braised Abalone with Stewed Sea Treasure Rice

椰皇鮮奶露雪蛤
Chilled Hashima with Fresh Milk
in Young Coconut

\$238++ 每位 / per person
\$2380++ 十位用 / 10 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 / 10 persons

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祥和

Auspicious

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赛螃蟹鱼子酱

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

阿拉斯加蟹，海胆牛柳水晶冻

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 / 10 persons

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