



Valid from 01 December 2018 – 19 January 2019

饕餮
滋补胶原蛋白
For The Beauty In You

点心三小品
Trio Dim Sum Platter

鲜人参炖乌鸡云吞汤
Double-boiled Ginseng Chicken Soup
with Silky Chicken Dumpling

黄姜酱焗海鲈鱼
Pan-fried Barramundi in Turmeric Paste

极品樱花虾酱蟹肉猫耳朵
Orecchiette with Braised Crab Meat
and Sakura Ebi Sauce

精美甜点
Exquisite Delights

\$78++ per person

彤云
Colourful Cloud

海胆赛螃蟹，姜醋鱼子酱
Chinese Scrambled Egg White
with Wild Fish, Uni, Ginger and Vinegar Caviar

黄油鸡鲜虾云吞汤
Double-boiled French Yellow Chicken
Consommé with Prawn Dumpling

白玉虾
Poached Crystal Prawn

48 小时酒香东坡肉，珍珠贡米
48-hours 'Hua Diao' Braised Pork Belly
with Jasmine Pearl Rice

杏仁茶，精美甜点
Freshly-grounded Almond Cream,
Exquisite Delights

\$98++ per person

Minimum 2 persons

- Gross food 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
We are closed on Sundays.

Tóng Lè Private Dining 60 Collyer Quay, OUE Tower, Level 8 & 10, Singapore 049322
www.tong-le.com.sg

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惜春

Spring Cherish

鵝肝醬, 愛爾蘭烤鴨麼麼皮
Roast Irish Duck with Foie Gras Pate
served with Homemade Crêpe

鯊魚骨菜胆炖花胶
Double-boiled Superlative Shark's Cartilage
with Fish Maw and Chinese Cabbage

櫻花蝦 X.O. 醬蒸野生魚
Steamed Wild Fish topped
with Sakura Ebi X.O. Sauce

龙虾两食
黑松露扣龙虾球, 海鮮清汤龙爪泡饭
Lobster Prepared in Two Ways
*Black Truffle Lobster Meat
and Poached Rice with Lobster Claw*

香蕉高丽豆沙 青柠椰香泡沫
Banana and Red Bean Fritter,
Coconut and Lime Espuma

\$120++ per person

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古韻 Ancient Melody

玫瑰鮑魚凍，魚子醬
Chilled Abalone topped
with Yuzu Sesame Dressing and Caviar

椰皇蟹肉竹筴烩官燕
Braised Cave Bird's Nest with Crab Meat
and Bamboo Pith in Young coconut

三鮮釀北海道帶子
Steamed Hokkaido Scallop Three Treasures

麻辣豬婆參
Braised Sea Cucumber in 'Mala' Sauce

佐賀牛松子炒貢米
Fried Minced Saga-gyu Emperor Rice
with Pine Nut

金瓜露，椰雪花
Pumpkin Purée
served with Coconut Ice-cream

\$180++ per person

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