



Valid from 01 December – 31 December 2018

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

姜醋赛螃蟹  
Chinese Scrambled Egg White  
with Wild Fish, Ginger and Vinegar Caviar

法国黄油鸡鲜虾云吞汤  
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](mailto: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](http://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

鲨鱼骨菜胆炖花胶  
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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