



Valid from 20 February 2019 – 31 March 2019

**饌膳**  
**滋补胶原蛋白**  
**For The Beauty In You**

点心三小品  
Trio Dim Sum Platter

溏心黑蒜响螺鱼肚汤  
Double-boiled Fish Maw with Sea Whelk  
in Black Garlic Soup

黄姜酱焗海鲈鱼  
Braised Irish Duck  
stuffed in Deep-fried Yam 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](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 *Pâté*  
served with Homemade Crêpe

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

三鲜釀北海道帶子  
Steamed Hokkaido Scallop Three Treasures

龙虾两食  
上汤焗龙虾, 海鮮清汤龙爪手拉面  
Lobster Prepared in Two Ways  
• Oven-baked Lobster in Superior Stock  
• Homemade Noodle with Lobster Claw

紫薯露, 椰子雪糕  
Purée of Sweet Potato with Coconut Ice-cream

**\$120++ per person**

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## 古韻 Ancient Melody

玫瑰鮑魚凍

Chilled Abalone topped  
with Yuzu Sesame Dressing

蟹皇竹筴烩官燕

Braised Cave Bird's Nest  
with Crab Roe and Bamboo Pith

櫻花蝦 X.O. 醬蒸野生魚

Steamed Wild Fish  
topped with Sakura Ebi X.O. Sauce

麻辣豬婆參

Braised Sea Cucumber in 'Ma La' Sauce

佐賀牛松子炒貢米

Fried Minced Saga-gyu Emperor Rice with Pine Nut

牛油果露，摩卡雪糕，精美甜點

Avocado Purée with Mocca Ice-cream,  
Exquisite Delights

**\$180++ per person**

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