



品味套餐一
Tasting Menu 1

芥末虾球
Deep-fried Prawn
with Wasabi-mayo Sauce

老火汤
Soup of the Day

蜜汁焗排骨
Baked Pork Rib with Chef's Special Sauce

X.O. 三文鱼炒饭
Fried Rice with Salmon and Spicy X.O. Sauce

芒果布丁
Chilled Mango Pudding with Fresh Milk

\$38++ 每位 / per person

品味套餐二
Tasting Menu 2

鱼生拼盘
Sashimi Platter

泰式新鲜鲍翅
Thai-style Braised Shark's Fin with Crab Meat

香茅焗羊扒
Baked Lamb Rib with Lemongrass

海鲜泡饭
Teochew-style Diced Seafood Soup

榴莲麻糍
Durian 'Mochi'

\$68++ 每位 / per person

品味套餐三
Tasting Menu 3

鱼生拼盘
Sashimi Platter

红烧蟹肉鱼翅
Braised Shark's Fin with Crab Meat

三层楼豆腐
Braised House Special Beancurd
with Nameko Mushroom and Vegetables

波士顿龙虾煎面 (半)
Braised Boston Lobster with Crispy Noodle (half)

榴莲忘返
Double-boiled Hashima with Red Dates and Lotus Seeds

\$128++ 两位用 / 2 persons

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

TungLok Seafood

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品味套餐四
Tasting Menu 4

药材醉虾
Herbal Drunken Prawn

片皮鸭三食
Peking Duck in 3 Ways:

(1) 片鸭皮
Duck Skin served with Pancake and Sweet Sauce

(2) 斩鸭腿
Chopped Duck Drumstick

(3) 鸭丝煎面
Crispy Noodle topped with Shredded Duck Meat

芒果丝酸辣金目鲈
Crisp-fried Sea Bass with Sour and Spicy Sauce topped with Shredded Mango

清汤龟苓膏
Herbal Jelly with Sweet Longan Tea

\$148++ 四位用 / 4 persons
\$198++ 六位用 / 6 persons

品味套餐五
Tasting Menu 5

缤纷海鲜拼盘
TungLok Seafood Platter

黄焖鱼鳔羹
Fish Maw Soup

香茅焗羊扒
Baked Lamb Rib with Lemongrass

三皇蛋苋菜
Sautéed Chinese Spinach with Three Kinds of Egg

同乐海鲜白米粉
Braised Rice Noodle with Clam and Shrimp

青柠冰香茅冻
Chilled Mango Cream with Pomelo and Sago

\$198++ 四位用 / 4 persons
\$298++ 六位用 / 6 persons

品味套餐六
Tasting Menu 6

鱼生拼盘
Sashimi Platter

黄焖鱼鳔鱼翅
Braised Shark's Fin with Fish Maw

X.O. 酱西兰花帶子
Sautéed Fresh Scallop with Broccoli in X.O. Sauce

风味酸辣烤鱼
Fish with Mushroom, Tomato, Celery and Vegetables in Hot and Sour Soup

蒜香吊烧鸡
Crispy Roast Chicken with Minced Garlic

海鲜煎面
Crispy Noodle with Seafood

杨枝甘露
Chilled Mango Cream with Pomelo and Sago

豆沙锅饼
Red Bean Pancake

\$438++ 八位用 / 8 persons
\$498++ 十位用 / 10 persons

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品味套餐七
Tasting Menu 7

缤纷海鲜拼盘
TungLok Seafood Platter

鲨鱼骨汤炖花胶竹笙
Double-boiled Shark's Bone Soup
with Fish Maw and Bamboo Fungus

清蒸顺壳鱼
Steamed Marble Goby with Light Soya Sauce

红烧北菇鲍鱼菠菜
Braised Abalone with Mushroom and Spinach

杏片咖啡排骨
Oven-baked Coffee Pork Rib with Almond Flakes

同乐海鲜白米粉
Braised Rice Noodle with Clam and Shrimp

椰汁白果芋泥
Yam Paste with Ginkgo Nut served in Coconut Milk

擂沙汤丸
Glutinous Rice Dumpling with Sesame Filling

\$638++ 八位用 / 8 persons
\$698++ 十位用 / 10 persons

品味套餐八
Tasting Menu 8

传统海鲜拼盘
Traditional Seafood Platter

红烧蟹肉鲜鲍翅
Braised Fresh Shark's Fin with Crab Meat

花雕蛋白蒸波士顿龙虾
Steamed Boston Lobster with Chinese Wine

红烧鲍鱼海参
Braised Abalone and Sea Cucumber

三层楼豆腐
Braised House Special Beancurd with
Nameko Mushroom and Vegetables

潮州炒面线
Teochew-style Fried 'Mee Sua'

红莲炖雪蛤
Double-boiled Hashima with Red Dates and Lotus Seeds

榴莲麻糍
Durian 'Mochi'

\$838++ 八位用 / 8 persons
\$888++ 十位用 / 10 persons

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