



27 to 28 June 2024

二零二四年六月二十七日至二十八日

爱鸭三弄

Trio Irish Duck

- 盐水鸭手卷 Salted Duck Crêpe
 - 炒鸭松脆盏 Diced Duck Meat served in Crispy Basket
 - 山楂鹅肝慕士脆皮鸭 Duck Skin with Hawthorn stuffed with Foie Gras Mousse on Corn Cracker
- 同樂軒 TungLok Heen



凤腿玉翅

Phoenix Thigh, Crystal Fins

凤梨鸡腿吞翅 Double-boiled Chicken Drumstick stuffed with Shark's Fin
同樂经典 TungLok Signatures



醋韵鱼赋

Ballad of Wild Marble Goby

陈醋脆磷野生鱼 Steamed Marble Goby with Aged Vinegar Reduction and Crispy Fish Scales
同樂贵宾楼 Tong Le Private Dining



和谐共处

Perfect Harmony

阿拉斯加蟹脚伴蜂巢 Alaskan King Crab Leg served with Deep-fried Crab Puff
同樂海鮮 TungLok Seafood



松露黑玉炊

Truffle-kissed Ebony Rice

松露贝瓜焗饭
Baked Brown Rice with Truffle Oil, Assorted Vegetables, King Oyster Mushroom, Corns and Raisins
灵芝素食馆 LingZhi Vegetarian



点心奇遇

A Sweet Surprise

精心手作小甜点 A delightful handmade dessert, crafted with care and passion
同樂小聚 TungLok Teahouse

\$198⁺⁺

每位/per person



TUNGLOK
SIGNATURES

Orchard Rendezvous Hotel, #02-18,
1 Tanglin Road, Singapore 247905
Tel: +65 6834 0660

#tunglok40 #tunglokgroup

Price is subject to 10% service charge and prevailing government tax.
卖价加收10%服务费和现行政府税。