



TUNGLOK  
SIGNATURES

### Menu A

點心老火湯海鮮餐

#### Dim Sum, Soup and Seafood Set

*Available for lunch only*

點心两款

Two Kinds of Dim Sum

经典老火汤

Boiled Soup of the Day

荫豉蒜蒸海鲈腩

Steamed Sea Bass Belly  
with Black Bean Sauce and Garlic

烧燻卤拼

Barbecued Platter

杞子支竹泡青蔬

Poached Vegetables with Dried Beancurd Skin  
and Wolfberries

腊味蛋白炒饭

Fried Rice with Waxed Meat and Egg White

**\$98++ 四位用 / 4 persons**

### Menu B

午市鱼腩海鲜宴

#### Fish Maw Soup and Seafood Set

*Available for lunch only*

俩仪虾球伴鲜果冻

Prawn prepared in Two Ways with Fresh Fruit

- 金沙翠盏 Salted Egg Yolk
- 芥末 Wasabi-mayo Sauce

满坛香竹筒鱼腩羹

'Tanjia'-style Braised Fish Maw Soup  
served in Mini Bamboo Cup

豌豆酱蒸海鲈腩

Steamed Sea Bass Belly  
with Garden Pea Sauce

熏鸭素方层饼伴番茄

Sliced Smoked Duck served on Homemade Pancake  
with Cherry Tomato

鱼面筋泡云南米线伴菜

Poached Yunnan 'Mee Sua'  
with Fish Puff and Vegetables

杨枝甘露

Chilled Mango Cream, Pomelo and Sago

**\$58++ 每位 / per person**

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### Menu C

#### 鱼翅海鲜餐

#### Shark's Fin and Seafood Set

椒香老虎虾

Crisp-fried Tiger Prawn with Sichuan Pepper Sauce

竹少爷

Beijing-style Braised Shark's Fin,  
Shredded Sea Cucumber, Mini Pearl Abalone  
and Fish Maw in Brown Sauce  
served in Mini Bamboo Cup

豆酱蒸笋壳腩

Steamed 'Soon Hock' Belly in Bean Sauce

陈醋蜜汁龙子肉

Braised Prime Pork with Vinegar and Honey Sauce

饺子浓汤泡米线

Poached 'Mee Sua'  
with Homemade Dumpling in Rich Broth

青柠雪葩芦荟冻

Chilled Aloe Vera Lemongrass Jelly  
topped with Lime Sorbet

**\$78++ 每位 / per person**

### Menu D

#### 鱼翅海鲜餐

#### Flambé Shark's Fin and Seafood Set

金沙翠盏元贝伴鲜果冻

Deep-fried Scallop with Salted Egg Yolk  
served with Lettuce and Fruit Jelly

火焰满坛香金钱翅

Flambé 'Tanjia'-style Braised Shark's Fin

青酱椒蒸星斑球

Steamed Sliced Star Garoupa Fillet  
in Pickled Green Chilli Sauce

鲍脯花菇伴青蔬

Braised Sliced Abalone  
with Mushroom and Vegetables

元蹄银芽焖米粉

Braised Rice Vermicelli  
with Pork Shank and Bean Sprouts

荔枝雪葩芦荟冻

Chilled Aloe Vera and Lemongrass Jelly  
topped with Lychee Sorbet

**\$98++ 每位 / per person**

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### Menu E

#### 宋嫂鱼羹海鲜宴

#### Fish Bisque and Seafood Set

两味虾球

Deep-fried Prawn prepared in Two Ways

- 金沙翠盏 Salted Egg Yolk
- 芥末 Wasabi-mayo Sauce

宋嫂鱼羹

Braised Fish Bisque

豌豆酱蒸海鲈腩

Steamed Sea Bass Belly  
with Pea Sauce

陈醋蜜汁龙子肉

Braised Prime Pork with Vinegar and Honey Sauce

黄焖竹炭豆腐

Braised Bamboo Charcoal Beancurd  
with Vegetables in Pumpkin Sauce

饺子浓汤泡米线

Poached 'Mee Sua'  
with Homemade Dumpling in Rich Broth

雪山杨枝甘露

Chilled Mango Cream, Pomelo and Sago  
served with Ice-cream

**\$298++ 四位用 / 4 persons**

**\$447++ 六位用 / 6 persons**

### Menu F

#### 鱼翅海鲜宴

#### Shark's Fin and Seafood Set

金沙翠盏元贝鲜果冻

Deep-fried Conpoy with Salted Egg Yolk  
served with Fresh Fruit

火焰黄焖小米金钱翅

Flambé Braised Shark's Fin  
with Organic Millet in Pumpkin Stock

青酱椒蒸星班球

Steamed Sliced Star Garoupa Fillet  
with Pickled Green Chilli Sauce

X.O. 酱芦笋炒虾球

Sautéed Prawns and Asparagus with X.O. Sauce

爱尔兰鸭素方层饼伴番茄

Sliced Irish Duck Skin and Crispy Beancurd Skin  
served with Homemade Pancake and Cocktail Tomato

鱼面筋浓汤泡米线

Poached 'Mee Sua'  
with Homemade Fish Puff in Rice Broth

青柠雪葩芦荟冻

Chilled Aloe Vera and Lemongrass Jelly  
topped with Lime Sorbet

**\$388++ 四位用 / 4 persons**

**\$582++ 六位用 / 6 persons**

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### Menu G

#### 魚鰾海鮮宴

#### Fish Maw and Seafood Set

金沙翠盞元貝鮮果凍

Deep-fried Conpoy with Salted Egg Yolk  
served with Fresh Fruit

火焰黃燜魚鰾羹

Traditional-style Flambé  
Braised Fish Maw Bisque

X.O. 醬云彩炒蝦球

Sautéed Prawn Ball with Seasonal Greens in X.O. Sauce

壺底蔞豉蒜蒸海鮭腩

Steamed Sea Bass Belly  
with Black Bean Sauce and Garlic

脆皮櫻花雞

Crispy Roast Sakura Chicken

杞子脆豆根泡菜苗

Poached Seasonal Vegetables  
with Crisps Bean Dough  
and Wolfberries

生炒臘味糯米飯

Fried Glutinous Rice  
with Assorted Preserved Meat

楊枝甘露

Chilled Mango Cream with Pomelo and Sago

**\$768++ 八位用 / 8 persons**

**\$828++ 十位用 / 10 persons**

### Menu H

#### 雞煲翅海鮮宴

#### Shark's Fin and Seafood Set

椒香老虎蝦

Crisp-fried Tiger Prawn with Sichuan Pepper Sauce

火焰古法雞煲翅

Traditional-style Flambé Boiled Shark's Fin Soup  
with Chicken

X.O. 醬云彩炒帶子

Sautéed Scallop and Vegetables in X.O. Sauce

龍干醬蒸翡翠鮭魚球

Steamed Sliced Jade Perch Fillet  
with Chef's Special Chilli Sauce

愛爾蘭鴨素方層餅伴鮮果凍

Roast Irish Duck Skin and Crispy Beancurd Skin  
served with Homemade Pancake and Fruit Jelly

黃燜竹炭豆腐

Braised Bamboo Charcoal Beancurd  
with Vegetables in Pumpkin Sauce

元蹄銀芽燜米粉

Braised Rice Vermicelli  
with Pork Shank and Bean Sprouts

荔枝雪葩芦荟凍

Chilled Aloe Vera and Lemongrass Jelly  
topped with Lychee Sorbet

**\$898++ 八位用 / 8 persons**

**\$988++ 十位用 / 10 persons**

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### Menu I

#### 鱼翅鹅肝海鲜宴

#### Flambé Shark's Fin, Foie Gras and Seafood Set

蟹俩味

Crab Prepared in Two Ways

- 辣椒蟹肉包子 Steamed Chilli Crab Meat Bun
- 白胡椒凤胎蒸蟹钳 Steamed Crab Claw with White Pepper and Egg White

火焰南天小米金钱翅

Flambé Braised Shark's Fin with Millet in Pumpkin Stock

法国鹅肝素方层饼伴醋溜番茄

Pan-fried French Foie Gras and Crispy Beancurd Skin served on Pancake with Rose Cherry Tomato

青酱椒蒸星斑球

Steamed Sliced Star Garoupa Fillet with Pickled Green Chilli Sauce

碳烧爱尔兰鸭

Signature Roast Irish Duck

鲍脯花胶青蔬

Braised Sliced Abalone and Fish Maw with Vegetables

元贝赛螃蟹焖米粉

Braised Bee Hoon with Conpoy and Egg White

杨枝葡萄雪葩

Chilled Mango Cream with Pomelo and Sago topped with Grape Sorbet

**\$998++ 八位用 / 8 persons**

**\$1198++ 十位用 / 10 persons**

### Menu J

#### 鸡煲翅鹅肝海鲜宴

#### Braised Shark's Fin, Foie Gras and Seafood Set

金流沙翠盏元贝伴白胡椒凤胎蒸元贝

Deep-fried Scallop with Salted Egg Yolk served on Lettuce and Steamed Scallop with White Pepper and Egg White

火焰古法鸡煲翅

Traditional-style Flambé Boiled Shark's Fin Soup with Chicken

龙干酱蒸星斑球

Steamed Sliced Star Garoupa Fillet with Chef's Special Chilli Sauce

爱尔兰鸭鹅肝素方层饼伴鲜果冻

Roast Irish Duck Skin and Foie Gras served with Homemade Pancake and Fruit Jelly

元蹄银芽焖米粉

Braised Rice Vermicelli with Pork Shank and Bean Sprouts

雪山牛油果紫米冻

Chilled Avocado with Purple Rice and Ice-cream

**\$120++ 每位 / per person**

**\$960++ 八位用 / 8 persons**

**\$1200++ 十位用 / 10 persons**

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**Menu K**

**坛老爷鹅肝海鲜宴**

**'Tanjia' Shark's Fin, Foie Gras and Seafood Set**

爱尔兰鸭鹅肝素方层饼伴鲜果冻  
Roast Irish Duck Skin and Foie Gras  
served with Homemade Pancake and Fruit Jelly

石锅京城坛老爷  
'Tanjia'-style Braised Shark's Fin Soup with Sea Cucumber,  
Shredded Abalone and Ham served in Hot Stone Pot

乾坤星斑球  
Garoupa Fillet prepared in Two Ways  
• 油浸 Deep-fried  
• 青酱椒蒸 Steamed with Pickled Green Chilli Sauce

黄焖竹炭豆腐  
Braised Bamboo Charcoal Beancurd  
with Green Vegetables in Pumpkin Sauce

姜葱老虎虾焖稻庭面  
Braised Inaniwa Noodles with Tiger Prawn  
in Ginger and Onion Sauce

柚子葡萄雪葩  
Japanese Yuzu and Grape Sorbet

**\$158++ 每位 / per person**  
**\$1264++ 八位用 / 8 persons**  
**\$1580++ 十位用 / 10 persons**

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