



Valid from 16 January – 19 February 2019

好運連連

TREASURES MENU

冰鎮鮮鮑魚鮮蝦

Chilled Fresh Abalone and Fresh Shrimp

柚香番茄龍蝦清湯

Double-boiled Lobster Tomato Consommé with Yuzu

松露野山菌扣野生魚

Braised Wild Catch Fish with Truffle
and Wild Mushroom

炭燒南洋風味黑豚肉

Nanyang-style Char-grilled Ibérico Pork

脆米橄欖蟹肉炒飯

Wok-fried Fragrant Rice with Crab Meat,
Olive and Crispy Rice

紅豆沙湯圓，賀年糕品

Red Bean Soup 'Tang Yuan'
with Prosperous Rice Cake

\$98++ 每位 / per person
Minimum 2 persons
Individual Plated

招財進寶

OPULENCE MENU

帝皇蟹肉水晶凍

Chilled Alaskan Crab Meat Gelo

鯊魚骨湯花膠鮑翅

Double-boiled Shark's Fin and Fish Maw
in Shark's Cartilage Soup

櫻花蝦雪菜醬蒸野生魚

Steamed Wild Catch Fish with Pickled Vegetables and Sakura Ebi

蒜片黑椒炒和牛粒

Wok-fried Wagyu Cube with Black Pepper
and Sliced Garlic

菌香鮑魚焗海味飯

Braised Sea Treasure Rice with Abalone
and Truffle

楊枝金露，賀年糕品

Chilled Mango Cream, Pomelo and Sago
with Prosperous Rice Cake

\$118++ 每位 / per person
Minimum 2 persons
Individual Plated

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Menus and prices are subject to changes

TungLok Heen

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花開富貴
FORTUNE MENU

金蓮子熏挪威鮭魚撈起

Prosperity Smoked Norwegian Salmon 'Yu Sheng' with Lotus Seed

紅燒海味魚鰾羹

Braised Shredded Fish Maw Broth with Assorted Sea Treasures

黃姜醬炒雙脆

Sautéed Squid and Calamari in Turmeric Paste

油浸野生魚

Deep-fried Wild Catch Fish

紙包野菌富貴雞

Paper-wrapped Fortune Chicken

櫻花蝦肉松自製黑豆豆腐

Homemade Black Bean Tofu with Sakura Ebi and Meat Floss

脆米臘味荷葉飯

Wok-fried Glutinous Fragrant Rice
with Assorted Preserved Meat and Crispy Rice

柚香芦荟冻, 贺年糕品

Chilled Lemongrass Aloe Vera Gelo accompanied with Prosperous Rice Cake

\$688++ 十位用 / 10 persons
Communal Style

財運亨通
WEALTHY MENU

金蓮子熏挪威鮭魚撈起

Prosperity Smoked Norwegian Salmon 'Yu Sheng' with Lotus Seed

瑤柱花膠紅燒鮑翅

Braised Shark's Fin with Fish Maw and Conpoy

娘惹醬脆炸野生魚

Nyonya-style Deep-fried Wild Catch Fish

明爐燒愛爾蘭鴨

Roast Irish Duck

同樂皇家聚寶盆菜

(十頭鮑魚, 元蹄, 海參, 帶子, 生蝦, 金蚝,
熏鴨胸肉, 發菜, 百靈菇, 豆根, 花菇, 津白, 蓮藕)

TungLok Royal Treasure Bowl

(10-head Abalone, Pork Shank, Sea Cucumber, Scallop, Live Prawn,
Dried Oyster, Smoked Duck Breast, Black Moss, 'Bai Ling' Mushroom,
Bean Dough, Shiitake Mushroom, Chinese Cabbage and Lotus Root)

櫻花蝦臘味荷葉飯

Wok-fried Glutinous Fragrant Rice
with Assorted Preserved Meat and Sakura Ebi

楊枝金露, 贺年糕品

Chilled Mango Cream, Pomelo and Sago
accompanied with Prosperous Rice Cake

\$888++ 十位用 / 10 persons
Communal Style

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龍騰四海
PROSPERITY MENU

金蓮子熏挪威鮭魚撈起

Prosperity Smoked Norwegian Salmon 'Yu Sheng' with Lotus Seed

黃焗龍蝦鮑翅

Braised Shark's Fin with Lobster in Noble 'Tanfu' Broth

松露黑橄炒玉帶

Sautéed Scallop with Truffle and Olive

蒜香菜寶蒸野生魚

Steamed Wild Catch Fish with Garlic and Preserved Turnip

炭燒南洋風味黑豚肉

Nanyang-style Char-grilled Ibérico Pork

脆皮金蚝花菇鮑脯

Crispy Oyster with Shiitake Mushroom and Sliced Abalone

櫻花蝦腊味糯米飯

Wok-fried Glutinous Fragrant Rice with Assorted Preserved Meat and Sakura Ebi

陈皮紅豆沙湯圓，賀年糕品

Red Bean Soup 'Tang Yuan' with Mandarin Orange Peel accompanied with Prosperous Rice Cake

\$1088++ 十位用 / 10 persons
Communal Style

財源廣進
TRIUMPH MENU

金蓮子，龍蝦熏挪威鮭魚撈起

Prosperity Smoked Norwegian Salmon 'Yu Sheng' with Lotus Seed and Lobster

瑤柱蟹肉扒鮑翅

Braised Shark's Fin with Crab Meat and Conpoy

櫻花蝦 X.O. 醬爆玉帶蝦球

Sautéed Scallop and Deshelled Prawn with X.O. Chilli Sauce and Sakura Ebi

自制剝椒蒸野生魚

Steamed Wild Catch Fish with Diced Hot Red Pepper

明爐燒愛爾蘭鴨

Roast Irish Duck

原只鮮鮑金蚝花菇時蔬

Braised Whole Abalone, Oyster, Shiitake Mushroom and Seasonal Greens

脆米腊味糯米飯

Wok-fried Glutinous Fragrant Rice with Assorted Preserved Meat and Crispy Rice

紅蓮桃膠雪蛤，賀年糕品

Double-boiled Peach Resin and Hashima accompanied with Prosperous Rice Cake

\$1288++ 十位用 / 10 persons
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吉星高照
AUSPICIOUS MENU

金莲子, 龙虾熏挪威鲑鱼捞起

Prosperity Smoked Norwegian Salmon 'Yu Sheng' with Lotus Seed and Lobster

黄油汤蟹肉鲍翅

Braised Shark's Fin with Crab Meat in Noble 'Tanfu' Broth

西杏片酱油大虾

Braised King Prawn with Superior Soy Sauce and Sliced Almond

潮式蒸野生鱼

Teochew-style Steamed Wild Catch Fish

原只鲜鲍花菇时蔬

Braised Whole Abalone with Shiitake Mushroom and Seasonal Greens

炭烧香茅西班牙黑豚

Char-grilled Ibérico Pork

樱花虾腊味荷叶饭

Wok-fried Glutinous Fragrant Rice with Assorted Preserved Meat
and Sakura Ebi

金瓜紫米露, 贺年糕品

Chilled Pumpkin Cream and Purple Rice
accompanied with Prosperous Rice Cake

\$1688++ 十位用 / 10 persons
Communal Style

金玉满堂
NOBLE MENU

金箔乳猪熏挪威鲑鱼捞起

Prosperity Smoked Norwegian Salmon 'Yu Sheng'
with Gold Foil Suckling Pig

鲨鱼骨汤菜胆鲍翅

Double-boiled Shark's Fin in Shark's Cartilage Soup

脆鳞野生白苏丹

Crunchy Scale Steamed White Sultan Fish

牛油蒜香焗龙虾

Braised Lobster with Butter and Garlic

蚝皇干鲍脯猪婆参

Braised Sea Cucumber and Sliced Dried Abalone

炭烧西班牙黑豚

Char-grilled Ibérico Pork

橄榄松露海鲜炒饭

Wok-fried Fragrant Rice with Seafood, Olive and Truffle

红莲桃胶炖燕窝

Double-boiled Bird's Nest with Red Date and Peach Resin

\$2888++ 十位用 / 10 persons
Communal Style

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百花齊放

BLOSSOM MENU

金泊乳猪，熏挪威鲍鱼鲑鱼捞起
Prosperity Smoked Norwegian Salmon 'Yu Sheng'
with Gold Foil Suckling Pig and Sliced Abalone

帝皇蟹肉干捞鲍翅伴上汤
Stir-fried Shark's Fin with King Crab Meat
accompanied with Superior Stock

脆鳞野生白苏丹
Crunchy Scale Steamed White Sultan Fish

星洲辣汁焗龙虾
Singapore-style Chilli Lobster

原只十二头干鲍花胶猪婆参
Braised 12-head Dried Abalone with Fish Maw and Sea Cucumber

松露芥末煎日本和牛
Pan-fried Kagoshima Wagyu with Truffle and Mustard Sauce

樱花虾腊味荷叶饭
Wok-fried Glutinous Fragrant Rice
with Assorted Preserved Meat and Sakura Ebi

生磨杏汁燕窝
Double-boiled Bird's Nest with Almond Cream

\$3888++ 十位用 / 10 persons
Communal Style

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