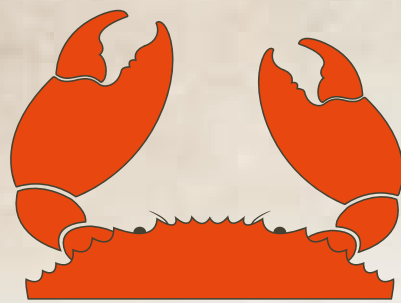




**TUNG LOK  
SEAFOOD**

**同乐海鲜**

*The Singapore Taste*



A SELECTION OF **新加坡式** 海鲜集锦  
**GREAT SINGAPORE-STYLE**   
**SEAFOOD**

Using only the freshest catch and ingredients in its extensive list of appetising local-style dishes, TungLok Seafood is a haven for seafood lovers looking to relish the unique taste of Singapore.

Meticulously prepared for your dining pleasure, perennial favourites include the must-have Chilli Crab, Black Pepper Crab with Fresh Peppercorns and the original, award-winning Deep-fried Prawn with Wasabi-mayo.

选取最新鲜食材，烹制脍炙人口的本地风味海鲜佳肴。“同乐海鲜”，以其独树一帜的新加坡风格美食，成为所有海鲜爱好者的乐园！

千锤百炼的经典名菜，带给您回味无穷的用餐体验。道道珠玑的佳肴，有驰名遐迩的“辣椒螃蟹”，“黑椒螃蟹”，还有同乐海鲜首创的获奖名菜：“芥末虾球”，千万不要错过！



AWARDS 奖项

- Epicurean Star Award by Restaurant Association of Singapore  
新加坡餐饮协会主办美食大奖

Best Seafood Restaurant, Runner-up 2023 • 2023年度最佳海鲜餐厅, 亚军  
Best Buffet Restaurant, Winner 2021 • 2021年度最佳自助餐厅, 冠军  
Best Chinese Casual Dining, Winner 2017 • 2017年度最佳中式餐厅, 冠军  
Best Chinese Casual Dining, Finalist 2014 • 2014年度最佳中式餐厅  
Best Asian Restaurant Award, Winner 2012 • 2012年度最佳亚洲餐厅奖, 冠军

- Singapore Top Restaurants by Wine and Dine, 2015  
2015年度新加坡最佳餐厅

- Star Chef Competition by Restaurant Association of Singapore  
新加坡餐饮协会主办星厨争霸赛

Best Soup & Hot Dish (Seafood) Award, 1<sup>st</sup> Runner Up 2012  
2012年度最佳汤与热菜佳肴 (海鲜) 奖, 亚军

- AsiaOne People’s Choice Awards  
AsiaOne民众票选

Voted one of the Top 3 Buffet Restaurants, 2011/12 • 2011/12年度前三名自助餐厅

- 7<sup>th</sup> World Championship of Chinese Cuisine 2012  
第七届中国烹饪世界大赛 (2012年)  
Gold Award 金奖

ADVISORY 用餐忠告

Only the freshest ingredients are used in our food preparation, including delicacies such as raw oysters and sashimi. Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase your risk of food-borne illnesses. The Management cannot be held responsible for any allergies that may arise from the consumption of all raw food. Thank you for your attention.

本餐厅所制备食品，均选用上佳原料，绝对新鲜。包括鲜美的生蚝，生鱼等。食用生的或未充分煮熟的肉类、海鲜、贝类、家禽或鸡蛋，可能会增加患食源性疾病的风险。对任何因食用生食而导致过敏等身体不适，本公司概不负责。谢谢您的光顾！

All prices indicated are subject to 10% service charge and prevailing government tax.  
Food pictures may differ from actual dish presentation.

这菜单显示的价格得另加10%服务费及政府消费税。图片仅供参考，或于菜式不尽相符。



SPICY 辣



CHEF RECOMMENDS 厨师推荐



## TUNG LOK SIGNATURE CHILLI CRAB

### 同乐招牌辣椒螃蟹



TungLok Seafood has re-created this dish with a gob-smacking twist to the gravy. The dish is made from a unique combination of tomato sauce and freshly-squeezed orange juice using thin slices of oranges.

同乐海鲜采用惹人垂涎的混搭调味汁, 对这道菜肴进行了再创造。新酱汁将番茄酱和鲜榨橙汁搭配, 加入鲜橙片, 美味口感与众不同。

**\$10.8**

per 100g / 克  
(Below 1kg/ 1公斤以下)

**\$11.8**

per 100g / 克  
(1.1kg and above/ 1.1公斤以上)





1



6



2



3



7



4



8



5



9

**1 Deep-fried Marble Goby**  
 油浸笋壳  
**\$12** per 100g / 克

**2 White Pepper Canadian Dungeness Crab with Leek and Fresh Peppercorns**  
 白胡椒加拿大深海螃蟹  
**\$10.8** per 100g / 克

**3 Deep-fried Prawn with Wasabi-mayo**  
 芥末虾球  
**\$30**

**4 Grilled Marble Goby with Beancurd, Yam, Tomato, Pickled Vegetables and Cabbage in Collagen Broth**  
 家乡烤笋壳 (养颜胶原蛋白)  
 Additional / 另加 \$12  
**\$12** per 100g / 克

**5 Steamed Razor Clam with Garlic and Vermicelli**  
 蒜蓉粉丝蒸竹蚌  
**\$14.8** per pc / 每只

**6 Wok-baked Australian Lobster with Superior Stock**  
 上汤焗澳洲龙虾  
 Market Price 时价

**7 Wok-baked Prawn with Vermicelli**  
 粉丝焗虾煲  
**\$11** per 100g / 克 (MIN. 400g / 至少400克)

**8 Classic Seafood Combination**  
 经典海鲜拼盘  
 Deep-fried Prawn with Salted Egg Yolk, Rose Cherry Tomato, Stir-fried Crab Meat with Egg and Crispy Baby Squid  
 金沙虾球, 玫瑰小番茄, 桂花蟹肉, 香脆苏东仔  
**\$68**

**9 Stir-fried Thick Sea Cucumber and Fish Maw with Spring Onions**  
 葱烧鱼鳔厚海参  
**\$78**

前菜系列  
COLD CUT  
SASHIMI  
SUSHI

Sashimi Platter  
鱼生拼盘

\$48



Sake Harasu (Norwegian Salmon Belly)  
三文鱼腩刺身

\$28

6 pcs / 片



Hamachi (Yellowtail)  
油甘鱼刺身

\$26

6 pcs / 片



Sake (Norwegian Salmon)  
挪威三文鱼刺身

\$24

6 pcs / 片



Tuna Sashimi  
金枪鱼刺身

\$26

6 pcs / 片



# 前菜系列

COLD CUT  
SASHIMI  
SUSHI



## TungLok Seafood Platter 缤纷海鲜拼盘

**\$88**

Sake (Norwegian Salmon), Hamachi (Yellowtail),  
Tuna, Poached Prawn, Sliced Baby Abalone Salad  
and Fresh Oyster with Chilli Sauce  
挪威三文鱼, 油甘鱼, 金枪鱼, 白灼虾, 和风酱幼鲍,  
秘制辣椒酱生蚝

~~~~~  
The ultimate crustacean dream  
brimming with the freshest catch  
of the day!

选用顶级海鲜, 一道如梦似幻的佳肴!



## Unagi Maki 鳗鱼寿司卷

**\$20**

8 pcs / 片



## Baked Norwegian Salmon Belly Maki

烧汁挪威三文鱼寿司卷

**\$18**

8 pcs / 片



## California Maki 加州寿司卷

**\$16**

8 pcs / 片



九大招牌  
Top 9 Signatures

Classic Seafood Combination  
经典海鲜拼盘  
\$68

A combination of TungLok Seafood's crowd-favourite appetisers.  
最佳的拼盘组合，皆大欢喜。



Deep-fried Prawn  
with Salted Egg Yolk  
金沙虾球

Rose Cherry Tomato  
玫瑰小番茄

Crispy Baby Squid  
香脆苏东仔

Stir-fried Crab Meat  
with Egg  
桂花蟹肉

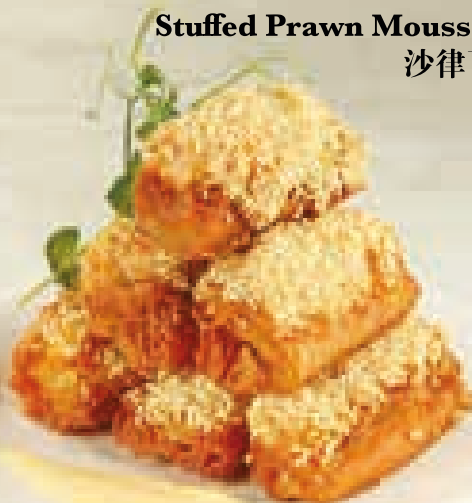
Rose Cherry Tomato  
玫瑰小番茄  
\$14



Thai-style Beancurd  
泰式豆腐  
\$16



Stuffed Prawn Mousse Fritter  
沙律百花油条  
\$16



Grilled Squid  
with Barbecue Sauce  
烧烤鱿鱼  
\$18





**Crispy Fish Skin**  
(Choice of Salted Egg Yolk or Spicy 'Mala' 🌶️)

炸鱼皮  
(任选黄金或麻辣)

**\$16**



The perfect marriage of fish skin  
and salted egg yolk!

鱼皮和咸蛋黄的美丽融合!



**Crispy Baby Squid**  
香脆苏东仔

**\$18**



Coated with chef's homemade sauce  
and deep-fried to a crisp.

厨师选用自制酱，香脆可口。

小食

APPETISER



**Deep-fried Whitebait  
with Salt and Pepper**  
椒盐白饭鱼

**\$18**



**Chilled Jellyfish  
with Pomelo Sauce**  
柚子凉拌海蜇

**\$16**



**River Shrimp  
with Salt and Pepper**  
椒盐河虾

**\$20**



**Crispy Eggplant 🌶️  
with Pork Floss**  
肉松茄子

**\$16**



# 汤羹

SOUP &  
BISQUE



## Double-boiled Fish Bone Soup with Fish Maw 鱼骨炖花胶汤

**\$28**

per person / 每位



## Hot and Sour Seafood Bisque 酸辣海鲜羹

**\$10**

per person / 每位



## Nourishing Soup of the Day 每日滋补炖汤

**\$18**

per person / 每位



## Soup of the Day 老火汤

**\$32**

4 persons / 位



## 'Tanjia'-style Braised Fish Maw Bisque 黄焖鱼鳔羹

**\$12**

per person / 每位



招牌必点  
Signature Highlight

1 TungLok Signature Chilli Crab  
同乐招牌辣椒螃蟹

生猛  
海鲜  
LIVE  
SEAFOOD



Indulge in our unique gravy - the combination of tomato sauce and fresh hand-squeezed orange juice!

尽情享受我们的独特酱汁 - 鲜榨橙汁加番茄酱!

螃蟹 CRAB

Signature Crab  
招牌螃蟹

\$10.80 \$11.80  
per 100g / 克 per 100g / 克  
(Below 1kg/ 1公斤以下) (1.1kg and above/ 1.1公斤以上)

Canadian Dungeness Crab  
加拿大深海螃蟹

\$10.80  
per 100g / 克

Alaskan King Crab  
阿拉斯加深海螃蟹

Market Price  
时价

Cooking Methods 煮法

- |                                                                |                                                          |
|----------------------------------------------------------------|----------------------------------------------------------|
| 1 TungLok Signature Chilli<br>同乐招牌辣椒                           | 5 Claypot<br>砂煲                                          |
| 2 White Pepper with Leek and Fresh Peppercorns<br>白胡椒          | 6 Stir-fried with Salted Egg Yolk and Curry Leaves<br>黄金 |
| 3 Black Pepper with Fresh Peppercorns<br>黑胡椒                   | 7 Creamy Butter<br>奶油                                    |
| 4 Laksa with Thick Vermicelli<br>叻沙粗米粉<br>ADDITIONAL / 另加 \$28 |                                                          |

# 生猛 海鲜

LIVE  
SEAFOOD



九大招牌

Top 9 Signatures

① White Pepper Canadian ②  
Dungeness Crab with Leek  
and Fresh Peppercorns  
白胡椒加拿大深海螃蟹

~~~~~  
Stir-fried with our special  
blend of white pepper, fresh  
peppercorns and leek.

使用白胡椒和胡椒粒混合调味，  
加上京葱炒制而成，滋味更加浓郁。



① Black Pepper Crab ③  
with Fresh Peppercorns  
黑胡椒螃蟹

① Laksa Crab with Thick Vermicelli ④  
叻沙粗米粉螃蟹  
Additional / 另加 \$28





5 Claypot Crab  
砂煲螃蟹



6 Stir-fried Crab with Salted Egg  
Yolk and Curry Leaves  
黄金螃蟹



7 Creamy Butter Crab  
奶油螃蟹



1

Wok-baked Lobster  
with Superior Stock  
上汤焗龙虾



Sweet and succulent lobster wok-baked  
with superior stock.  
上汤、加上龙虾的鲜味，鲜甜美味。

龙虾 LOBSTER

|                            |       |                      |
|----------------------------|-------|----------------------|
| Australian Lobster<br>澳洲龙虾 | ~~~~~ | Market Price<br>时价   |
| Boston Lobster<br>波士顿龙虾    | ~~~~~ | \$14<br>per 100g / 克 |

Cooking Methods 煮法

- 1

Wok-baked with Superior Stock  
上汤焗
- 2

Sashimi  
刺身
- 3

Oven-baked with Cheese  
芝士焗

# 生猛 海鲜

LIVE  
SEAFOOD



## 2 Lobster Sashimi 龙虾刺身

Poached Rice  
with Lobster Head and Claw  
二度泡饭 ~~~~~ + \$20



## 3 Oven-baked Lobster with Cheese 芝士焗龙虾

# 生猛 海鲜

LIVE  
SEAFOOD



九大招牌  
Top 9 Signatures

## ① Wok-baked Prawn with Vermicelli 粉丝焗虾煲



~~~~~ A savoury dish featuring juicy prawn and vermicelli. ~~~~~

鲜虾的香甜多汁，流入粉丝中，回味无穷。

## 虾 PRAWN

\$11

per 100g / 克  
(min. 400g / 至少 400克)

### Cooking Methods 煮法

- |                                                         |                                            |
|---------------------------------------------------------|--------------------------------------------|
| ① Wok-baked with Vermicelli<br>粉丝焗煲 Additional / 另加 \$6 | ⑤ Steamed with Minced Garlic<br>蒜蓉蒸        |
| ② Poached<br>白灼                                         | ⑥ Deep-fried with Salted Egg Yolk<br>咸蛋黄炸  |
| ③ Herbal Drunken<br>药材醉酒                                | ⑦ Pan-fried with Superior Soy Sauce<br>豉油皇 |
| ④ Deep-fried with Crispy Oats 麦片                        |                                            |

② Poached Prawn  
白灼虾



生猛  
海鲜

LIVE  
SEAFOOD



③ Herbal Drunken Prawn  
药材醉酒虾



④ Deep-fried Prawn with Crispy Oats  
麦片虾



Steamed Prawn with Minced Garlic 5  
蒜蓉蒸虾



Deep-fried Prawn with Salted Egg Yolk 6  
咸蛋黄炸虾



Pan-fried Prawn with Superior Soy Sauce 7  
豉油皇虾



# 生猛 海鲜

LIVE  
SEAFOOD

## ① Raw Oyster 生吃生蚝

Fresh, plump and juicy oysters!

新鲜，丰满，多汁的生蚝！

## 蚝 OYSTER

\$6

per pc / 每只

(min. 4 pcs / 至少4只)

### Cooking Methods 煮法

- ① Raw  
生吃
- ② Steamed with Garlic  
蒜蓉蒸
- ③ Baked with Cheese  
芝士焗
- ④ Deep-fried with Salt  
and Pepper  
酥炸椒盐

### Steamed Oyster with Garlic ② 蒜蓉蒸蚝



### ③ Baked Oyster with Cheese 芝士焗蚝



### ④ Deep-fried Oyster with Salt and Pepper 酥炸椒盐蚝



生猛  
海鲜

LIVE  
SEAFOOD



**Steamed Live Abalone with Vermicelli  
and Minced Garlic**  
蒜蓉粉丝蒸游水鲍鱼

**\$19.8**



**Thai-style Salad with Live Abalone,  
Cucumber and Onion**  
凉拌游水鲍鱼

**\$19.8**





Fresh razor clam  
topped with fragrant garlic  
and served on a bed of vermicelli.  
鲜嫩竹蚌搭配香蒜蓉。

九大招牌  
Top 9 Signatures

1 Steamed Razor Clam  
with Garlic and Vermicelli  
蒜蓉粉丝蒸竹蚌



2 Steamed Razor Clam  
with Vermicelli and X.O. Sauce  
X.O.酱粉丝蒸竹蚌

## 竹蚌 RAZOR CLAM

\$14.8

per pc / 每只

### Cooking Methods 煮法

1 Steamed with Garlic  
and Vermicelli  
蒜蓉粉丝

2 Steamed with Vermicelli  
and X.O. Sauce  
X.O.酱粉丝蒸



Geoduck Clam Sashimi 1  
象拔蚌刺身



Sautéed Geoduck Clam 2  
油泡象拔蚌



3 Stir-fried Geoduck Clam 3  
with X.O. Sauce  
X.O.酱炒象拔蚌



4 Poached Geoduck Clam in Superior Stock  
上汤灼象拔蚌

象拔蚌 GEODUCK CLAM

Market Price  
时价

Cooking Methods 煮法

|                 |                                          |
|-----------------|------------------------------------------|
| 1 Sashimi<br>刺身 | 3 Stir-fried with X.O. Sauce 1<br>X.O.酱炒 |
| 2 Sautéed<br>油泡 | 4 Poached in Superior Stock<br>上汤灼       |

1 Grilled Marble Goby with Beancurd, Yam, Tomato, Pickled Vegetables and Cabbage in Collagen Broth

家乡烤笋壳 (养颜胶原蛋白)  
Additional / 另加 \$12

A comforting and hearty delight starring grilled marble goby and vegetables in nourishing collagen broth, winning the hearts of the young and old alike.

丰富胶原蛋白汤为特色，是一道老少皆宜的佳肴。



鱼 FISH

Star Garoupa  
东星斑

\$19.80  
per 100g / 克

Black Garoupa  
石斑

\$12  
per 100g / 克

Marble Goby  
笋壳

\$12  
per 100g / 克

Cooking Methods 煮法

1 Grilled with Beancurd, Yam, Tomato, Pickled Vegetables and Cabbage in Collagen Broth  
家乡烤 (养颜胶原蛋白)  
Additional / 另加 \$12

2 Deep-fried  
油浸

3 Braised in Claypot  
砂煲焖

4 Deep-fried with Sour and Spicy Sauce topped with Shredded Mango  
芒果丝酸辣酱炸 (泰式)

5 Steamed with Spicy Assam Sauce, Tomato and Eggplant  
亚叁酱茄子番茄蒸 (娘惹式)

6 Steamed with Light Soy Sauce  
清蒸

7 Steamed with Preserved Radish  
菜脯蒸

8 Steamed with Pickled Vegetables, Beancurd and Sour Plum  
酸菜, 豆腐, 梅子蒸 (潮州式)

# 生猛 海鲜

LIVE  
SEAFOOD



九大招牌

Top 9 Signatures

## ② Deep-fried Marble Goby

油浸笋壳



Deep-fried to golden-brown and bathed in soy sauce, this sought-after fish boasts crispy skin and flaky meat.

~~~~~ A true heavenly indulgence! ~~~~~

炸至金黄色，外脆内嫩，超赞！

## Braised Marble Goby in Claypot ③

砂煲焖笋壳



## ④ Deep-fried Marble Goby with Sour and Spicy Sauce topped with Shredded Mango

芒果丝酸辣酱炸笋壳 (泰式)



## Steamed Black Garoupa ⑤

with Spicy Assam Sauce, Tomato and Eggplant

亚叁酱茄子番茄蒸石斑 (娘惹式)





6 Steamed Star Garoupa with Light Soy Sauce  
清蒸东星斑



7 Steamed Black Garoupa with Preserved Radish  
菜脯蒸石斑



8 Steamed Star Garoupa  
with Pickled Vegetables, Beancurd and Sour Plum  
酸菜，豆腐，梅子蒸东星斑 (潮州式)



# 海鲜佳肴

SEAFOOD  
DISHES



**Braised Giant Garoupa served in Claypot**  
砂锅红烧龙趸鱼

**\$48**



**Braised Whole 3-head Abalone  
with Broccoli**  
蚝皇原只三头鲍鱼

**\$48**

per person / 每位



**Braised Sliced Abalone with Spinach**  
鲍片扒菠菜

**\$48**



**Stir-fried Clams  
with Bean Sauce**  
豆酱炒啦啦

**\$26**



**Poached Garoupa Fillet in Superior Stock  
and Chinese Wine with Celery**  
米酒芹香浸斑球

**\$38**



# 海鲜佳肴

SEAFOOD  
DISHES



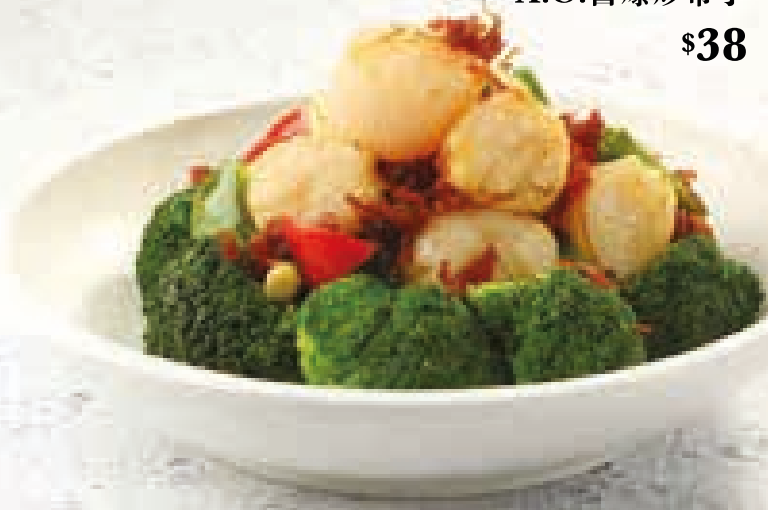
**TungLok Curry Fish Head**  
同乐咖喱鱼头

**\$40**



**Sautéed Scallop with X.O. Sauce**  
X.O. 酱爆炒带子

**\$38**



**Stir-fried Prawn with Dried Chilli**  
宫保虾球

**\$30**



**Deep-fried Canadian Sea Perch**  
油浸加拿大深海鲈鱼

**\$18**

per person / 每位



# 海鲜 佳肴

SEAFOOD  
DISHES



**Braised Crocodile Tail**  
游龙划水  
**\$38**



**Stir-fried Fish Belly  
with Assorted Mushrooms**  
野菌爆炒鱼肚  
**\$28**



  
九大招牌  
Top 9 Signatures

**Deep-fried Prawn  
with Wasabi-mayo**  
芥末虾球  
**\$30**



The ORIGINAL award-winning creation in Year 2000.  
同乐海鲜首创名菜 (2000年), 并赢得过大奖。

  
九大招牌  
Top 9 Signatures

**Stir-fried Thick Sea Cucumber  
and Fish Maw with Spring Onions**  
葱烧鱼鳔厚海参  
**\$78**



An aromatic and flavourful delicacy  
that is lower-in-cholesterol  
低胆固醇, 高价值的美味佳肴!

禽肉  
MEAT AND  
POULTRY



Peking Duck  
北京烤鸭

\$50 \$98  
half / 半 whole / 全

Stir-fried Duck Rack 二度炒鸭架 \$10 \$15  
half / 半 whole / 全

Cooking Methods 煮法

- 1 Ginger and Spring Onions 姜葱
- 2 'Mala' 麻辣

Known as the "Wagyu of Duck",  
Irish duck boasts tender  
and juicy meat with crispy skin.

爱尔兰鸭称为“鸭中和牛”，皮脆肉嫩，香气浓郁，  
味道更是美妙无比。



Honey Baked Pork Rib  
蜜汁烧焗排骨

\$13.8  
per pc / 每件

Meaty pork rib glazed with Chef's special honey blend,  
baked to a smoky fragrance.  
用厨师特制酱烧烤，香气四溢。

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

\$24

Sweet and Sour Kurobuta Pork  
with Pineapple  
菠萝黑豚咕噜肉

\$24

Home-style Crispy Pork  
家乡香酥肉

\$22

## MEAT AND POULTRY



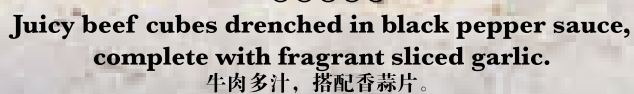
### 风味羊排骨

**\$32**



## Pan-grilled Black Pepper Beef Cubes with Fried Garlic 蒜片黑椒牛柳粒

**\$28**



牛肉多汁，搭配香蒜片。

## Sautéed Sliced Beef with Ginger and Spring Onions 姜蔥炒牛肉

**\$22**



**\$44**

**half / 半**

**\$80**

**whole / 全**



**\$22**

**half / 半**

**\$40**

**whole / 全**





**Sautéed Seafood and Vegetables  
served in Yam Ring**  
佛钵飘香

**\$32**

**蔬菜豆腐**

VEGETABLES  
& BEANCURD



~~~~~  
**Local-favourite dish featuring crispy yam  
ring with assorted seafood and vegetables.**

~~~~~  
本地风味，芋头加海鲜，传统又美味。  
~~~~~



**Braised Tofu  
with Pork Belly**  
火腩焖豆腐

**\$24**



**Vegetables Selection**  
蔬菜类

**\$20**

Asparagus, 'Kai Lan', Green Cabbage, Milk Cabbage  
芦笋，芥兰，油麦菜，奶白



**Cooking Methods 煮法**

- |                                 |                                          |
|---------------------------------|------------------------------------------|
| ① Stir-fried<br>清炒              | ③ Stir-fried with<br>Oyster Sauce<br>蚝油炒 |
| ② Stir-fried with Garlic<br>蒜蓉炒 |                                          |

# 蔬菜豆腐

VEGETABLES  
& BEANCURD



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

\$20



Another TungLok's ORIGINAL creation in Year 1997 that is both healthy and delicious.

另一道同乐首创名菜 (1997 年), 健康美味, 百次不厌。

## Sautéed Chinese Spinach with Three Kinds of Eggs 三色蛋苋菜

\$20



## Braised Eggplant with Minced Pork served in Claypot 鱼香茄子煲

\$20



## Baby 'Kai Lan' served with Chinchalok Sauce 葱油芥兰仔 (配于小虾腌酱)

\$18



## Sambal Kang Kong 马来风光

\$18



饭与  
面

RICE &  
NOODLES



**Braised Noodles  
with Live Boston Lobster**  
波士顿生猛龙虾焖面

**\$88**



~~~~~ Sweet and succulent Boston lobster meat paired with springy noodles. ~~~~~

深海波士顿龙虾焖生面，Q弹鲜甜。

# 饭与面

RICE &  
NOODLES



Singapore Hokkien Mee

星州福建面

\$28



Fried Prawn 'Hor Fun' in Egg Gravy  
滑蛋虾球河粉

\$28



Crab Meat Fried Rice  
蟹肉炒饭

\$34



Seafood Crispy Noodles  
海鲜煎面

\$24



Poached Rice with Seafood  
海鲜泡饭

\$12

per person / 每位



# 饭与面

RICE &  
NOODLES



**Braised Seafood Rice Vermicelli**  
招牌海鲜白米粉  
**\$28**



**Seafood Mee Goreng** 🌶️  
马来海鲜炒面  
**\$24**



**Stewed 'Ee-fu' Noodles**  
干烧伊面  
**\$18**



# 饭与面

RICE &  
NOODLES



**Norwegian Salmon Fried Rice  
with X.O. Sauce**

**X.O. 酱挪威三文鱼炒饭**

**\$24**

**A plate of diced Norwegian salmon rice  
fried with piquant X.O. sauce.**

**使用新鲜挪威三文鱼与同乐招牌 X.O. 酱，相得益彰！**



**Fried Seafood 'Mee Sua'**  
**潮州炒面线**

**\$24**



甜品

DESSERT



**Yam Paste with Ginkgo Nuts  
served in Young Coconut**  
椰盅白果芋泥

**\$12**

**Chilled Black  
Glutinous Rice with  
Durian Purée  
and Coconut Ice-cream  
served in Young  
Coconut**  
南洋飘香



人气必吃

Crowd Favourite

**Chilled Lemongrass Jelly  
with Lime Sorbet**  
青柠冰香茅冻

**\$10**

甜品

DESSERT

Sesame Glutinous Rice Ball  
coated with Peanut Crumbs

擂沙汤圆

\$6.8

4 pcs / 粒



Double-boiled Peach Gum  
with Longan Syrup

八宝炖桃胶

\$12



Double-boiled Almond Cream  
with Egg White served in Young Coconut  
椰盅蛋白杏仁露

\$12



Chilled Mango Cream with Coconut  
Ice-cream, Pomelo and Sago  
雪山杨枝甘露

\$10



Red Bean Pancake  
豆沙锅饼

\$12



Chilled Herbal Jelly  
with Longan Syrup  
清汤龟苓膏

\$8



