

6 APRIL TO 3 MAY 2015

tóng lè private dining
wgs lunch menu

鴛鴦芝麻皮、香酥鴨肉
crispy duck wrapped with black & white sesame
pancake

.....

八寶冬瓜清湯官燕
double-boiled cave bird's nest with winter melon

.....

溏心蒜蒸龍蝦、木魚花豉油皇
steamed lobster with japanese black garlic in bonito soy
sauce

.....

荷蘭珍珠番茄洛神花索貝
homemade roselle flower sorbet with holland pearl
tomato

.....

鹿兒島和牛、麻坡竹炭豆腐
kagoshima wagyu accompanied with 'mapo' charcoal
tofu

.....

籠仔海南黃油雞、有機小米
organic millet with 'hainan' chicken

.....

寒天雪梨羅漢果凍、紅梅雪糕
chilled snow pear and 'luohan' fruits topped with
raspberry ice-cream

sgd120++ per person



EPICUREAN DELIGHTS
14 to 25 April 2015

FINE CUISINE | GREAT WINE | UNIQUE DINING

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PETER KNIPP
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tóng lè private dining
wgs dinner menu

涼拌鮑魚、官燕昆布凍
chilled sliced australian green lip abalone with bird's
nest and seaweed

龍蝦餛飩餃、酸辣清湯
lobster dumpling in spicy sour clear soup

青蒜豆酥蒸北海道帶子
steamed hokkaido scallop with bean crumbs and green
garlic sauce

荷蘭珍珠番茄洛神花索貝
homemade roselle flower sorbet with holland pearl
tomato

麻辣臊子遼參、貢米
braised sea cucumber with minced meat in spicy sauce
accompanied emperor rice

松露乾燒伊麵、阿拉斯加蟹
braised alaskan crab with 'e-fu' noodle in truffle sauce

提拉米蘇、桂花糖蓮藕
tiramisu accompanied with osmanthus lotus roots

\$180++ per person



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