

In-House Banquets – ROM / Solemnisations

歡宴 ROM Menu 1

低温水煮龙虾,昆布水晶凍 Slow-cooked Lobster topped with 'Konbu' Gelo

椰皇竹笙珍菌雞茸燴蟹肉

Braised Crab Meat with Bamboo Fungus and Assorted Wild Mushrooms in Chicken Broth served in Young Coconut

荷香黑蒜蒸野生魚

Steamed Wild Fish with Black Garlic served on Lotus Leaf

特製冰涼索貝 Chef's Homemade Sorbet

盐煎七味日本粉红猪 Salt-grilled Shirobuta Pork marinated with Togarashi Spice

鲍鱼鹅肝粒海味焖饭

Braised Abalone served with Stewed Sea Treasures and Diced Foie Gras Rice

生磨杏仁茶,脆米汤圆

Freshly-grounded Almond Cream with 'Tang Yuan' coated with Crispy Rice

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\$100 per person

(Minimum 12 persons)

Enjoy the following upon confirmation:

- Complimentary Canapes for half an hour during ROM ceremony
- Complimentary Flower Centrepiece for ROM Table Decoration
 - A Complimentary bottle of Champagne
- 10%服务费和 7%消费税将以折扣前的价格来计算。All prices are subjected to prevailing service charges and applicable government taxes.
 - 菜单及价格或有更改。Menus and prices are subjected to changes.

Tóng Lè Private Dining



In-House Banquets – ROM / Solemnisations

喜宴 ROM Menu 2

低温水煮龙虾珍珠番茄,中华鲟鱼子 Slow-cooked Lobster with Pearl Tomato topped with Kaluga Queen Caviar

芙蓉黃燜蟹肉燴官燕 Braised Cave Bird's Nest with Crab Meat and Egg White in Noble 'Tanfu' broth

金齊玉膾 Wild Fish Prepared in Two Ways

> 特製冰涼索貝 Chef's Homemade Sorbet

盐煎和牛叻骨,時令時蔬 Pan-fried Wagyu Beef Rib with Seasonal Vegetables

濃湯灼北海道带子日本手拉面 Poached Hokkaido Scallop with Japanese Ramen in Seafood Consommé

熔岩巧克力蛋糕,茅台雪糕 Chocolate Lava Cake accompanied with 'Mao Tai' Ice-cream

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\$160 per person

(Minimum 12 persons)

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- Complimentary Flower Centrepiece for ROM Table Decoration
 - A Complimentary bottle of Champagne
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