



## we share;

We believe in fostering connections through the communal spirit of dining. Gather to feast over creations that inspire conversations and create memories that are best shared.

## we savour;

Indulge in the diversity of flavours derived from the rich tapestry of European cuisines, harmonised with bold Asian influences all in a venue meticulously designed to create moments worth savouring.

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**EXPERIENCE MENU**  
SET FOR TWO | 328

**APPETIZER**

Cold Laksa Capellini

**SMALL PLATES**

Yam Rice Arancini  
&  
Squid with Asian Vinegratte

**MAINS**

(Choose 1 to share)

Asian Spiced Chicken

or

Pork Ribs w Prune Tomato  
Salsa

or

Grilled Perch with Asam Pedas

or

Duck Two Ways  
(+50)

Foie Gras Claypot w Serrano Ham  
(+80)

or

Lamb Rack w Provencal Crust  
(+120)

or

Argentina Angus Ribeye  
(+120)

or

Sher Wagyu Sirloin MB6-7  
(+170)

**DESSERTS**

“ 932 “

&

Mung Bean Daifuku

-

Coffee/ Tea

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**INDULGENCE MENU**  
SET FOR TWO | 568

**APPETIZER**

Watermelon & Anchovy  
&  
Cold Laksa Capellini

**SMALL PLATES**

Hokkien Ravioli  
&  
Grand Marnier Prawn

**MAINS**

(Choose 1 to share)

Asian Spiced Chicken

or

Pork Ribs w Prune Tomato  
Salsa

or

Grilled Perch w Asam Pedas

or

Duck Two Ways

Foie Gras Claypot w Serrano Ham

or

Lamb Rack w Provencal Crust

or

Argentina Angus Ribeye

or

Sher Wagyu Sirloin MB6-7  
(+80)

**DESSERTS**

"932"

&

Charred Banana Cake

-

Coffee / Tea

**APPETIZER**

<b>Cauliflower w White Chocolate Sauce</b> 	<b>58</b>
<i>cauliflower, white chocolate sauce, lumpfish caviar</i>	
<b>Watermelon and Anchovy</b>	<b>48</b>
<i>compressed watermelon, anchovy, basil oil, mint leaves</i>	
<b>Yuzu Kombu Capellini</b> 	<b>42</b>
<i>yuzu kombu vinaigrette, chives, lumpfish caviar</i>	
<b>Bounties of the Sea</b>	<b>88</b>
<i>local prawn, asari clams, crab meat, edamame, chicken consomme</i>	
<b>Asari Clam w Beurre Blanc Sauce</b>	<b>58</b>
<i>asari clams, root vegetables, white wine, cream, butter</i>	
<b>Tong's House Salad</b> 	<b>38</b>
<i>dukkah spice, cashew nut, cherry tomato, parmigiano reggiano</i>	
<b>Prawn Capellini w Aromatic Oil</b>	<b>62</b>
<i>local prawns, kombu, aromatic oil</i>	
<b>Hokkien Ravioli</b>	<b>78</b>
<i>prawn broth, tempura battered water spinach, chili oil</i>	



## SMALL PLATE

<p><b>“Rempah” Mascarpone with Flat Bread</b> </p> <p><i>mascarpone, rempah bits, chili oil</i></p>	<b>58</b>
<p><b>Yam Rice Arancini</b></p> <p><i>sakura ebi, chinese sausage, yam puree, tea mushroom</i></p>	<b>58</b>
<p><b>Serrano Ham w Salted Egg Salsa Sandwich</b></p> <p><i>serrano ham, truffle honey, manchego cheese, salted egg salsa</i></p>	<b>48</b>
<p><b>Grand Marnier Prawns (6pcs)</b></p> <p><i>local prawns, grand marnier, clarified butter</i></p>	<b>98</b>
<p><b>Prawn w Coconut Curry Emulsion (6pcs)</b></p> <p><i>local prawns, charred lime, curry leaf, pimenton, tempura bits</i></p>	<b>78</b>
<p><b>Foie Gras Spring Roll</b></p> <p><i>foie gras, minced pork, shrimp, sweet sauce</i></p>	<b>128</b>
<p><b>Squid w Asian Vinaigrette</b></p> <p><i>local squid, asian vinaigrette, coriander, red onion</i></p>	<b>48</b>
<p><b>Char Siew Olive Pork Belly</b></p> <p><i>hoisin glaze, chili oil, szechuan peppers, pickled cucumber</i></p>	<b>88</b>

## MAINS

<b>Asian Spiced Chicken</b>	<b>88</b>
<i>5 spices marinated half chicken, mojo sauce</i>	
<b>Baby Back Ribs w Prune Tomato Salsa</b>	<b>118</b>
<i>baby back ribs, fermented beans, prune tomato salsa</i>	
<b>Foie Gras Claypot w Serrano Ham</b>	<b>208</b>
<i>foie gras, serrano ham, jasmine rice w aromatic oil, balsamic reduction, whisky</i>	
<b>Grilled Perch w Assam Pedas</b>	<b>98</b>
<i>jade perch, winged bean, pickled red onion, charred lime</i>	
<b>Duck Two Ways (Limited Portions)</b>	<b>188</b>
<i>aged duck breast, duck confit, pickle fig salsa, jus</i>	
<b>Lamb Rack w Provencal Crust (4 rack )</b>	<b>258</b>
<i>rack of lamb, pickled apple, prune sauce, sour cream</i>	

## MAINS

**Argentine Angus Ribeye** **258**  
*300g angus rib eye, garlic confit, onion, sea salt, chives,  
 jus*

**Sher Wagyu Sirloin (MB6-7)** **388**  
*300g wagyu sirloin, garlic confit, onion, sea salt, chives,  
 jus*

**Barley Risotto**  **78**  
*mixed forest mushroom, chives, parmigiano reggiano,  
 truffle oil*

## DESSERTS

**“932”** **28**  
*calamansi, sour plum, preserved mandarin peel*

**Mung Bean Daikufu (3 pcs)** **38**  
*mung bean, fried shallots, salted egg powder*

**Charred Banana Cake** **48**  
*banana cake, whisky caramel, banana leaf, sea salt foam*

# “Crafting Moments, Building Memories”

Time to Ignite Your Event! Contact Us for a Spark!

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