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## 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 | 338

**APPETIZER**

Yuzu Kombu Capellini

**SMALL PLATES**

Yam Rice Arancini  
&  
Serrano Ham Sandwich

**MAINS**

(Choose 1 to share)

Asian Spiced Chicken

or

Iberico Pork Two Way  
(+50)

or

Grilled Perch with Asam Pedas

or

Duck Two Ways  
(+50)

Foie Gras Claypot w Serrano Ham  
(+80)

or

New Zealand Lamb Rack  
(+120)

or

Argentina Angus Ribeye  
(+120)

or

Sher Wagyu Sirloin MB6-7  
(+170)

**DESSERTS**

(Choose 2 to share)

Charred Banana Cake

or

Chendol

or

Chocolate Brownie

-

Coffee / Tea

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**INDULGENCE MENU**  
SET FOR TWO | 578

**APPETIZER**

Watermelon & Anchovy  
&  
Prawn Capellini

**SMALL PLATES**

Pan Seared Scallop

**MAINS**

(Choose 1 to share)

Asian Spiced Chicken

or

Iberico Pork Two Way

or

Grilled Perch w Asam Pedas

or

Duck Two Ways

Foie Gras Claypot w Serrano Ham

or

New Zealand Lamb Rack

or

Argentina Angus Ribeye

or

Sher Wagyu Sirloin MB6-7  
(+80)

**DESSERTS**

(Choose 2 to share)

Charred Banana Cake

or

Chendol

or

Chocolate Brownie

-

Coffee / Tea

## APPETIZER

<p><b>Cauliflower w White Chocolate Sauce</b> 🌱  <i>cauliflower, white chocolate sauce, lumpfish caviar</i></p>	<b>58</b>
<p><b>Watermelon and Anchovy</b>  <i>compressed watermelon, anchovy, basil oil, mint leaves</i></p>	<b>48</b>
<p><b>Yuzu Kombu Capellini</b> 🌱  <i>yuzu kombu vinaigrette, chives, lumpfish caviar</i></p>	<b>42</b>
<p><b>Squid w Asian Vinaigrette</b>  <i>asian vinaigrette, coriander, red onion</i></p>	<b>48</b>
<p><b>Asari Clam w Beurre Blanc Sauce</b>  <i>asari clams, root vegetables, white wine, cream, butter</i></p>	<b>58</b>
<p><b>Tóng's House Salad</b> 🌱  <i>dukkah spice, cashew nut, cherry tomato, parmigiano reggiano</i></p>	<b>38</b>
<p><b>Deep Fried Pig's Ear</b>  <i>pimentón, thousand island, coriander</i></p>	<b>48</b>
<p><b>Pan Seared Scallop</b>  <i>prawn broth, chili oil, braised daikon</i></p>	<b>138</b>

## SMALL PLATE

<p><b>“Rempah” Mascarpone w Flat Bread</b> </p> <p><i>mascarpone, rempah bits, chili oil</i></p>	<b>68</b>
<p><b>Yam Rice Arancini</b></p> <p><i>sakura ebi, chinese sausage, yam purée, 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>Crabmeat w Potato Pavé (3pcs)</b></p> <p><i>gribrice, ikura</i></p>	<b>72</b>
<p><b>Prawn w Coconut Curry Emulsion (6pcs)</b></p> <p><i>local prawns, curry leaf, pimentón, tempura bits</i></p>	<b>78</b>
<p><b>Foie Gras Sandwich</b></p> <p><i>shokupan, sweet sauce</i></p>	<b>188</b>
<p><b>Prawn Capellini w Aromatic Oil</b></p> <p><i>local prawns, kombu, aromatic oil</i></p>	<b>78</b>
<p><b>Char Siew Iberico Pork</b></p> <p><i>hoisin glaze, chili oil, szechuan peppers, pickled cucumber</i></p>	<b>98</b>

## MAINS

<b>Asian Spiced Chicken</b>	<b>88</b>
<i>5 spices marinated half chicken, mojo sauce</i>	
<b>Grilled Iberico French Cut</b>	<b>178</b>
<i>pomme purée, chimichurri</i>	
<b>Foie Gras Claypot w Serrano Ham</b>	<b>218</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, okra, pickled red onion, charred lime</i>	
<b>Duck Two Ways (Limited Portions)</b>	<b>188</b>
<i>aged duck breast, duck confit, sauté barley, jus</i>	
<b>New Zealand Lamb Rack (4 Rack)</b>	<b>258</b>
<i>dukkah couscous, ratatouille, prune sauce, yogurt</i>	

## MAINS

**Argentine Angus Ribeye** **268**  
*300g angus rib eye, garlic, onion, sea salt, jus*

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

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

## DESSERTS

**Chendol** **35**  
*azuki bean, popping candy, coconut mousse*

**Brownie w Chocolate Ice Cream** **48**  
*chocolate feuillentine, chocolate ice cream*

**Charred Banana Cake** **48**  
*banana compote, whisky caramel, mascarpone cream,  
 banana leaf oil*



# “Crafting Moments, Building Memories”

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



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