

# 任点任吃豪华晚餐 À La Carte Deluxe Dinner Buffet (最少四位 Minimum 4 persons)

## **TungLok Seafood - Orchard Central**

181 Orchard Road, #11-05, Singapore 238896

Tel: 6834 4888 | Fax: 6834 4266

Adult: \$58.80++ Child: \$43.80++ (Below 12 years old)

#### Daily

Dinner 6:00pm to 10:30pm (Last order: 10.00pm)

中国茶 Chinese Tea \$2.00 per person 小菜 Pickles \$4.00 per plate

- 10%服务费和 7%消费税将以折扣前的价格来计算 Gross bills will be subjected to prevailing service charges and applicable government taxes.
- 不可同时用促销,折扣,特惠礼宾卡和餐卷优特 Not valid with other promotions, discounts, offers, privilege cards and/or vouchers.
- 所有出品备货有限售完为止! Whilst stocks last. All orders will be on a first-come-first-served basis.
- 请勿浪费,所剩食物将以卖价计算付款。
  Excessive wastage will be charged as the normal selling price of the item.
- ●自助餐中所有菜色,只限于当堂享用,不可打包带走。 The dishes served in our buffet are for dine-in only (strictly no takeaways).

#### 精品特选 Special Selections

1.

缤纷海鲜拼盘 (每桌只限一次)
TungLok Seafood Platter
Salmon, Hamachi, Mekajiki, Fresh Oyster and
Fresh Scallop Salad
(Limited to one serving per table)

2. 黄焖原只蟹钳鲜鲍翅 (每位只限一碗)
Tanjia-style Braised Fresh Shark's Fin
with Crab Claw
(Limited to one serving per person)

辣椒蟹 (每桌只限一次)
TungLok Chilli Crab
(Limited to one serving per table)

4.

三层楼原只鲍鱼 (每人只限一只) Braised House Special Beancurd with Whole Abalone (Limited to one serving per person)

## 东瀛风味 Japanese Cold Cuts

- 5. 三文鱼刺身 Salmon Sashimi
- 6. 迷你八爪鱼 Mini Octopus
- 7. 加州寿司卷 California Maki
- 8. 三色卷 Sanshoku Maki

- 9. 酥炸柳叶鱼 Crisp-fried Shishamo
- 10. 三文鱼沙啦 Salmon Salad with Mixed Greens

#### 餐前小吃/开胃菜 Appetisers

- 11. 蒜泥拍青瓜 Pickled Cucumber with Garlic Sauce
- 12. 柚子酱凉拌海蜇 Jellyfish with Pomelo Sauce
- 13. 醉鸡卷 Chicken marinated with Chinese Wine
- 14. 蒜辣皮蛋 Century Egg with Garlic and Vinegar Sauce
- 15. 泰式炸鱼饼 Thai-style Fish Cake
- 16. 黄金炸鱼皮 Crispy Fish Skin with Salted Egg Yolk
- 17. 肉崧茄子 Crispy Eggplant with Pork Floss
- 18. 紫菜奶油卷 Creamy Seaweed Roll
- 19. 囉惹酱油条 Crispy Dough Stick with 'Rojak' Sauce

### 精美小菜 Delicacies

- 20. 药材虾 Poached Prawn in Herbal Soup
- 21. 麦片虾 Deep-fried Prawn with Crispy Oats

- 22. 油浸金目鲈 Deep-fried Sea Bass with Light Soya Sauce
- 23. 香辣酱蒸红鱼 Steamed Red Tilapia with Chef's Spicy Sauce
- 24. 蜜椒鱼片 Sautéed Sliced Beef with Honey Black Pepper Sauce
- 25. 叁岜酱炒鲜鱿 Stir-fried Squid with Sambal Sauce
- 26. 咖啡排骨 Coffee Pork Rib
- 27. 避风塘鸡柳 Country-style Stir-fried Sliced Chicken
- 28. 青葱蚝油炒牛肉片 Sautéed Sliced Beef with Spring Onion
- 29. 香酥素鹅 Crispy Beancurd Skin with Vegetarian Filling
- 30. 葱油芥兰仔 Poached Baby 'Kai Lan' with Light Soya Sauce
- 31. 麻辣茄子 Braised Eggplant with Spicy Minced Pork
- 32. 上汤杞子苋菜苗 Poached Chinese Spinach with Wolfberry in Superior Stock
- 33. 罗汉上素 Braised Assorted Vegetables

#### 饭,面与点心 Rice, Noodles & Dim Sum

- 34. 鼓油皇鸡丝河粉 Fried 'Hor Fun' with Shredded Chicken in Black Soya Sauce
- 35. 干烧伊面 Braised 'Ee-fu' Noodle
- 36. 雪菜江鱼仔炒饭 Fried Rice with White Bait and Pickled Vegetables
- 37. 蒸/炸馒头 Steamed / Deep-fried Bun ('Man Tou')
- 38. 冬炎饺子 Boiled Pork Dumpling with Tom Yum Soup
- 39. X.O. 酱炒萝卜糕
  Fried Carrot Cake and Sausage
  with Spicy X.O. Sauce

### **翻品/甜点心** Desserts / Sweet Dim Sum

- 40. 药材龟苓膏(位) Herbal Jelly served with Honey (per person)
- 41. 香茅爱玉冻(位) Chilled Lemongrass Ai Yu Jelly (per person)
- 42. 绿豆汤(位) Green Bean Soup (per person)
- 43. 擂沙汤丸(粒) Glutinous Dumpling with Sesame Filling (pcs)

44. 雪糕夹心酥(粒) Ice-cream Puff (pcs)

### ADVISORY 用餐忠告

At all TungLok restaurants, only the freshest superior ingredients are used in our food preparation, including delicacies such as raw oysters and sashimi. All raw foods are consumed at the customers' discretion and understanding that there may be certain risks involved. The Management cannot be held responsible for any allergies that may arise from the consumption of all raw food. If you prefer, kindly request for all raw food to be fully cooked.

Thank you for your attention.

凡同乐集团餐厅所制备食品,均选用上佳原料,绝对新鲜.亦包括鲜美的生蚝,刺身等美味.顾客若要食用未经烹煮加工的生食,须慎重,了解可能涉及风险.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.如你不适宜生食,可要求厨师对其进行烹煮加工后,再食用.

谢谢您的光顾!