



任点任吃海鲜餐

**À La Carte Seafood Buffet**

(最少四位 minimum 4 persons)

10 Paya Lebar Road  
#03-09/10 Paya Lebar Quarter, Singapore 409057  
Tel: 6909 8933

**Adult: \$38.80++**  
**Child: \$28.80++**  
(Below 12 years old)

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

**Weekend & PH Lunch**  
11:30am to 3:00pm  
(Last order: 2:30pm)

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待  
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).

### 东瀛风味 Japanese Cold Cuts

1. 三文鱼刺身  
Salmon Sashimi
2. 咸香开胃毛豆  
Edamame
3. 加州寿司卷  
California Maki
4. 三文鱼沙律寿司卷  
Salmon Salad Maki
5. 酥炸柳叶鱼  
Crisp-fried Shishamo
6. 日式芝麻酱豆腐  
Japanese-style Cold Beancurd with Sesame Sauce
7. 美味章鱼烧  
Octopus Ball

### 餐前小吃 / 开胃菜 Appetisers

8. 蒜泥拍青瓜  
Pickled Cucumber with Garlic Sauce
9. 柚子酱凉拌海蜇  
Jellyfish with Pomelo Sauce
10. 醉鸡卷  
Chicken marinated with Chinese Wine
11. 蒜辣皮蛋  
Century Egg with Garlic and Vinegar Sauce
12. 紫菜奶油卷  
Creamy Seaweed Roll
13. 黄金炸鱼皮  
Crispy Fish Skin with Salted Egg Yolk

14. 肉焗茄子  
Crispy Eggplant with Pork Floss
15. 囉惹酱油条  
Crispy Dough Stick with 'Rojak' Sauce

### 汤类 Soups

16. 

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| 黄焖鱼鳔翅 (每位只限一碗)<br>Braised Shark's Fin with Fish Maw<br>(Limited to one serving per person) |
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17. 咸菜豆腐肉片汤  
Salted Vegetables Soup with Beancurd and Sliced Pork

### 精美小菜 Delicacies

18. 

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| 辣椒蟹 (每桌只限一次)<br>TungLok Chilli Crab<br>(Limited to one serving per table) |
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19. 

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| X.O.带子炒西兰花 (每桌只限一次)<br>Sautéed Scallop and Broccoli<br>with X.O. Sauce<br>(Limited to one serving per table) |
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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 Fish with Honey Black Pepper Sauce
25. 叁崙酱炒鲜鱿  
Stir-fried Squid with Sambal Sauce

26. 咖啡排骨  
Coffee Pork Rib
27. 仁当鸡柳  
Rendang 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 Soy Sauce
31. 麻辣茄子  
Braised Eggplant  
with Spicy Minced Pork Sauce
32. 上汤杞子苋菜苗  
Poached Chinese Spinach  
with Wolfberry in Superior Stock
33. 罗汉上素  
Braised Assorted Vegetables

#### 饭与面 Rice and Noodles

34. 滑蛋鸡丝河粉  
Braised 'Hor Fun' with Shredded Chicken in Egg Gravy
35. 干烧伊面  
Braised 'Ee-fu' Noodle
36. 江鱼仔炒饭  
Fried Rice with White Bait

#### 点心 Dim Sum

37. 蒸 / 炸馒头  
Steamed / Deep-fried Bun ('Man Tou')
38. 京川饺子  
Boiled Pork Dumpling with Spicy Sauce
39. X.O. 酱炒萝卜糕  
Fried Carrot Cake and Sausage with Spicy X.O. Sauce

#### 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!