



任点任吃自助餐

A La Carte Buffet

(最少四位 minimum 4 persons)

Adult: \$38.80++

Child: \$28.80++

(Below 12 years old)

Daily

Dinner 5.30pm to 10:00pm

(Last order: 9.30pm)

中国茶 Chinese Tea \$2.00 per person

- 10%服务费和7%消费税将以折扣前的价格来计算
Gross food bills will be subjected to prevailing service charges and applicable government taxes
- 不可同时用促销, 折扣, 特惠礼宾卡和立卷优待
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).
- 菜单内容和价格仅供参考, 如有更改, 恕不另行通知。
Menus are subjected to change without prior notice.

日本料理 Japanese Cuisine

1. 三文鱼刺身
Salmon Sashimi
2. 加州寿司卷
California Maki
3. 肉松寿司卷
Pork Floss Maki
4. 酥炸柳叶鱼
Crisp-fried Shishamo
5. 三文鱼沙律
Salmon Salad

餐前小吃 Cold Cut and Appetiser

6. 麻辣海蜇
Jellyfish with Spicy Sauce
7. 囉惹酱百花油条
Crispy Dough Stick with 'Rojak' Sauce
8. 紫菜奶油卷
Creamy Seaweed Roll
9. 泰式鱼饼
Thai-style Fish Cake
10. 蒜泥白肉
Sliced Pork with Minced Garlic Sauce
11. 卤水鸭亦
Braised Five Spice Soya Duck Wing
12. 肉焗茄子
Crispy Eggplant with Chicken Floss
13. 黄金炸鱼皮
Crispy Fish Skin with Salted Egg Yolk
14. 香脆月亮薯块
Crisp-fried Sliced Potato

汤类 Soup

15. 海鲜酸辣汤
Seafood Hot and Sour Soup

16. 原盅迷你佛跳墙 (每人只限一份)
Mini 'Buddha Jumps Over the Wall'
(Limited to one serving per person)

点心 Dim Sum

17. 脆皮炸春卷
Deep-fried Spring Roll
18. 香煎饺子
Pan-fried Pork Dumpling
19. X.O. 酱炒萝卜糕
Fried Carrot Cake with X.O. Sauce

精美小菜 Delicacies

20. X.O. 酱带子西兰花 (每桌只限一碟)
Scallop with Broccoli in X.O. Sauce
(Limited to one serving per table)

21. 辣椒螃蟹 (每桌只限一碟)
Chilli Crab (served with Bun)
(Limited to one portion per table)

22. 风味酱炒鲜鱿
Stir-fried Squid with Sambal Sauce
23. 药材虾
Herbal Soup with Prawn
24. 麦片虾
Deep-fried Prawn with Crispy Oats
25. 香脆苏东仔
Deep-fried Baby Squid
26. 油浸炸金目鲈
Deep-fried Sea Bass with Soya Sauce
27. 香辣豆酱蒸红鱼
Steamed Red Tilapia with Spicy Bean Sauce

28. 姜葱炒鱼片
Stir-fried Sliced Fish with Ginger and Spring Onion
29. 烧味拼盘
Roast Meat Platter
30. 甜酸排骨
Sweet and Sour Pork Rib
31. 薑葱炒鹿肉
Sautéed Venison with Spring Onion and Ginger
32. 黑椒炒牛肉片
Sautéed Sliced Beef with Black Pepper Sauce
33. 虾酱鸡
Deep-fried Chicken with Prawn Paste Sauce
34. 罗汉上素
Braised Assorted Vegetables
35. 蒜蓉炒芥兰仔
Stir-fried Baby 'Kai Lan' with Garlic
36. 葱油蒸豆腐
Steamed Beancurd with Onion Sauce
37. 杞子灼苋菜
Poached Chinese Spinach with Wolfberry
in Superior Stock
- 饭香面韵 Rice and Noodles**
38. 鼓油皇炒米粉
Fried Rice Vermicelli with Dark Soya Sauce
39. 干烧伊府面
Stewed 'Ee-fu' Noodle
40. 虾仁炒饭
Fried Rice with Shrimp
41. 蒸 / 炸馒头 (任选其一煮法)
Steamed / Deep-fried Bun ('Man Tou')

甜品 Dessert

42. 养颜龟苓膏
Chilled Herbal Jelly with Honey
43. 蜜瓜西米露
Chilled Honeydew and Sago
44. 香茅爱玉冻
Chilled Lemongrass 'Ai Yu' Jelly
45. 绿豆汤
Green Bean Soup
46. 雪糕酥点
Ice-cream Puff
47. 擂沙汤丸
Glutinous Rice Ball with Peanut Crumbs
48. 豆沙窝饼
Red Bean Pancake

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!