



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

TungLok Seafood – Jurong
The Arena Country Club
511 Upper Jurong Road, Singapore 638366
Tel: 6262 6996 | Fax: 6262 6776

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

Daily
Dinner 5:30pm to 10:00pm
(Last order: 09:30pm)

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. 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 / 开胃菜 Cold Cut and Appetisers

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

点心 Dim Sum

15. 脆皮炸春卷
Deep-fried Spring Roll
16. X.O. 酱炒萝卜糕
Fried Carrot Cake with X.O. Sauce

精品特选 Special Selections

17. **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)

18. **生蚝生吃 (每位只限一只)**
Raw Live Oyster
(Limited to one serving per person)

19. **白胡椒蟹 (每桌只限一次)**
TungLok White Pepper Crab
(Limited to one serving per table)

20. **蚝皇原只鲍鱼 (每人只限一只)**
Braised Whole Abalone with Vegetables
in Oyster Sauce
(Limited to one serving per person)

21. **X.O. 带子炒西兰花 (每桌只限一次)**
Sautéed Scallop and Broccoli with X.O. Sauce
(Limited to one serving per table)

精美小菜 Delicacies

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.

感谢您的光顾!