



任点任吃豪华晚餐
À La Carte Deluxe Dinner Buffet
(最少二位 Minimum 2 persons)

Adult: \$59.80++
Child: \$43.80++
(Below 12 years old)

Daily
6:00pm to 10:30pm
(Last Order: 10:00pm)

中国茶 Chinese Tea \$2.00 per person
Free Flow Soft Drinks \$5.00 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 10% service charge and 7% GST.
- 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 (including but not limited to ChoPe, KLOOK and Shopback), unless otherwise stated.
- 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 Cut

1. 三文鱼刺身
Salmon Sashimi
2. 迷你八爪鱼
Mini Octopus
3. 加州寿司卷
California Maki
4. 三色卷
Sanshoku Maki
5. 柚子酱凉拌海蜇
Jellyfish with Pomelo Sauce
6. 扇贝裙边沙拉
Chuka Hotate Salad with Mixed Greens
7. 咸香开胃毛豆
Salted Edamame Beans
8. 蒜泥派青瓜
Pickled Cucumber with Garlic Sauce
9. 蜜汁熏鸭胸
Smoked Duck with Honey
10. 蒜辣皮蛋
Century Egg with Garlic and Vinegar Sauce
11. 黄金炸鱼皮
Crispy Fish Skin with Salted Egg Yolk
12. 肉松茄子
Crispy Eggplant with Pork Floss
13. 炸咖哩角 (3 件 / pcs)
Crispy Samosa
14. 日式沙拉油条
Crispy Dough Stick with Japanese Salad Dressing

汤类 Soup

15. 酸辣汤(位 / person)
Hot and Sour Soup

16. 黄焖鱼鳍翅 (每位只限一碗)
Braised Shark's Fin with Fish Maw
(Limited to one serving per person)

精品特选 Special Selections

17. 同乐辣椒招牌螃蟹 (每桌只限一次)
TungLok Signature Chilli Crab
(Limited to one serving per table)

18. 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)

19. 蒜蓉粉丝蒸生蚝 (每位只限一只)
Steamed Oyster with Garlic and Vermicelli (Limited to one serving per person)

20. 原只鲍鱼花菇扒时蔬 (每位只限一碗)
Braised Whole Abalone
and Mushroom with Greens
(Limited to one serving per table)

21. 黄金芋丝虾球 (每位只限一次)
Deep-fried Prawn with
Salted Egg Yolk and Yam Fries
(Limited to one serving per table)

厨师推荐 Chef's Recommendation

22. 药材醉虾
Poached Prawn in Herbal Soup
23. 麦片虾
Deep-fried Prawn with Crispy Oats
24. 油浸金目鲈
Deep-fried Sea Bass with Light Soya Sauce
25. 香辣酱蒸红鱼
Steamed Red Tilapia with Chef's Spicy Sauce
26. 风味豆豉炒啦啦
Sautéed Clam in Black Bean Sauce

精美小菜 Delicacies

27. 麻辣海鲜锅
'Mala' Assorted Seafood Pot
28. 酸甜鱼片
Sautéed Sliced Fish with Sweet and Sour Sauce
29. 叁崙酱炒鲜鱿
Stir-fried Squid with Sambal Sauce
30. 虾酱鸡翅 (4 件 / pcs)
Prawn Paste Chicken Wing
31. 咖啡排骨
Coffee Pork Rib
32. 黑椒炒牛肉片
Stir-fried Sliced Beef with Black Pepper
33. 葱油芥兰仔
Poached Baby 'Kai Lan' with Light Soya Sauce
34. 上汤杞子苋菜苗
Poached Chinese Spinach with Wolfberry
in Superior Stock

35. 榄菜干煸四季豆
Wok-fried French Beans
with Preserved Olive Vegetables

饭, 面与点心 Rice, Noodles and Dim Sum

36. 滑蛋海鲜河粉
Braised 'Hor Fun' with Seafood in Egg Gravy
37. 干炒米台目
Wok-fried 'Mee Tai Mak'
38. 叁崙酱银鱼仔炒饭
Fried Rice with Silver Bait and Sambal Sauce
39. 蒸 / 炸馒头 (4 粒 / pcs)
Steamed / Deep-fried Bun ('Man Tou')
40. 京川饺子 (4 粒 / pcs)
Boiled Pork Dumpling in Spicy Sauce
41. X.O. 酱炒萝卜糕
Fried Carrot Cake and Sausage
with Spicy X.O. Sauce

甜品/甜点心

Desserts / Sweet Dim Sum

42. 药材龟苓膏 (位 / person)
Herbal Jelly served with Honey
43. 芦荟爱玉冻 (位 / person)
Chilled Aloe Vera 'Ai Yu' Jelly
44. 绿豆沙 (位 / person)
Green Bean Soup
45. 糯沙汤丸 (2 粒 / pcs)
Glutinous Dumpling
with Sesame Filling
46. 雪糕夹心酥 (2 粒 / pcs)
Ice-cream Puff

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!