



豪华任点任吃晚餐

À La Carte

Deluxe Dinner Buffet

(最少两位 Minimum 2 persons)

Adult: \$59.80++

Child: \$43.80++

(Below 12 years old)

Daily:

5:45pm to 10:30pm

(Last order: 9:45pm)

无限饮料 Free-flow Beverage \$5.00 per person

中国茶 Chinese Tea \$3.00 per person

小菜 Pickles \$4.00 per plate

- 以上价格另加 10%服务费及政府消费税。

All prices are subject to 10% service charge and prevailing 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 (including but not limited to Choep, 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).

餐前小吃 Cold Cut and Starter

1. 三文鱼刺身
Salmon Sashimi
2. 加州寿司卷
California Maki
3. 柚子酱凉拌海蜇
Chilled Jellyfish with Pomelo Sauce
4. 咸香开胃毛豆
Salted Edamame
5. 蒜泥拍青瓜
Pickled Cucumber with Garlic Sauce
6. 蜜汁熏鸭胸
Smoked Duck with Honey
7. 蒜辣皮蛋
Century Egg with Garlic and Vinegar Sauce
8. 黄金炸鱼皮
Crispy Fish Skin with Salted Egg Yolk
9. 肉松茄子
Crisp-fried Eggplant with Pork Floss
10. 香脆炸春卷
Crispy Spring Roll
11. 囉惹酱油条
Crispy Dough Stick with Rojak Sauce

汤类 Soup

12. 酸辣汤
Hot and Sour Soup

13.

迷你佛跳墙 (每位只限一份)
Mini 'Buddha Jumps Over The Wall'
(Limited to one serving per person)

精品特选 Special Selection

14.

辣椒螃蟹伴馒头 (每桌只限一份)
Chilli Crab served with 'Man Tou'
(Limited to one serving per table)
15.

脆椒扇贝炒四季豆苗 (每桌只限一份)
Sautéed Scallop and French Beans
with Capsicums
(Limited to one serving per table)
16.

蒜蓉粉丝蒸生蚝 (每位只限一份)
Steamed Oyster with Garlic and Vermicelli
(Limited to one serving per person)
17.

原只鲍鱼花菇伴时蔬 (每桌只限一份)
Braised Whole Abalone and Mushroom with
Seasonal Greens
(Limited to one serving per table)
18.

黄金芋丝虾球 (每桌只限一份)
Deep-fried Prawn
with Salted Egg Yolk and Yam Strips
(Limited to one serving per table)

厨师介绍 Chef's Recommendation

19. 药材醉虾
Drunken Herbal Prawn
20. 油浸金目鲈
Deep-fried Sea Bass with Light Soy Sauce
21. 风味豆豉炒啦啦
Sautéed White Clam with Black Bean Sauce

精美小菜 Delicacy

22. 叁巴酱炒花枝片
Stir-fried Squid with Sambal Sauce

23. 虾酱鸡翅 (4 件 / pcs)
Prawn Paste Chicken Wing
24. 京都排骨
Pork Rib with Chef's Special Sauce
25. 姜葱炒牛肉片
Stir-fried Sliced Beef with Ginger
and Spring Onions
26. 葱油芥兰仔
Poached Baby 'Kai Lan' with Light Soy Sauce
27. 上汤杞子苋菜苗
Poached Chinese Spinach with Wolfberries
in Superior Stock
28. 鱼香茄子粒
Braised Eggplant with Minced Pork

饭, 面与点心 Rice, Noodles and Dim Sum

29. 干烧伊面
Stewed 'Ee-fu' Noodles
30. 榄菜炒饭
Preserved Vegetables Fried Rice
31. 蒸 / 炸馒头 (4 粒 / pcs)
Steamed / Deep-fried 'Man Tou'
32. 京川饺子
Boiled Spicy Pork Dumpling
33. 滑蛋海鲜河粉
Seafood 'Hor Fun' with Egg Gravy

甜品 Dessert

34. 养颜龟苓膏
Chilled Herbal Jelly with Honey
35. 芦荟爱玉冻
Chilled Aloe Vera 'Ai Yu' Jelly
36. 绿豆沙
Green Bean Soup
37. 擂沙汤丸 (2 粒 / pc)
Sesame Glutinous Rice Ball
coated with Peanut Crumbs
38. 雪糕夹心酥 (2 粒 / pc)
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!