

任点任吃海鲜午餐 À La Carte Seafood Lunch Buffet

(最少两位 Minimum 2 persons)

Adult: \$49.80++ Child: \$39.80++ (Below 12 years old)

Mondays to Saturdays: 11:15pm to 3:00pm

(Last order: 2:15pm)

Sundays & PHs: 10:30pm to 3:00pm

(Last order: 2:15pm)

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特 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).

餐前小吃 Cold Cut and Starter

- 1. 三文鱼刺身 Salmon Sashimi
- 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. 蒜辣皮蛋 Century Egg with Garlic and Vinegar Sauce
- 6. 肉松茄子 Crisp-fried Eggplant with Pork Floss
- 7. 黄金炸魚皮 Crispy Fish Skin with Salted Egg Yolk
- 8. 囉惹酱油条 Crispy Dough Stick with Rojak Sauce

精品特选 Special Selection

9. 红烧鱼鳔翅 (每位只限一碗)
Braised Shark's Fin with Fish Maw
(Limited to one serving per person)

11. ## 14 ## 25 ## 2

12. 原只鲍鱼花菇扒时蔬 (每桌只限一份)
Braised Whole Abalone and Mushroom
with Seasonal Greens

(Limited to one serving per table)

13.

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)

厨师推荐 Chef's Recommendation

- 14. 药材醉虾 Drunken Herbal Prawn
- 15. 油浸金目鲈
 Deep-fried Sea Bass with Light Soy Sauce

点心 Dim Sum

- 16. 晶莹鲜虾饺 (4 粒 / pcs)
 Steamed Royal Shrimp Dumpling
- 17. 冬菇粒烧卖 (4 粒 / pcs) Steamed Pork and Shrimp Siew Mai
- 18. 桂林蒸凤爪
 Steamed Chicken Claw with Black Bean Sauce
- 19. 蚝皇叉烧包 (3 粒 / pcs) Steamed BBQ Pork Bun
- 20. 鲜虾腐皮卷 (3 件 / pcs) Pan-fried Beancurd Skin Roll with Shrimp
- 21. 京川饺子 (4 粒 / pcs) Boiled Spicy Pork Dumpling
- 22. 炸春卷 (3 件 / pcs) Crispy Spring Roll
- 23. X.O. 酱炒萝卜糕 Pan-fried X.O. Carrot Cake with Sausage

24. 皮蛋瘦肉粥 Century Egg and Lean Pork Congee

精美小菜 Delicacy

- 25. 风味豆豉炒啦啦 Sautéed Clam with Black Bean Sauce
- 26. 虾酱鸡翅 (4 件 / pcs) Prawn Paste Chicken Wing
- 27. 京都排骨 Pork Rib with Chef's Special Sauce
- 28. 姜葱炒牛肉片 Sautéed Sliced Beef with Ginger and Spring Onions
- 29. 蒜蓉炒奶白菜苗 Stir-fried Young Cabbage with Garlic
- 30. 上汤杞子苋菜苗 Poached Chinese Spinach with Wolfberries in Superior Stock

饭与面 Rice and Noodles

- 31. 滑蛋海鲜河粉 Seafood 'Hor Fun' with Egg Gravy
- 32. 榄菜炒饭 Preserved Vegetable Fried Rice

甜品 Dessert

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

谢谢您的光顾!