



### 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 4-12 years old)

**Orchard Central, 181 Orchard Road #11-05,  
Singapore 238896 | Book now at 6834 4888**

#### Daily:

5:45pm to 10:00pm

(Last order: 9:30pm)

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

### 汤类 Soup

14. 酸辣汤  
Hot and Sour Soup

15. 迷你佛跳墙(每位只限一碗)  
Mini 'Buddha Jumps Over The Wall'  
(Limited to one serving per table)

### 精品特选 Special Selection

16. 辣椒螃蟹伴炸馒头 (每桌只限一份)  
Chilli Crab and Fried 'Man Tou'  
(Limited to one serving per table)
17. 蒜蓉粉丝蒸扇贝 (每位只限一只)  
Steamed Scallop  
with Garlic and Vermicelli  
(Limited to one serving per table)
18. 酥炸椒盐生蚝肉 (每位只限一只)  
Deep-fried Oyster  
with Salt and Pepper  
(Limited to one serving per table)
19. 原只鲍鱼花菇伴时蔬 (每位只限一只)  
Braised Whole Abalone and Mushroom  
with Seasonal Greens  
(Limited to one serving per table)
20. 黄金芋丝虾球 (每位只限一只)  
Deep-fried Prawn  
with Salted Egg Yolk and Yam Strips  
(Limited to one serving per table)

### 厨师介绍 Chef's Recommendation

21. 药材醉虾  
Drunken Herbal Prawn
22. 麦片虾  
Deep-fried Prawn with Crispy Oats

23. 油浸金目鲈  
Deep-fried Sea Bass with Light Soy Sauce
24. 四季豆炒啦啦肉  
Sautéed Clam Meat and French Bean with Capsicums

#### 精美小菜 Delicacy

25. 虾酱鸡翅 (4 件 / pcs)  
Deep-fried Prawn Paste Chicken Wing
26. 京都排骨  
Grilled Pork Rib with Chef's Special Sauce
27. 黑椒炒牛肉片  
Sautéed Sliced Beef with Black Pepper
28. 葱油芥兰仔  
Poached Baby 'Kai Lan' with Light Soy Sauce
29. 上汤蒜子浸时蔬  
Poached Seasonal Vegetable with Garlic in Superior Stock
30. 鱼香茄子粒  
Braised Eggplant with Minced Pork

#### 饭, 面与点心 Rice, Noodles and Dim Sum

31. 干烧伊面  
Braised 'Ee-fu' Noodles
32. 马来海鲜炒面  
Seafood Mee Goreng
33. 海鲜炒饭  
Seafood Fried Rice
34. 蒸 / 炸馒头 (4 粒 / pcs)  
Steamed / Deep-fried 'Man Tou'
35. 京川饺子  
Boiled Spicy Pork Dumpling

#### 甜品 Dessert

36. 养颜龟苓膏  
Chilled Herbal Jelly with Honey
37. 芦荟爱玉冻  
Chilled Aloe Vera 'Ai Yu' Jelly
38. 绿豆沙  
Green Bean Soup
39. 擂沙汤丸 (2 粒 / pc)  
Sesame Glutinous Rice Ball coated with Peanut Crumbs
40. 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!