



### 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 4-12 years old)

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

**Mondays to Saturdays: 11:15pm to 3:00pm**  
(Last order: 2:15pm)

**Sundays & PHs: 10:30am 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. 蒜辣皮蛋  
Century Egg with Garlic and Vinegar Sauce
8. 肉松茄子  
Crisp-fried Eggplant with Pork Floss
9. 黄金炸鱼皮  
Crispy Fish Skin with Salted Egg Yolk
10. 囉惹酱油条  
Crispy Dough Stick with Rojak Sauce

### 精品特选 Special Selection

11. 红烧鱼鳔翅 (每位只限一碗)  
Braised Shark's Fin with Fish Maw  
(Limited to one serving per person)
12. 蒜蓉粉丝蒸扇贝 (每桌只限一只)  
Steamed Scallop  
with Garlic and Vermicelli  
(Limited to one serving per table)

13. 酥炸椒盐生蚝肉 (每桌只限一只)  
Deep-fried Oyster Meat  
with Salt and Pepper  
(Limited to one serving per table)
14. 原只鲍鱼花菇扒时蔬 (每桌只限一只)  
Braised Whole Abalone and Mushroom  
with Seasonal Greens  
(Limited to one serving per table)
15. 黄金芋丝虾球 (每桌只限一只)  
Deep-fried Prawn  
with Salted Egg Yolk and Yam Strips  
(Limited to one serving per table)

### 厨师推荐 Chef's Recommendation

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

### 点心 Dim Sum

18. 晶莹鲜虾饺 (4 粒 / pcs)  
Steamed Royal Shrimp Dumpling
19. 冬菇粒烧卖 (4 粒 / pcs)  
Steamed Pork and Shrimp Dumpling
20. 桂林蒸凤爪  
Steamed Chicken Claw with Black Bean Sauce
21. 蚝皇叉烧包 (3 粒 / pcs)  
Steamed BBQ Pork Bun
22. 波菜鲜虾饺  
Steamed Spinach Dumpling with Shrimp
23. 鲜虾腐皮卷 (3 件 / pcs)  
Pan-fried Beancurd Skin Roll with Shrimp

- 24. 京川饺子 (4 粒 / pcs)  
Boiled Spicy Pork Dumpling
- 25. 香脆炸春卷 (3 件 / pcs)  
Deep-fried Spring Roll
- 26. 炸咖喱角 (3 件 / pcs)  
Crispy Curry Puff
- 27. 皮蛋瘦肉粥  
Century Egg and Lean Pork Congee

### 精美小菜 Delicacy

- 28. 四季豆炒啦啦肉  
Sautéed Clam Meat and French Bean with Capsicums
- 29. 虾酱鸡翅 (4 件 / pcs)  
Deep-fried Prawn Paste Chicken Wing
- 30. 京都排骨  
Grilled Pork Rib with Chef's Special Sauce
- 31. 黑椒炒牛肉片  
Sautéed Sliced Beef with Black Pepper
- 32. 上汤蒜子浸时蔬  
Poached Seasonal Vegetable with Garlic in Superior Stock
- 33. 葱油芥兰仔  
Poached Baby 'Kai Lan' with Light Soy Sauce

### 饭与面 Rice and Noodles

- 34. 滑蛋海鲜河粉  
Seafood 'Hor Fun' with Egg Gravy
- 35. 海鲜炒饭  
Seafood Fried Rice

### 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. 谢谢您的光顾!