



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

10 Paya Lebar Road
#03-09/10, PLQ Mall
Singapore 409057
Tel: 6909 8933

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
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 Cuts

1. 三文鱼刺身
Salmon Sashimi
2. 加州寿司卷
California Maki
3. 迷你八爪鱼
Mini Octopus
4. 三文鱼粒伴沙拉
Salmon with Mixed Greens
5. 酥炸柳叶鱼 (件 / pcs)
Crisp-fried Shishamo
6. 柚子酱凉拌海蜇
Jellyfish with Pomelo Sauce
7. 美味章鱼烧
Octopus Ball

餐前小吃 / 开胃菜 Appetisers

8. 蒜辣皮蛋
Century Egg with Garlic and Vinegar Sauce
9. 烟鸭胸肉
Sliced Smoked Duck
10. 叁崙酱炒粒粒
Stir-fried Beancurd Cubes, Fresh Beans and Silver Bait with Sambal Sauce
11. 麻辣薯片
Spicy 'Mala' Fried Potato
12. 黄金炸鱼皮
Crispy Fish Skin with Salted Egg Yolk

13. 肉焗茄子
Crispy Eggplant with Pork Floss
14. 囉惹酱油条
Crispy Dough Stick with 'Rojak' Sauce

精品特选 Special Selection

15.

黄焖原只蟹钳鲜鲍翅 (每位只限一碗) 'Tanjia'-style Braised Fresh Shark's Fin with Crab Claw (Limited to one serving per person)
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16.

生蚝生吃 (每位只限一只) Raw Live Oyster (Limited to one serving per person)

17.

蒜香小龙虾 (每桌只限一次) Steamed Crawfish with Garlic Sauce (Limited to one serving per table)
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18.

辣椒蟹 (每桌只限一次) TungLok Chilli Crab (Limited to one serving per table)

19.

蚝皇原只鲍鱼 (每人只限一只) Braised Whole Abalone with Vegetables in Oyster Sauce (Limited to one serving per person)

20.

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)
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精美小菜 Delicacies

21. 药材虾
Poached Prawn in Herbal Soup

22. 麦片虾
Deep-fried Prawn with Crispy Oats
23. 油浸金目鲈
Deep-fried Sea Bass with Light Soya Sauce
24. 香辣酱蒸红鱼
Steamed Red Tilapia with Chef's Spicy Sauce
25. 酸甜鱼片
Sautéed Sliced Fish with Sweet and Sour Sauce
26. 叁巴酱炒青贻贝
Stir-fried Green Mussel with Sambal Sauce
27. 虾酱鸡翅
Prawn Paste Chicken Wing
28. 萝卜焖牛腩
Braised Beef Brisket with Carrot
29. 青葱蚝油炒牛肉片
Sautéed Sliced Beef with Spring Onion
30. 葱油芥兰仔
Poached Baby 'Kai Lan' with Light Soya Sauce
31. 麻辣茄子
Braised Eggplant
with Spicy Minced Pork Sauce
32. 上汤杞子苋菜苗
Poached Chinese Spinach with Wolfberry
in Superior Stock
33. 蒜茸炒奶白
Sautéed Young Cabbage with Garlic

点心, 饭与面 Dim Sum, Rice and Noodles

34. 蒸 / 炸馒头 (粒 / pcs)
Steamed / Deep-fried Bun ('Man Tou')
35. 京川饺子
Boiled Pork Dumpling with Spicy Sauce
36. X.O. 酱炒萝卜糕
Fried Carrot Cake and Sausage
with Spicy X.O. Sauce
37. 滑蛋鸡丝河粉
Braised 'Hor Fun' with Shredded Chicken
in Egg Gravy
38. 干烧伊面
Braised 'Ee-fu' Noodles
39. 江鱼仔蛋炒饭
Egg Fried Rice with Whitebait

甜品/甜点心

Desserts / Sweet Dim Sum

40. 药材龟苓膏 (位 / person)
Herbal Jelly served with Honey
41. 桂花冻 (位 / person)
Chilled Osmanthus Flower Jelly
42. 绿豆沙 (位 / person)
Green Bean Soup
43. 擂沙汤丸 (粒 / pcs)
Glutinous Dumpling
with Sesame Filling
44. 雪糕夹心酥 (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!