



豪华任点任吃海鲜晚餐

À La Carte Deluxe

Seafood Dinner Buffet

(最少两位 Minimum 2 persons)

Adult: \$59.80++

Child: \$43.80++

(Below 12 years old)

Daily

1st Seating: 5:45pm to 7:45pm (Last order: 7:15pm)

2nd Seating: 8:00pm to 10:00pm (Last order: 9:15pm)

中国茶 Chinese Tea \$3.00 per person

小菜 Pickles \$4.00 per plate

每桌用餐时间限制 120 分钟

Each seating is limited to 120 mins

- 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).

东瀛风味 Japanese Cuisine

1. 三文鱼刺身
Salmon Sashimi
2. 加州寿司卷
California Maki
3. 咸香开胃毛豆
Salted Edamame
4. 三文鱼沙拉
Salmon with Mixed Greens
5. 柚子酱凉拌海蜇
Jellyfish with Pomelo Sauce
6. 美味章鱼烧
Takoyaki (Octopus Ball)

餐前小吃 Appetiser

7. 蒜泥拍青瓜
Pickled Cucumber with Garlic Sauce
8. 蒜辣皮蛋
Century Egg with Garlic and Vinegar Sauce
9. 熏烟鸭肉
Sliced Smoked Duck
10. 黄金炸鱼皮
Crispy Fish Skin with Salted Egg Yolk
11. 肉松茄子
Eggplant with Pork Floss
12. 囉惹酱油条
Crispy Dough Stick with Rojak Sauce

精品特选 Special Selection

13. 佛跳墙 (每位只限一碗)
Buddha Jumps Over the Wall
(Limited to one serving per person)
14. 蒜蓉蒸生蚝 (每位只限一只)
Steamed Oyster with Garlic
(Limited to one serving per person)
15. 奶黄酱炸虾球 (每位只限两只)
Deep-fried Mayonnaise Prawn
(Limited to two pcs per person)
16. 辣椒螃蟹 (每桌只限一份)
Chilli Crab
(Limited to one serving per table)
17. 蚝皇原只鲍鱼 (每位只限一份)
Braised Whole Abalone with Vegetables
in Oyster Sauce
(Limited to one serving per person)
18. X.O. 带子炒西兰花 (每桌只限一份)
Sautéed Scallop and Broccoli
with X.O. Sauce
(Limited to one serving per table)

精美小菜 Delicacy

19. 药材虾
Drunken Herbal Prawn
20. 麦片虾
Deep-fried Prawn with Crispy Oats
21. 油浸金目鲈
Deep-fried Sea Bass with Light Soy Sauce

22. 酸甜鱼片
Sautéed Sliced Fish with Sweet and Sour Sauce
23. 叁崙酱炒啦啦
Stir-fried White Clam with Sambal Sauce
24. 虾酱鸡翅
Prawn Paste Chicken Wing
25. 风味酱炒豚肉
Sautéed Sliced Pork with Chef's Spicy Sauce
26. 青葱蚝油炒牛肉片
Sautéed Sliced Beef with Spring Onions
27. 葱油芥兰仔
Poached Baby 'Kai Lan' with Scallion Oil
28. 榄菜干煸四季豆
Sautéed French Beans
with Preserved Olive Sauce
29. 上汤杞子苋菜苗
Poached Chinese Spinach with Wolfberries
in Superior Stock
30. 蒜茸炒奶白
Sautéed Young Cabbage with Garlic

饭与面 Rice and Noodles

31. 干烧伊面
Braised 'Ee-fu' Noodles
32. 江鱼仔蛋炒饭
Egg Fried Rice with Anchovies

点心 Dim Sum

33. 蒸 / 炸馒头
Steamed / Deep-fried Bun ('Man Tou')
34. 京川饺子 (4 粒 / pcs)
Boiled Spicy Pork Dumpling

甜品 Dessert

35. 药材龟苓膏
Herbal Jelly served with Honey
36. 桂花冻
Chilled Osmanthus Flower Jelly
37. 绿豆沙
Green Bean Soup
38. 擂沙汤圆
Sesame Glutinous Rice Ball
coated with Peanut Crumbs
39. 雪糕夹心酥
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!