



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

Adult: \$59.80++
Child: \$43.80++
(4 to 12 years old)

PLQ Mall, 10 Paya Lebar Road,
#03-09/10, S409057 | Book now at 6909 8933

Daily Dinner
First Seating : 5:45pm to 7:45pm
(Last Order: 7:15pm)
Second Seating : 8pm to 10pm
(Last Order: 9:30pm)

中国茶 Chinese Tea \$3.00 per person
小菜 Pickles \$4.00 per plate

每桌用餐时间为 120 分钟 (每天晚餐)
Each seating is limited to 120 minutes (Everyday Dinner)

- 10%服务费和 9%消费税将以折扣前的价格来计算。
Gross bills will be subjected to prevailing service charges and applicable 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.
- 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. 咸香开胃毛豆
Salted Edamame Beans
4. 三文鱼粒沙拉
Salmon with Mixed Greens
5. 柚子酱凉拌海蜇
Jellyfish with Pomelo Sauce
6. 美味章鱼烧
Octopus Ball

餐前小吃 / 开胃菜 Appetisers

7. 蒜泥拍青瓜
Pickled Cucumber with Garlic Sauce
8. 酸辣皮蛋
Century Egg with Spicy Vinegar Sauce
9. 烟鸭胸肉
Sliced Smoked Duck
10. 黄金炸鱼皮
Crispy Fish Skin with Salted Egg Yolk
11. 肉焗茄子
Crispy Eggplant with Pork Floss

12. 囉惹酱油条
Crispy Dough Stick with 'Rojak' Sauce

精品特选 Special Selection

13. **黄焖火腿鲜鲍翅 (每位只限一碗)**
'Tanjia'-style Braised Fresh Shark's Fin
with Ham
(Limited to one serving per person)
14. **椒盐炸生蚝 (每位只限一只)**
Deep-fried Oyster
with Salt and Pepper
(Limited to one serving per person)
15. **奶黄酱炸虾球 (每位只限二只)**
Deep-fried Prawn
with Mayonnaise Sauce
(Limited to one serving per table)
16. **同乐辣椒螃蟹 (每桌只限一次)**
TungLok Chilli Crab
(Limited to one serving per table)
17. **蚝皇原只鲍鱼 (每人只限一只)**
Braised Whole Abalone
with Vegetable in Oyster Sauce
(Limited to one serving per person)
18. **蒜茸粉丝蒸扇贝 (每位只限一只)**
Steamed Scallop
with Garlic and Vermicelli
(Limited to one serving per person)

精美小菜 Delicacies

19. 药材虾
Poached Prawn in Herbal Soup
20. 麦片虾
Deep-fried Prawn with Crispy Oats
21. 油浸金目鲈
Deep-fried Sea Bass with Light Soya Sauce
22. 酸甜鱼片
Sautéed Sliced Fish with Sweet and Sour Sauce
23. 麻婆豆腐
'Mapo' Tofu
24. 虾酱鸡翅
Prawn Paste Chicken Wing
25. 咖喱鸡
Curry Chicken
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 France Bean with Preserved Olive Sauce
29. 上汤杞子时蔬
Poached Seasonal vegetables with Wolfberry in Superior Stock

30. 蒜茸炒奶白
Sautéed Young Cabbage with Garlic

点心, 饭与面 Dim Sum, Rice and Noodles

31. 蒸 / 炸馒头 (粒 / pcs)
Steamed / Deep-fried Bun ('Man Tou')
32. 红油饺子
Steamed Pork Dumpling with Red Chili Oil
33. 干烧伊面
Braised 'Ee-fu' Noodles
34. 江鱼仔蛋炒饭
Egg Fried Rice with Anchovies

甜品/甜点心

Desserts / Sweet Dim Sum

35. 药材龟苓膏 (位 / person)
Herbal Jelly served with Honey
36. 桂花冻 (位 / person)
Chilled Osmanthus Flower Jelly
37. 红豆沙 (位 / person)
Red Bean Soup
38. 擂沙汤丸 (粒 / pcs)
Glutinous Dumpling with Sesame Filling
39. 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.
感谢您的光顾!