



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)

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)

这菜单显示的价格得另加10%服务费及政府消费税。不可同时用促销,折扣,特惠礼宾卡和餐卷优待。所有出品备货有限售完为止。请勿浪费,所剩食物将以卖价计算付款。自助餐中所有菜色,只限于当堂享用,不可打包带走。

All prices indicated are subject to 10% service charge and prevailing government tax. Not valid with other promotions, discounts, offers, privilege cards and/or vouchers (including but not limited to Chope and KLOOK), unless otherwise stated. Whilst stocks last. All orders will be on a first-come, first-served basis. Excessive wastage will be charged as the normal selling price of the item. The dishes served in our buffet are for dine-in only (strictly no takeaways).

精美小菜 / 开胃菜 DELICACIES AND APPETISERS

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. 肉松茄子
Crispy Eggplant with Pork Floss

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

精品特选 SPECIAL SELECTION (THE SERVICE STAFF WILL HELP YOU PREPARE IT)

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. 蒜蓉粉丝蒸扇贝 (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



PLQ Mall, 10 Paya Lebar Road,
#03-09/10, S409057

Book now at 6909 8933



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 French Bean with Preserved Olive
Sauce

29. 上汤杞子时蔬
Poached Seasonal vegetables with Wolfberry
in Superior Stock

30. 蒜蓉炒奶白
Sautéed Milk Cabbage with Garlic

饭与面 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 Chilli Oil

33. 干烧伊面
Braised 'Ee-fu' Noodles

34. 江鱼仔蛋炒饭
Egg Fried Rice with Anchovies

甜品 DESSERT

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/pc)
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!