

## 任点任吃海鲜晚餐 À La Carte Seafood Dinner Buffet (最少二位 Minimum 2 persons)

Adult: \$43.80++ Child: \$33.80++ (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未计算。
   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特 Net valid with other promotions, discounts, offers, privilege,
- 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。
- 情勿派發,所剩後初行以买价计并付款。 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

- 三文鱼刺身 Salmon Sashimi
- 加州寿司卷
   California Maki
- . 咸香开胃毛豆
   Salted Edamame Beans
- 三文鱼粒沙拉
   Salmon with Mixed Greens
- 5. 柚子酱凉拌海蜇 Jellyfish with Pomelo Sauce
- 6. 美味鱆鱼烧 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
- 肉崧茄子 Crispy Eggplant with Pork Floss
- 12. 囉惹酱油条 Crispy Dough Stick with 'Rojak' Sauce

汤类 Soups

13.

黄焖鱼鳔翅 (每位只限一碗) Braised Shark's Fin with Fish Maw (Limited to one serving per person)

14. 酸辣汤 Hot and Sour Soup

# 精美小菜 Delicacies



17. 药材虾 Poached Prawn in Herbal Soup

- 18. 麦片虾 Deep-fried Prawn with Crispy Oats
- 19. 油浸金目鲈 Deep-fried Sea Bass with Light Soya Sauce
- 20. 酸甜鱼片 Sautéed Sliced Fish with Sweet and Sour Sauce
- 21. 麻婆豆腐 'Mapo' Tofu
- 22. 虾酱鸡翅 Prawn Paste Chicken Wing

23. 咖喱鸡 Curry Chicken

- 24. 青葱蚝油炒牛肉片 Sautéed Sliced Beef with Spring Onion
- 25. 葱油芥兰仔 Poached Baby 'Kai Lan' with Scallion Oil
- 26. 榄菜干煸四季豆 Sautéed France Bean with Preserved Olive Sauce
- 27. 上汤杞子时蔬 Poached Seasonal Vegetable with Wolfberry in Superior Stock
- 28. 蒜茸炒奶白 Sautéed Young Cabbage with Garlic

# 饭与面 Rice and Noodles

- 29. 千烧伊面 Braised 'Ee-fu' Noodles
- 30. 江鱼仔蛋炒饭 Egg Fried Rice with Whitebait

### 点心 Dim Sum

- 31. 蒸 / 炸馒头 (粒 / pcs) Steamed / Deep-fried Bun ('Man Tou')
- 32. 香脆炸春卷 Deep-fried Spring Roll
- 33. 红油饺子 Steamed Pork Dumpling with Red Chili Oil

### 甜品/甜点心 Desserts / Sweet Dim Sum

- 34. 药材龟苓膏 (位 / person) Herbal Jelly served with Honey
- 35. 桂花冻 (位 / person) Chilled Osmanthus Flower Jelly
- 36. **红豆沙** (位 / person) Red Bean Soup
- 37. 擂沙汤丸 (粒 / pcs) Sesame Glutinous Rice Ball coated with Peanut Crumbs
- 38. 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!