

任点任吃豪华海鲜午餐 À La Carte Seafood Lunch Buffet (最少二位 Minimum 2 persons)

Adult: \$49.80++ Child: \$39.80++ (4 to 12 years old)

PLQ Mall, 10 Paya Lebar Road, #03-09/10, \$409057 | Book now at 6909 8933

Daily Lunch

First Seating : 11:15am to 12:45pm (Last Order: 12:15pm) Second Seating : 1pm to 2:30pm (Last Order: 2:15pm)

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

每桌用餐时间为90分钟 Each seating is limited to 90 minutes

- 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特 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).

€小菜/开胃菜	汤类 Soups 13.	
icacies and Appetisers 三文鱼刺身 ■ Salmon Sashimi	15.	黄焖鱼鳔 Braised Shark (Limited to o
加州寿司卷 California Maki	精品	特选 Special Sele
柚子酱凉拌海蜇 Jellyfish with Pomelo Sauce	14.	奶黄酱炸
酸辣皮蛋 Century Egg with Spicy Vinegar Sauce		Deep with Ma (Limited to
囉惹酱油条 ■♪ Crispy Dough Stick with 'Rojak' Sauce	15.	蒜茸粉丝蒸 Stea with Gai
黄金炸鱼皮 Crispy Fish Skin with Salted Egg Yolk	16.	(Limited to o
油浸金目鲈 Deep-fried Sea Bass with Light Soya Sauce	10.	椒盐炸生 Dee with S
药材虾 ■ Poached Prawn in Herbal Soup	l	(Limited to o
虾酱鸡翅 Prawn Paste Chicken Wing	17	蚝皇原只鱼 Braised Whole in (

- 10. 酸甜鱼片 Sautéed Sliced Fish with Sweet and Sour Sauce
- 11. 青葱蚝油炒牛肉片 Sautéed Sliced Beef with Spring Onion

精美小菜 / 开胃菜

1. 三文鱼刺身 ▮

2. 加州寿司卷

4. 酸辣皮蛋

Delicacies and Appetisers

5. 囉惹酱油条 ▮

6. 黄金炸鱼皮

7. 油浸金目鲈

8. 药材虾 ▮

9. 虾酱鸡翅

3. 柚子酱凉拌海蜇

12. 葱油芥兰仔 Poached Baby 'Kai Lan' with Light Sova Sauce

翅 (每位只限一碗) 's Fin with Fish Maw one serving per person) ection 虾球 (每位只限二只) -fried Prawn avonnaise Sauce one serving per table) 扇贝 (每位只限一只) amed Scallop rlic and Vermicelli one serving per person) .蚝 (每位只限一只) ▮♪ p-fried Oyster Salt and Pepper one serving per person) 包鱼 (每人只限一只) ▮ Abalone with Vegetables in Oyster Sauce (Limited to one serving per person) 点心 Dim Sum

- 18. 晶莹鲜虾饺 (4 粒 / pcs) Steamed Royal Shrimp Dumpling
- 19. 蚝皇叉烧包 (3 粒 / pcs) Steamed BBO Pork Bun

- 20. 冬菇粒烧卖 (4 粒 / pcs) Steamed Pork and Prawn Siew Mai
- 21. 黑椒蒸凤爪 ■[△] Steamed Chicken Claw with Black Pepper Sauce
- 22. 梅子蒸排骨 Steamed Pork Rib with Plum Sauce
- 23. 红油饺子 (4 粒 / pcs) Steamed Pork Dumpling with Red Chili Oil
- 24. 蚝油鲜竹卷 (3 件 / pcs) Steamed Beancurd Skin Roll with Oyster Sauce
- 25. 麻酱煎肠粉 Pan-fried Rice Roll with Sesame Sauce
- 26. 炸明虾角 (3 粒 / pcs) Deep-fried Shrimp Dumpling
- 27. 鲜虾腐皮卷 (3 件 / pcs) Deep-fried Beancurd Skin Roll with Shrimp and Chive
- 28. 香酥肉松叉烧酥 (3 件 / pcs) Baked Flaky BBQ Pork Pastry topped with Pork Floss
- 29. 香脆炸春卷 (3件/pcs) Deep-fried Spring Roll
- 30. 香煎萝卜糕 (3 件 / pcs) Pan-fried Turnip Cake

饭与面 Rice and Noodles

- 31. 皮蛋瘦肉粥 ■[△] Century Egg and Lean Pork Congee
- 32. 干烧伊面 Stir-fried 'Ee-fu' Noodles
- 33. 江鱼仔蛋炒饭
 Egg Fried Rice with Whitebait

甜品 Desserts

- 1. 药材龟苓膏 (位 / person) Herbal Jelly served with Honey
- 2. 桂花冻 (位 / person) Chilled Osmanthus Flower Jelly
- 3. **红豆沙** (位 / person) ▮ Red Bean Soup
- 4. 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!