



## 任点任吃晚餐

### À La Carte Dinner Buffet

(最少二位 Minimum 2 persons)

**Adult: \$43.80++**

**Child: \$33.80++**

(4 to 12 years old)

**511 Upper Jurong Road, d'Arena,  
Singapore 638366 | Book now at 6262 6996**

#### Daily

5:30pm to 10:00pm

(Last Order: 9:30pm)

**无限饮料 Free-flow Beverage \$6.00 per person**

**中国茶 Chinese Tea \$3.00 per person**

**小菜 Pickles \$5.00 per plate**

- 这菜单显示的价格得另加 10%服务费及政府消费税。  
All prices indicated are subject to 10% service charge and prevailing government tax.
- 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, 只限于大堂享用, 不可打包带走。  
The dishes served in our buffet are for dine-in only (strictly no takeaways).

## 日本料理 Japanese Cuisine

1. 三文鱼刺身  
Salmon Sashimi
2. 加州寿司卷  
California Maki
3. 噌味带子裙边  
Scallop Skirt with Miso Sauce
4. 三文鱼沙律  
Salmon Salad

## 餐前小吃 Appetiser

5. 罗惹酱百花油条  
Crispy Dough Stick with Rojak Sauce
6. 肉松茄子  
Deep-fried Eggplant with Chicken Floss
7. 熏烟鸭肉  
Sliced Smoked Duck
8. 酸姜皮蛋  
Century Egg with Ginger
9. 黄金炸鱼皮  
Crispy Fish Skin with Salted Egg Yolk
10. 葱油小芥兰  
Steamed Baby Kai-lan with Scallion Oil

## 点心 Dim Sum

11. 脆皮炸春卷  
Deep-fried Spring Roll
12. 红油鲜虾水饺  
Hot and Spicy Prawn Dumpling
13. 麻辣酱炒萝卜糕  
Stir-fried Mala Carrot Cake

## 汤类 Soup

14. 

原盅迷你佛跳墙 (每位只限一份)  
Mini Buddha Jumps Over the Wall  
(Limited to one serving per person)

## 精品特选 Special Selection

15. 

蒜蓉粉丝蒸扇贝 (每桌只限一份)  
Steamed Scallop  
with Garlic and Vermicelli  
(Limited to one portion per table)
16. 

辣椒螃蟹伴馒头 (每桌只限一份)  
Chilli Crab served with 'Man Tou'  
(Limited to one portion per table)
17. 

黑松露东瀛炸虾 (每位只限一只)  
Deep-fried Prawn with Black Truffle Sauce  
(Limited to one pc per person)

## 精美小菜 Delicacy

18. 药材虾  
Poached Herbal Prawn
19. 麦片虾  
Deep-fried Prawn with Crispy Oats
20. 油浸金目鲈  
Deep-fried Sea Bass with Soy Sauce
21. 三味鱿鱼  
Stewed Cuttlefish with Spicy Sauce
22. 甘香三文鱼头  
Stir-fried Salmon Fish Head with Spicy Sauce
23. 京都排骨  
Pork Rib with Chef's Special Sauce
24. 青葱炒鱼片  
Sautéed Sliced Fish with Spring Onions
25. 猪脚醋  
Braised Pork Trotter with Vinegar
26. 啦啦炒四季豆  
Stir-fried Clam with French Bean with Spicy Sauce

27. 虾酱鸡翅  
Prawn Paste Chicken Mid Joint Wing
28. 葱油芥兰仔  
Stir-fried Baby 'Kai Lan'  
with Scallion Oil
29. 三色蛋奶白  
Poached Milk Cabbage  
with Three Kinds of Egg in Superior Stock
30. 红烧豆腐  
Braised Beancurd with Vegetables

### 饭与面 Rice and Noodles

31. 干烧伊府面  
Stir-fried 'Ee-fu- Noodles
32. 银鱼仔炒饭  
Egg Fried Rice with Anchovies
33. 咖喱猪肠粉  
Steamed Rice Roll with Curry Sauce
34. 蒸 / 炸馒头 (任选其一煮法)  
Steamed / Deep-fried Bun ('Man Tou')

### 甜品 Dessert

35. 养颜龟苓膏  
Chilled Herbal Jelly with Honey
36. 香茅爱玉冻  
Chilled Lemongrass 'Ai Yu' Jelly
37. 红豆汤  
Red Bean Soup
38. 雪糕酥点 (4 粒 / pcs)  
Ice-cream Puff
39. 西米杨枝甘露  
Chilled Mango Cream with Pomelo and Sago
40. 擂沙汤丸  
Glutinous Rice Ball with Peanut Crumbs

#### 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!