



任点任吃晚餐

À LA CARTE DINNER BUFFET

(最少二位 / Minimum 2 persons)

Adult: \$46.80++

Child: \$33.80++

(4 to 12 years old)

DINNER:

Daily: 5:30pm to 10:00pm

(Last Order: 9:30pm)

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 Choep, KLOOK and Shopback), 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).

日本料理 JAPANESE CUISINE

1. 三文鱼刺身
Salmon Sashimi
2. 加州寿司卷
California Maki
3. 味噌带子裙边
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. 麻辣海蜇
'Mala' Jellyfish

可选附加项 OPTIONAL ADD-ONS

- a. 无限饮料 Free-flow Beverage \$6++ per person
- b. 中国茶 Chinese Tea \$3++ per person
- c. 小菜 Pickles \$5++ per plate

精品特选 SPECIAL SELECTION

(THE SERVICE STAFF WILL HELP YOU PREPARE IT)

11. 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)
12. 椒盐炸生蚝 (每位只限一只) ◆
Deep-fried Oyster with Salt and Pepper
(Limited to one portion per table)
13. 辣椒螃蟹馒头 (每桌只限一份) ◆
Chilli Crab served with 'Man Tou'
(Limited to one portion per table)

人气精选 CROWD FAVOURITE DISHES

14. 参峇青蚝
Sautéed Mussels with Sambal Sauce
15. 药材虾
Poached Herbal Prawn
16. 麦片虾
Deep-fried Prawn with Crispy Oats
17. 蒜蓉蒸泥罗红
Steamed Red Tilapia with Minced Garlic
18. 三味鱿鱼
Stewed Cuttlefish with Spicy Sauce
19. 黑椒三文鱼头
Stir-fried Salmon Fish Head with Black Pepper Sauce
20. 糖醋排骨
Pork Ribs with Vinegar Sauce



d'Arena
511 Upper Jurong Road,
Singapore 638366

Book now at 6262 6996



21. 青葱炒鱼片
Sautéed Sliced Fish with Spring Onion

22. 猪脚醋
Braised Pork Trotter with Vinegar

23. 虾酱鸡翅
Prawn Paste Chicken Mid Joint Wing

24. 葱油芥兰仔
Stir-fried Baby 'Kai Lan' with Scallion Oil

25. 三色蛋时蔬
Poached Seasonal Vegetables
with Three Kinds of Egg in Superior Stock

点心 DIM SUM

26. 脆皮炸春卷
Deep-fried Spring Roll

27. 香煎锅贴
Pan-fried 'Guo Tie'

28. 麻辣酱炒萝卜糕
Stir-fried 'Mala' Carrot Cake

饭与面 RICE AND NOODLES

29. 干烧伊府面
Stir-fried 'Ee-fu' Noodles

30. 银鱼仔炒饭
Egg Fried Rice with Anchovies

31. 水饺汤面
Dumpling Noodles Soup

32. 蒸 / 炸馒头 (任选其一煮法)
Steamed / Deep-fried Bun ('Man Tou')

甜品 DESSERT

33. 养颜龟苓膏 (每位/ per person)
Chilled Herbal Jelly with Honey

34. 香茅爱玉冻 (每位/ per person)
Chilled Lemongrass 'Ai Yu' Jelly

35. 绿豆汤 (每位/ per person)
Green Bean Soup

36. 雪糕酥点 (4 粒/pcs)
Ice-cream Puff

37. 1. 椰汁西米露 (每位/ per person)
Chilled Coconut Cream with Sago

38. 桂花糕 (件/piece)
Chilled Osmanthus Fragrant Cake

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!