



**豪华任点任吃晚餐**  
**À La Carte Deluxe Dinner Buffet**  
(最少两位 Minimum 2 persons)

**Adult: \$59.80++**

**Child: \$43.80++**

(Below 12 years old)

**Daily**

5:30pm to 10:00pm

(Last Order: 9:30pm)

**Surcharge of \$2++ on Public Holidays,  
Eve of Public Holidays and Special Occasions**

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 taxes.
- 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, 只限于当堂享用, 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. 咸香开胃毛豆  
Salted Edamame
4. 噌味带子裙边  
Scallop Skirt with Miso Sauce

5. 三文鱼沙律  
Salmon Salad

**餐前小吃 Appetiser**

6. 罗惹酱百花油条  
Crispy Dough Stick with Rojak Sauce
7. 酸辣皮蛋  
Century Egg with Spicy Garlic Sauce
8. 麻辣海蜇  
Chilled 'Mala' Jellyfish
9. 熏烟鸭肉  
Sliced Smoked Duck
10. 肉松茄子  
Crisp-fried Eggplant with Chicken Floss
11. 黄金炸鱼皮  
Crispy Fish Skin with Salted Egg Yolk

**点心 Dim Sum**

12. 香脆春卷  
Deep-fried Spring Roll
13. 红油鲜虾水饺  
Shrimp Dumpling with Spicy Sauce

14. X.O. 酱炒萝卜糕  
X.O. Fried Carrot Cake

**精品特选 Special Selections**

15. 黄焖鲜鲍翅 (每位只限一份)  
Braised Fresh Shark's Fin  
(Limited to one serving per person)

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

17. 辣椒螃蟹肉伴馒头 (每位只限一份)  
TungLok Chilli Crab Meat  
served with 'Man Tou'  
(Limited to one serving per person)

18. 蚝皇原只鲍鱼 (每位只限一份)  
Braised Whole Abalone  
with Vegetables in Oyster Sauce  
(Limited to one serving per person)

19. 生蚝生吃 (每位只限一份)  
Raw Live Oyster  
(Limited to one serving per person)

**精美小菜 Delicacy**

20. 药材虾  
Drunken Herbal Prawn
21. 麦片虾  
Deep-fried Prawn with Crispy Oats
22. 油浸炸金目鲈  
Deep-fried Sea Bass with Soy Sauce
23. 三味鱿鱼  
Stewed Cuttlefish with Spicy Sauce

24. 甘香三文鱼头  
Stir-fried Salmon Fish Head  
with Spicy Sauce
25. 京都排骨  
Pork Rib with Chef's Special Sauce
26. 黑椒抄牛肉  
Stir-fried Black Pepper Sliced Beef
27. 三味炒拉拉  
Braised Clam in Spicy Sauce
28. 虾酱鸡翅  
Prawn Paste Chicken Wing
29. 葱油芥兰仔  
Stir-fried Baby 'Kai Lan' with Scallion Oil
30. 三色蛋苋菜  
Poached Chinese Spinach  
with Three Kinds of Egg in Superior Stock

#### 饭与面 Rice and Noodles

31. 虾仁滑蛋河粉  
Prawn 'Hor Fun' in Egg Gravy
32. 海鲜炒饭  
Seafood Fried Rice
33. 蒸 / 炸馒头 (任选其一煮法)  
Steamed / Deep-fried Bun ('Man Tou')

#### 甜品 Dessert

34. 养颜龟苓膏  
Chilled Herbal Jelly with Honey
35. 香茅爱玉冻  
Chilled Lemongrass 'Ai Yu' Jelly
36. 绿豆汤  
Green Bean Soup
37. 雪糕酥点 (4 粒 / pcs)  
Ice-cream Puff
38. 西米杨枝甘露  
Chilled Mango Cream with Pomelo and Sago

#### 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!