



任点任吃晚餐

**À La Carte Dinner Buffet**  
(最少两位 Minimum 2 persons)

The Arena Country Club  
511 Upper Jurong Road, Singapore 638366  
Tel: 6262 6996

**Adult: \$38.80++**  
**Child: \$28.80++**  
(Below 12 years old)

**Daily**  
Dinner: 5:30pm to 10:00pm  
(Last Order: 9:30pm)

中国茶 Chinese Tea \$2.00 per person  
小菜 Pickles \$4.00 per plate

- 10%服务费和 7%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惠  
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).

### 日本料理 Japanese Cuisine

1. 三文鱼刺身  
Salmon Sashimi
2. 加州寿司卷  
California Maki
3. 肉松寿司卷  
Pork Floss Maki
4. 日式芝麻酱豆腐  
Japanese-style Cold Beancurd with Sesame Sauce
5. 三文鱼沙律  
Salmon Salad

### 餐前小吃 Cold Cut and Appetiser

6. 麻辣海蜇  
Jellyfish with Spicy Sauce
7. 囉惹酱百花油条  
Crispy Dough Stick with 'Rojak' Sauce
8. 美味章鱼烧  
Octopus Ball
9. 泰式鱼饼  
Thai-style Fish Cake
10. 熏烟鸭肉  
Sliced Smoked Duck
11. 肉焗茄子  
Crispy Eggplant with Chicken Floss
12. 黄金炸鱼皮  
Crispy Fish Skin with Salted Egg Yolk

13. 香脆蟹枣  
Crisp-fried Shrimp Ball

### 汤类 Soup

14. 

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

### 点心 Dim Sum

15. 脆皮炸春卷  
Deep-fried Spring Roll
16. 上汤水饺  
Boiled Shrimp Dumpling with Superior Stock
17. X.O. 酱炒萝卜糕  
Fried Carrot Cake with X.O. Sauce

### 精美小菜 Delicacies

18. 

X.O. 酱带子西兰花 (每桌只限一碟)  
Scallop with Broccoli in X.O. Sauce  
(Limited to one serving per table)

19. 

辣椒螃蟹 (每桌只限一碟)  
Chilli Crab (served with Bun)  
(Limited to one portion per table)

20. 炸面包虾  
Deep-fried Prawn with Bread
21. 药材虾  
Herbal Soup with Prawn
22. 麦片虾  
Deep-fried Prawn with Crispy Oats

23. 香脆苏东仔  
Deep-fried Baby Squid
24. 油浸炸金目鲈  
Deep-fried Sea Bass with Soya Sauce
25. 朵椒蒜蒸泥罗红鱼  
Steamed Red Tilapia with Red Chilli
26. 甘香三文鱼头  
Stir-fried Salmon Fish Head with Spicy Sauce
27. 京都排骨  
Stir-fried Pork Rib with BBQ Sauce
28. 咖哩鸡  
Curry Chicken
29. 咕嚕鸡球  
Sweet and Sour Chicken
30. 干咖哩炒鹿肉  
Sautéed Dry Curry Venison
31. 萝卜焖牛腩  
Braised Beef Brisket with Carrot
32. 虾酱鸡  
Deep-fried Chicken with Prawn Paste
33. 麻辣酱炒茄子  
Stir-fried Eggplant with 'Mala' Sauce
34. 葱油芥兰仔  
Stir-fried Baby 'Kai Lan' with Spring Onion Sauce
35. 肉碎蒸豆腐  
Steamed Beancurd with Minced Meat
36. 皮蛋苋菜汤  
Poached Chinese Spinach with Century Egg  
in Superior Stock

#### 饭香面韵 Rice and Noodles

37. 干烧伊面  
'Ee-fu' Noodles
38. 滑蛋鱼片河粉  
Stir-fried Rice Noodles with Sliced Fish
39. 鸡粒炒饭  
Fried Rice with Diced Chicken
40. 蒸 / 炸馒头 (任选其一煮法)  
Steamed / Deep-fried Bun ('Man Tou')

#### 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！