



任点任吃晚餐

À La Carte Dinner Buffet

(最少二位 Minimum 2 persons)

511 Upper Jurong Road, d'Arena
Singapore 638366
Tel: 6262 6996

Adult: \$42.80++

Child: \$32.80++

(Below 12 years old)

Daily

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 10% service charge and 7% GST.
- 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 (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. 金枪鱼刺身
Tuna Sashimi
3. 加州寿司卷
California Maki
4. 蟹柳沙律菜
Crab Stick Salad
5. 咸香开胃毛豆
Salted Edamame
6. 三文鱼沙律
Salmon Salad

餐前小吃 Cold Cut and Appetiser

7. 麻辣海蜇
Jellyfish with Spicy Sauce
8. 沙律酱百花油条
Crispy Dough Stick with Salad Sauce
9. 美味章鱼烧
Octopus Ball
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

点心 Dim Sum

13. 脆皮炸春卷
Deep-fried Spring Roll
14. 京川饺子
Shrimp Dumpling served with Spicy Sauce
15. 脆椒菜蒲炒萝卜糕
Fried Carrot Cake with Preserved Vegetables

汤类 Soup

16. 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)

精美小菜 Delicacy

17. 三芭青蚝 (每位只限一只)
Stir-fried Green Mussel with Sambal Sauce
(Limited to one piece per person)
18. 辣椒螃蟹 (每桌只限一份)
Chilli Crab (served with Bun)
(Limited to one portion per table)
19. 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)
20. 药材虾
Poached Prawn in Herbal Soup
21. 麦片虾
Deep-fried Prawn with Crispy Oats

22. 油浸金目鲈
Deep-fried Sea Bass with Soya Sauce
23. 酱蒸泥罗红鱼
Steamed Red Tilapia with Spicy Sauce
24. 甘香三文鱼头
Stir-fried Salmon Fish Head with Spicy Sauce
25. 京都排骨
Stir-fried Pork Rib with BBQ Sauce
26. 黑胡椒鹿肉
Stir-fried Black Pepper Venison
27. 三味炒啦啦
Stir-fried Clam in Spicy Sauce
28. 虾酱鸡
Prawn Paste Chicken Wing
29. 麻辣酱炒茄子
Stir-fried Eggplant with 'Mala' Sauce
30. 葱油芥兰仔
Stir-fried Baby 'Kai Lan'
with Spring Onion Sauce
31. 肉碎蒸豆腐
Steamed Beancurd with Minced Meat
32. 三色蛋苋菜
Poached Chinese Spinach
with Three Kinds of Egg in Superior Stock

饭香面韵 Rice and Noodles

33. 干烧伊面
Stewed 'Ee-fu' Noodles
34. 扬州炒饭
Yangzhou Fried Rice
35. 蒸 / 炸馒头 (任选其一煮法)
Steamed / Deep-fried Bun ('Man Tou')

甜品 Dessert

36. 养颜龟苓膏
Chilled Herbal Jelly with Honey
37. 蜜瓜西米露
Chilled Honeydew Sago
38. 香茅爱玉冻
Chilled Lemongrass 'Ai Yu' Jelly
39. 红豆汤
Red Bean Soup
40. 雪糕酥点 (4 粒 / pcs)
Ice-cream Puff
41. 擂沙汤丸 (麻糍 / Mochi) (4 粒 / pcs)
Glutinous Rice Ball with Peanut Crumbs
42. 豆沙窝饼 (4 件 / pcs)
Red Bean Pancake

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!