



### 任点任吃晚餐

### À La Carte Dinner Buffet

(最少二位 Minimum 2 persons)

**Adult: \$43.80++**

**Child: \$33.80++**

(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).

### 餐前小吃 Cold Cut and Appetiser

1. 三文鱼刺身  
Salmon Sashimi
2. 噌味带子裙边  
Scallop Skirt with Miso Sauce
3. 加州寿司卷  
California Maki
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. 蒜辣皮蛋  
Century Egg with Spicy Garlic Sauce
7. 肉松茄子  
Crisp-fried Eggplant with Chicken Floss
8. 麻辣海蜇  
Chilled 'Mala' Jellyfish
9. 熏烟鸭肉  
Sliced Smoked Duck
10. 黄金炸鱼皮  
Crispy Fish Skin with Salted Egg Yolk

### 点心 Dim Sum

11. 脆皮炸春卷  
Deep-fried Spring Roll
12. 红油鲜虾水饺  
Shrimp Dumpling with Spicy Sauce
13. X.O. 酱炒萝卜糕  
X.O. Fried Carrot Cake

### 精品特选 Special Selection

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)
15. X.O. 带子西兰花 (每桌只限一份)  
Stir-fried Scallop with Broccoli  
in X.O. Sauce  
(Limited to one portion per table)
16. 辣椒螃蟹 (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  
(Limited to one serving per person)

### 精美小菜 Delicacy

18. 药材虾  
Drunken 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. 青葱蚝油炒鱼片  
Stir-fried Sliced Fish with Spring Onions
24. 黑椒炒牛肉  
Stir-fried Black Pepper Sliced Beef

25. 京都排骨  
Pork Rib with Chef's Special Sauce
26. 红烧豆腐  
Braised Beancurd with Vegetables
27. 三味炒拉拉  
Stir-fried 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!