

餐前小吃 Cold Cuts and Appetisers

- 三文鱼刺身
Salmon Sashimi
- 迷你八爪鱼
Mini Octopus
- 三色卷
Sanshoku Maki
- 加州寿司卷
California Maki
- 三文鱼沙啦
Salmon Salad with Mixed Greens
- 柚子酱凉拌海蜇
Jellyfish with Pomelo Sauce
- 蒜泥拍青瓜
Pickled Cucumber with Garlic Sauce
- 蒜辣皮蛋
Century Egg with Garlic and Vinegar Sauce
- 紫菜奶油卷
Creamy Seaweed Roll
- 肉松茄子
Crispy Eggplant with Pork Floss
- 黄金炸鱼皮
Crispy Fish Skin with Salted Egg Yolk
- 囉惹酱油条
Crispy Dough Stick with 'Rojak' Sauce

汤类 Soup

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| 浓汤鱼鳔翅 (每位只限一次)
<i>Braised Shark's Fin with Fish Maw</i>
(Limited to one serving per person) |
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- 酸辣汤 (位)
Hot and Sour Soup

点心 Dim Sum

- 晶莹鲜虾饺
Steamed Royal Shrimp Dumpling
- 北菇蒸烧卖
Steamed Pork and Shrimp Dumpling
- 桂林蒸凤爪
Steamed Chicken Claw with Chilli Sauce
- 蚝皇叉烧包
Steamed BBQ Pork Bun
- 蚝油鲜竹卷
Steamed Beancurd Skin Roll with Oyster Sauce
- 冬炎饺子
Boiled Pork Dumplings 'Tom Yum' Soup with Spicy Sauce
- 菠菜鲜虾饺
Steamed Spudacg Dumpling with Shrimps
- 香煎腊味萝卜糕
Pan-fried Carrot Cake with Chinese Sausage
- 鲜虾腐皮卷
Fried Beancurd Skin Roll with Shrimp
- 炸脆皮春卷
Crispy Spring Roll
- X.O 酱炒萝卜糕
Pan-Fried Carrot Cake with Sausage in Spicy X.O. Sauce
- 皮蛋瘦肉粥 (位)
Century Egg and Lean Pork Congee

精美小菜 Delicacies

- 药材虾
Poached Prawns with Herbal Soup
- 麦片虾
Deep-fried Prawn with Crispy Oats
- 鱼香茄子焖鱼件
Braised Fish with Eggplant in Spicy Minced Meat Sauce

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| 辣椒蟹 (每桌只限一次)
<i>TungLok Chilli Crab</i>
(Limited to one serving per table) |
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| 油浸金目鲈
<i>Deep-fried Sea Bass with Light Soy Sauce</i> |
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- 咖啡排骨
Coffee Pork Rib
- 红烧元蹄
Braised Pork Shank
- 避风塘鸡柳
Country-style Stir-fried Sliced Chicken
- 药材鸡腿
Chicken Drumstick with Herbal Soup
- 虾酱鸡翅
Prawn Paste Chicken Wing
- 青葱蚝油炒牛肉
Stir-fried Sliced Beef with Spring Onion
- 葱油芥兰仔
Poached Baby 'Kai Lan' with Light Soy Sauce
- 上汤杞子苋菜苗
Poached Chinese Spinach with Wolfberry in Superior Stock

饭与面 Rice and Noodles

- 滑蛋海鲜河粉
Fried 'Hor Fun' with Seafood in Egg Gravy
- 雪菜江鱼仔炒饭
Fried Rice with White Bait and Pickled Vegetables
- 潮州炒面线
Teochew-fried 'Mee Sua'
- 蒸/炸馒头 (粒)
Steamed / Deep-fried Bun ('Man Tou')

甜品 *Desserts*

44. 药材龟苓膏 (位)

Herbal Jelly served with Honey (per person)

45. 香茅爱玉冻 (位)

Chilled Lemongrass 'Ai Yu' Jelly (per person)

46. 绿豆汤 (位)

Green Bean Soup (per person)

47. 擂沙汤丸 (粒)

Glutinous Dumpling with Sesame Filling (pcs)

48. 雪糕夹心酥 (粒)

Ice-cream Puff (pcs)

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Singapore 238896

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任点任吃 豪华午餐

À La Carte Lunch Buffet

(最少四位 Minimum 4 persons)

Adult: \$38.80++

Child: \$28.80++

(Below 12 years old)

(最少四位 minimum 4 persons)

Daily

Mondays to Saturdays

11.30 am to 3.00 pm

(Last Order: 2.30pm)

Sundays and PHs

10.00 am to 3.00 pm

(Last Order: 2.30pm)

10%服务费和7%消费税将以折扣前的价格来计算
Gross food bills will be subjected to prevailing service charges and applicable government taxes.

中国茶 Chinese Tea \$2.00 per person

小菜 Pickles \$4.00 per plate

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.

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).

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!