



TungLok Seafood - Orchard Central

181 Orchard Road
#11-05
Singapore 238896

Tel: 6834 4888
Fax: 6834 4266

午餐任点任吃

À La Carte Lunch Buffet
(最少四位 Minimum 4 persons)

Adult: \$28.80++
Child: \$18.80++
(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.

谢谢您的光顾!

餐前小吃 *Cold Cuts and Appetisers*

1. 三文鱼刺身
Salmon Sashimi
2. 迷你八爪鱼
Mini Octopus
3. 三色卷
Sanshoku Maki
4. 加州寿司卷
California Maki
5. 三文鱼沙拉
Salmon Salad with Mixed Greens
6. 柚子酱凉拌海蜇
Jellyfish with Pomelo Sauce
7. 蒜泥拍青瓜
Pickled Cucumber with Garlic Sauce
8. 蒜辣皮蛋
Century Egg with Garlic and Vinegar Sauce
9. 紫菜奶油卷
Creamy Seaweed Roll
10. 肉崧茄子
Crispy Eggplant with Pork Floss
11. 黄金炸鱼皮
Crispy Fish Skin with Salted Egg Yolk
12. 囉惹酱油条
Crispy Dough Stick with 'Rojak' Sauce

汤类 *Soup*

13.

浓汤鱼鳔羹 (每位只限一次) <i>Braised Fish Maw Soup</i> (Limited to one serving per table)
--
14. 酸辣汤 (位)
Hot and Sour Soup

点心 *Dim Sum*

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

精美小菜 *Delicacies*

27. 星洲辣椒虾
TungLok Chilli Prawn
28. 麦片虾
Deep-fried Prawn with Crispy Oats
29. 蜜椒鱼片
Sautéed Sliced Fish with Honey Black Pepper Sauce

30. 咖啡排骨
Coffee Pork Rib
31. 避风塘鸡柳
Country-style Stir-fried Sliced Chicken
32. 青葱蚝油炒牛肉片
Sautéed Sliced Beef with Spring Onion
33. 香酥素鹅
Crispy Beancurd Skin with Vegetarian Filling
34. 葱油芥兰仔
Poached Baby 'Kai Lan' with Light Soy Sauce
35. 上汤杞子苋菜苗
Poached Chinese Spinach with Wolfberry in Superior Stock
36. 虾酱鸡翅
Prawn Paste Chicken Wing

饭与面 *Rice and Noodles*

37. 滑蛋海鲜河粉
Fried 'Hor Fun' with Seafood in Egg Gravy
38. 雪菜江鱼仔炒饭
Fried Rice with White Bait and Pickled Vegetables
39. 蒸/炸馒头 (粒)
Steamed / Deep-fried Bun ('Man Tou')

甜品 *Desserts*

40. 药材龟苓膏 (位)
Herbal Jelly served with Honey (per person)
41. 香茅爱玉冻 (位)
Chilled Lemongrass 'Ai Yu' Jelly (per person)
42. 绿豆汤 (位)
Green Bean Soup (per person)
43. 擂沙汤丸 (粒)
Glutinous Dumpling with Sesame Filling (pcs)
44. 雪糕夹心酥 (粒)
Ice-cream Puff (pcs)