

甜品/甜点心

Desserts/Sweet Dim Sum

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)

TungLok Seafood - Orchard Central

181 Orchard Road
#11-05
Singapore 238896

Tel: 6834 4888
Fax: 6834 4266



任点任吃晚餐 À La Carte Dinner Buffet

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

(最少四位 minimum 4 persons)

Daily

Dinner 6:00pm to 10:30pm
(Last order: 10.00pm)

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!

东瀛风味 *Japanese Cold Cuts*

1. 三文鱼刺身
Salmon Sashimi
2. 迷你八爪鱼
Mini Octopus
3. 加州寿司卷
California Maki
4. 三色卷
Sanshoku Maki
5. 酥炸柳叶鱼 (件)
Crisp-fried Shishamo

餐前小吃 / 开胃菜 *Appetisers*

6. 蒜泥拍青瓜
Pickled Cucumber with Garlic Sauce
7. 三文鱼沙啦
Salmon Salad with Mixed Greens
8. 柚子酱凉拌海蜇
Jellyfish with Pomelo Sauce
9. 醉鸡卷
Chicken marinated with Chinese Wine
10. 蒜辣皮蛋
Century Egg with Garlic and Vinegar Sauce
11. 泰式炸鱼饼
Thai-style Fish Cake
12. 黄金炸鱼皮
Crispy Fish Skin with Salted Egg Yolk
13. 肉崧茄子
Crispy Eggplant with Pork Floss
14. 紫菜奶油卷
Creamy Seaweed Roll
15. 囉惹酱油条
Crispy Dough Stick with 'Rojak' Sauce

汤类 *Soups*

16.

黄焖鱼鰾翅 (每位只限一碗) <i>Braised Shark's Fin with Fish Maw</i> (Limited to one serving per person)

17. 咸菜豆腐肉片汤 (位)
Salted Vegetables Soup with Beancurd and Sliced Pork

精美小菜 *Delicacies*

18.

辣椒蟹 (每桌只限一次) <i>TungLok Chilli Crab</i> (Limited to one serving per table)
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19.

X.O.带子炒西兰花 (每桌只限一次) <i>Sautéed Scallop and Broccoli with X.O. Sauce</i>

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 Light Soy Sauce
23. 香辣酱蒸红鱼
Steamed Red Tilapia with Chet's Spicy Sauce
24. 蜜椒鱼片
Sautéed Sliced Fish with Honey Black Pepper Sauce
25. 叁巴酱炒鲜鱿
Stir-fried Squid with Sambal Sauce
26. 咖啡排骨
Coffee Pork Rib

27. 避风塘鸡柳
Country-style Stir-fried Sliced Chicken
28. 青葱蚝油炒牛肉片
Sautéed Sliced Beef with Spring Onion
29. 香酥素鹅
Crispy Beancurd Skin with Vegetarian Goose
30. 葱油芥兰仔
Poached Baby 'Kai Lan' with Light Soy Sauce
31. 麻辣茄子
Braised Eggplant with Spicy Minced Pork Sauce
32. 上汤杞子苋菜苗
Poached Chinese Spinach with Wolfberry in Superior Stock
33. 罗汉上素
Braised Assorted Vegetables

饭与面 *Rice and Noodles*

34. 豉油皇鸡丝河粉
Fried 'Hor Fun' with Shredded Chicken in Black Soya Sauce
35. 干烧伊面
Braised 'Ee-fu' Noodle
36. 雪菜江鱼仔炒饭
Fried Rice with White Bait and Pickled Vegetables

点心 *Dim Sum*

37. 蒸/炸馒头 (粒)
Steamed /Deep-fried Bun ('Man Tou)
38. 冬炎饺子
Boiled Pork Dumpling with 'Tom Yum' Soup
39. X.O 酱炒萝卜糕
Fried Carrot Cake and Sausage with Spicy X.O. Sauce