

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)
Sweetened 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

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任点任吃 豪华晚餐 À La Carte Deluxe Dinner Buffet

Adult: \$58.80++

Child: \$43.80++
(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.
感谢您的光顾!

精品特选 *Special Selection*

1. **同乐辣椒招牌螃蟹** (每桌只限一次)
Tung Lok Signature Chilli Crab
(Limited to one serving per table)
2. **黄焖原只蟹钳鱼鳔翅** (每位只限一碗)
'Tan Jia'-style Braised Shark's Fin and Fish Maw with Crab Claw
(Limited to one serving per person)
3. **原只鲍鱼花菇扒时蔬** (每人只限一只)
Braised Whole Abalone and Mushroom with Greens
(Limited to one serving per table)
4. **蒜茸粉丝蒸生蚝** (每人只限一只)
Steamed Fresh Oyster with Vermicelli and minced Garlic
(Limited to one serving per person)

东瀛风味 *Japanese Cold Cuts*

5. **三文鱼刺身**
Salmon Sashimi
6. **迷你八爪鱼**
Mini Octopus
7. **加州寿司卷**
California Maki
8. **三色卷**
Sanshoku Maki
9. **柚子酱凉拌海蜇**
Appetizer Jellyfish with Pomelo Sauce
10. **三文鱼沙拉**
Salmon Salad with Mixed Greens

餐前小吃 / 开胃菜 *Appetisers*

11. **蒜泥拍青瓜**
Pickled Cucumber with Garlic Sauce
12. **凉拌云耳**
Chilled Fungus with Chef's Special Sauce
13. **醉鸡卷**
Chicken marinated with Chinese Wine
14. **蒜辣皮蛋**
Century Egg with Garlic and Vinegar Sauce
15. **泰式炸鱼饼**
Thai-style Fish Cake
16. **黄金炸鱼皮**
Crispy Fish Skin with Salted Egg Yolk
17. **肉崧茄子**
Crispy Eggplant with Pork Floss
18. **紫菜奶油卷**
Creamy Seaweed Roll
19. **囉惹酱油条**
Crispy Dough Stick with 'Rojak' Sauce

精美小菜 *Delicacies*

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 Chef'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. **娘惹炒啦啦**
Sautéed Clam with Noya Sauce
27. **虾酱鸡翼**
Prawn Paste Chicken Wing
28. **青葱蚝油炒牛肉片**
Sautéed Sliced Beef with Spring Onion
29. **咖啡排骨**
Coffee Pork Rib
30. **葱油芥兰仔**
Poached Baby 'Kai Lan' with Light Soy Sauce
31. **金香肉碎爆四季豆**
Stir-fried French Bean with Minced Meat
32. **上汤杞子苋菜苗**
Poached Chinese Spinach with Wolfberry in Superior Stock
33. **夏日风情**
Sautéed Honsimeji Mushroom with Assorted Vegetables

饭, 面与点心 *Rice, Noodles & Dim Sum*

34. **滑蛋海鲜河粉**
Fried 'Hor Fun' with Seafood in Egg Gravy
35. **干烧伊面**
Braised 'Ee-fu' Noodle
36. **雪菜江鱼仔炒饭**
Fried Rice with White Bait and Pickle Vegetables
37. **蒸/炸馒头**
Steamed / Deep-fried Bun (Man Tou)
38. **冬炎饺子**
Boiled Pork Dumpling with 'Tom Yan' Soup
39. **X.O 酱炒萝卜糕**
Fried Carrot Cake and Sausage with Spicy X.O. Sauce