



‘任你点’精选晚餐

All You Can Eat

A La Carte Dinner Buffet

(最少两位 Minimum 2 persons)

Mondays to Thursdays

Adult: \$27.80++

Child: \$17.80++

(4 to 12 years old)

Fridays, Saturdays, Sundays and PHs

Adult: \$29.80++

Child: \$19.80++

(4 to 12 years old)

每桌用餐时间为 90 分钟

Dinner Buffet is limited up to 90 mins

- 10%服务费和 7%消费税将以折扣前的价格来计算。
Gross bills will be subjected to 10% service charge and 7% GST.
- 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).

1. 红烧海味翅
Braised Shark's Fin Soup with Seafood
 2. 照烧三文鱼
Fried Salmon with Teriyaki Sauce
 3. 蠔皇原粒鲍鱼冬菇
Braised Whole Abalone with Mushroom
- *以上菜肴每桌只限一次**
Dishes above are limited to one serving per table

4. 秋菇蒸烧卖 (4 件 / pcs)
Steamed 'Siew Mai'
5. 罗汉素饺 (3 件 / pcs)
'Luo Han' Vegetarian Dumpling
6. 蜜汁叉烧包 (3 粒 / pcs)
Steamed BBQ Pork Bun
7. 豉汁蒸凤爪 (1 份 / portion)
Steamed Chicken Feet with Black Bean Sauce
8. 腊味萝卜糕 (3 件 / pcs)
Pan-fried Turnip Cake
9. 荷叶珍珠鸡 (2 件 / pcs)
Steamed Glutinous Rice wrapped with Lotus Leaf
10. 鲜虾腐皮卷 (3 件 / pcs)
Deep-fried Beancurd Skin Roll with Fresh Prawn

11. 沙律明虾角 (3 件 / pcs)
Deep-fried Prawn Dumpling with Thousand Island Sauce
12. 红油抄手 (3 件 / pcs)
Poached Shrimp Dumpling with Spicy Sauce
13. 泰式八爪鱼拌海蜇
Thai-style Octopus with Jellyfish
14. 拍蒜青瓜
Japanese Cucumber marinated with Garlic
15. 虾酱鸡中翼
Prawn Paste Chicken Wing
16. 风味脆芥东仔
Deep-fried Mini Cuttlefish with Chef's Special Sauce
17. 香酥凤尾菇
Crispy Abalone Mushroom with Chef's Special Seasoning
18. 四川酸辣汤 (每位 / per person)
Hot and Sour Soup
19. 蘑菇羹 (每位 / per person)
Mushroom Bisque
20. 黄酒煮花蚬
Poached Flower Clam in Wine
21. 辣子豆腐
Braised Beancurd with Spicy Sauce
22. 叁芭虾仁
Fried Shrimp with Sambal
23. 白灼虾
Poached Prawn

24. 金银蒜蒸鱼片
Steamed Sliced Fish with Garlic
25. 秘制猪扒
Pork Chop with Chef's Special Sauce
26. 腰果鸡丁
Fried Diced Chicken with Cashew Nuts
27. 滋补牛肉丸汤
Herbal Soup with Beef Meatball
28. 烧味双拼盘
BBQ Duo Combination
29. 三蛋泡菜苗
Poached Vegetables
with Three Kinds of Egg
30. 干煸四季豆
Stir-fried French Beans
with Minced Pork
31. 奇味莲藕
Lotus Root with Chef's Special Seasoning
32. 蒜茸炒时蔬
Stir-fried Vegetables with Garlic
33. 卤肉上海面
Braised Noodles with Minced Pork
34. 星洲炒面
Nanyang-style Fried Noodles
35. 海鲜烩饭
Braised Rice with Seafood
36. 香菜心蒜香葱花蛋炒饭
Fried Rice with Egg and Vegetables

37. 冰淇淋泡芙 (3 粒 / pcs)
Mini Ice-cream Puff
38. 香脆马蹄条 (3 条 / pcs)
Deep-fried Water Chestnut Roll
39. 绿豆沙 (每位 / per person)
Green Bean Soup
40. 紫米露 (每位 / per person)
Chilled Black Glutinous Rice
41. 龙眼芦荟东 (每位 / per person)
Chilled Aloe Vera with Longan

**‘任你饮’ All You Can Drink
\$5.00++ 每位 / per person**

1. Iced Lemon Tea
2. Soya Bean Milk
3. Matcha Soya Bean Milk
4. Teh Tarik
5. Herbal Tea
6. Lemonade
7. Coke
8. Chinese Tea

ADVISORY

At all TungLok restaurants, only the freshest superior ingredients are used in our food preparation. 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.

用餐忠告

凡同乐集团餐厅所制备食品, 均选用上佳原料, 绝对新鲜. 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!