

买一送一饮料
1-For-1 Beverages

1. Chinese Tea (每杯 / per glass) \$3.00
2. Coke / Sprite (每罐 / per can) \$3.50
3. Soya Bean Milk (每杯 / per glass) \$4.80
4. Teh Tarik (每杯 / per glass) \$4.80
5. Herbal Tea (每杯 / per glass) \$4.80
6. Iced Lemon Tea (每杯 / per glass) \$5.80
7. Honey Lemon (每杯 / per glass) \$5.80
(hot / cold)
8. Fresh Watermelon Juice (每杯 / per glass) \$6.80

***Limited to the above beverages only.**

Free beverage will be of equal or lesser value.

TungLok Teahouse

10 Sinaran Drive
#01-73, Square 2
Singapore 307506
Tel: 6893 1123

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.

感谢您的光顾!



**TUNGLOK
TEAHOUSE**

'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: \$36.80++

Child: \$19.80++

(4 to 11 years old)

Fridays, Saturdays, Sundays,

Eves of PHs and PHs

Adult: \$39.80++

Child: \$22.80++

(4 to 11 years old)

每桌用餐时间为 90 分钟

Dinner Buffet is limited to 90 mins

- 以上价格另加 10% 服务费及政府消费税。
Gross bills will be subjected to 10% service charge and prevailing government taxes.
- 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 Seafood Bisque with Shark's Fin
 2. 红烧原粒鲍鱼金砖
Braised Whole Abalone with Beancurd
 3. 照烧三文鱼
Fried Salmon with Chef's Special Sauce
- *以上菜肴每桌只限一次**
Dishes above are limited to one serving per table

点心 Dim Sum

4. 秋菇蒸烧卖 (4 粒 / pcs)
Steamed Pork Dumpling (Siew Mai)
5. 野菌粟米饺 (3 粒 / pcs)
Steamed Wild Mushroom and Sweet Corn Dumpling
6. 蜜汁叉烧包 (3 粒 / pcs)
Steamed BBQ Pork Bun
7. 凤爪 (1 份 / portion)
Steamed Chicken Feet with Black Bean Sauce
8. 荷叶珍珠鸡 (2 件 / pcs)
Steamed Glutinous Rice wrapped with Lotus Leaf
9. 白菜茼蒿饺 (3 粒 / pcs)
Steamed Crown Daisy Dumpling
10. 菠菜虾饺 (3 粒 / pcs)
Steamed Prawn and Spinach Dumpling
11. 腐皮虾卷 (3 件 / pcs)
Deep-fried Beancurd Skin Roll with Prawn
12. 沙律明虾饺 (3 件 / pcs)
Deep-fried Prawn Dumpling served with Thousand Island Sauce

13. 红油抄手 (3 件 / pcs)
Poached Shrimp Dumpling with Spicy Sauce

小食 Appetiser

14. 炸五香
'Wu Xiang' Meat Roll
15. 黄金炸鱼皮
Crispy Fish Skin with Salted Egg Yolk
16. 韩式鸡中翅
Deep-fried Chicken Mid-wing
17. 酥炸脆松菇
Crisp-fried Mushroom
18. 肉松茄子
Crisp-fried Eggplant with Pork Floss

汤类 Soup

19. 四川酸辣汤 (每位 / per person)
Hot and Sour Soup
20. 粟米羹 (每位 / per person)
Corn Soup

精美小菜 Delicacies

21. 花雕药材醉虾
Nourishing Herbal Prawn in 'Hua Diao' Wine
22. 辣椒虾
Stir-fried Prawn in Chilli Crab Sauce
23. 千岛鱼片
Sliced Fish with Thousand Island Sauce
24. 参巴炒花蚬
Poached Flower Clam with Sambal Sauce
25. 麻辣鸡丁
'Mala' Fried Chicken

26. 芥末虾
Deep-fried Prawn with Wasabi-mayo Sauce

27. 孜然炒牛肉
Wok-fried Sliced Beef with Cumin
28. 南乳炸肉
Hakka-style Fried Pork
29. 红烧豆腐
Braised Beancurd
30. 上汤时蔬
Seasonal Vegetables in Superior Stock
31. 干煸四季豆
Stir-fried French Beans with Minced Pork

饭与面 Rice and Noodles

32. 古早老鼠粉
Braised Rice Noodles (Mee Tai Mak)
33. 滑蛋河粉
Wok-fried 'Hor Fun' with Egg
34. X.O. 酱炒饭
X.O. Fried Rice
35. 炸馒头 (4 粒 / pcs)
Deep-fried Bun (Man Tou)

甜品 Dessert

36. 冰淇淋泡芙 (4 粒 / pcs)
Mini Ice-cream Puff
37. 紫米露 (每位 / per person)
Chilled Black Glutinous Rice
38. 绿豆沙 (每位 / per person)
Green Bean Soup
39. 龙眼芦荟东 (每位 / per person)
Chilled Aloe Vera with Longan