



## 任点任吃海鲜晚餐

### À La Carte

### Seafood Dinner Buffet

(最少两位 Minimum 2 persons)

**Adult: \$43.80++**

**Child: \$33.80++**

(Below 12 years old)

### Daily

1<sup>st</sup> Seating: 5:45pm to 7:45pm (Last Order: 7:15pm)

2<sup>nd</sup> Seating: 8:00pm to 10:00pm (Last Order: 9:30pm)

中国茶 Chinese Tea \$3.00 per person

小菜 Pickles \$4.00 per plate

**每桌用餐时间限制 120 分钟**

**Each seating is limited to 120 mins**

- 以上价格另加 10% 服务费及政府消费税。  
All prices are subject to 10% service charge and prevailing government tax.
- 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).

## 东瀛风味 Japanese Cuisine

1. 三文鱼刺身  
Salmon Sashimi
2. 加州寿司卷  
California Maki
3. 咸香开胃毛豆  
Salted Edamame
4. 三文鱼沙拉  
Salmon with Mixed Greens
5. 柚子酱凉拌海蜇  
Jellyfish with Pomelo Sauce
6. 美味章鱼烧  
Takoyaki (Octopus Ball)

## 餐前小吃 Appetiser

7. 蒜泥拍青瓜  
Pickled Cucumber with Garlic Sauce
8. 蒜辣皮蛋  
Century Egg with Garlic and Vinegar Sauce
9. 熏烟鸭肉  
Sliced Smoked Duck
10. 黄金炸鱼皮  
Crispy Fish Skin with Salted Egg Yolk
11. 肉松茄子  
Eggplant with Pork Floss
12. 囉惹酱油条  
Crispy Dough Stick with Rojak Sauce

## 汤类 Soup

13. 

黄焖鱼鳍翅 (每位只限一碗) Braised Shark's Fin with Fish Maw (Limited to one serving per person)
--

14. 酸辣汤  
Hot and Sour Soup

## 精美小菜 Delicacy

15. 

辣椒螃蟹 (每桌只限一份) Chilli Crab (Limited to one portion per table)
--

16. 

X.O. 带子炒西兰花 (每桌只限一份) Sautéed Scallop and Broccoli with X.O. Sauce (Limited to one serving per table)
---

17. 药材虾  
Drunken Herbal Prawn
18. 麦片虾  
Deep-fried Prawn with Crispy Oats
19. 油浸金目鲈  
Deep-fried Sea Bass with Light Soy Sauce
20. 酸甜鱼片  
Sautéed Sliced Fish with Sweet and Sour Sauce
21. 叁巴酱炒啦啦  
Stir-fried White Clam with Sambal Sauce
22. 虾酱鸡翅  
Prawn Paste Chicken Wing
23. 风味酱炒豚肉  
Sautéed Sliced Pork with Chef's Spicy Sauce

24. 青葱蚝油炒牛肉片  
Sautéed Sliced Beef with Spring Onions
25. 葱油芥兰仔  
Poached Baby 'Kai Lan' with Scallion Oil
26. 榄菜干煸四季豆  
Sautéed French Beans  
with Preserved Olive Sauce
27. 上汤杞子苋菜苗  
Poached Chinese Spinach with Wolfberries  
in Superior Stock
28. 蒜茸炒奶白  
Sautéed Young Cabbage with Garlic

#### 饭与面 Rice and Noodles

29. 干烧伊面  
Braised 'Ee-fu' Noodles
30. 江鱼仔蛋炒饭  
Egg Fried Rice with Anchovies

#### 点心 Dim Sum

31. 蒸 / 炸馒头  
Steamed / Deep-fried Bun ('Man Tou')
32. 香脆炸春卷  
Deep-fried Spring Roll
33. 京川饺子 (4 粒 / pcs)  
Boiled Spicy Pork Dumpling

#### 甜品 Dessert

34. 药材龟苓膏  
Herbal Jelly served with Honey
35. 桂花冻  
Chilled Osmanthus Flower Jelly
36. 绿豆沙  
Green Bean Soup
37. 擂沙汤圆  
Sesame Glutinous Rice Ball  
coated with Peanut Crumbs
38. 雪糕夹心酥  
Ice-cream Puff

#### 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!