



豪华任点任吃海鲜餐
À La Carte Deluxe Seafood Buffet
(最少两位 Minimum 2 persons)

Adult: \$68++
Child: \$58++
(Below 12 years old)

**Surcharge of \$2++ on Public Holidays,
Eve of Public Holidays and Special Occasions**

Daily

Lunch: 11:30am to 3:00pm (Last order: 2:15pm)
Dinner: 6:00pm to 10:00pm (Last order: 9:45pm)

中国茶 Chinese Tea \$3.00 per person
小菜 Pickles \$5.00 per plate

- 这菜单显示的价格得另加 10%服务费及政府消费税。
All prices indicated are subject 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).

汤类 Soup

1. 黄焖鲜鲍翅 (每位只限一碗)
'Tanjia'-style Braised Fresh Shark's Fin
(Limited to one serving per person)

海鲜 Seafood

2. 蒜蓉粉丝蒸竹蚌 (每位只限一份)
Steamed Razor Clam
with Garlic and Vermicelli
(Limited to one serving per person)
3. 蒜蓉蒸生蚝 (每人只限一只)
Steamed Oyster with Minced Garlic Sauce
(Limited to one pc per person)
4. 辣椒螃蟹伴馒头 (每桌只限一份)
TungLok Chilli Crab
with Deep-fried 'Man Tou'
(Limited to one serving per table)
5. 米酒芹香浸鱼片 (每桌只限一份)
Poached Fish Fillet in Superior Stock
and Chinese Wine with Celery
(Limited to one serving per table)
6. 原只鲍鱼花菇时蔬 (每人只限一粒)
Braised Whole Abalone and Mushroom with
Seasonal Greens
(Limited to one serving per person)

日本风味 Japanese Cuisine

7. 三文鱼刺身
Salmon Sashimi
 8. 金枪鱼刺身
Tuna Sashimi
 9. 皮蛋豆腐
Pitan Tofu
 10. 迷你八爪鱼
Baby Octopus
 11. 咸香开胃毛豆
Salted Edamame
 12. 柚子酱凉拌海蜇
Chilled Jellyfish with Pomelo Sauce
 13. 加州寿司卷
California Maki
 14. 美味鱈鱼烧
Japanese Takoyaki (Octopus Ball)
 15. 日式串烧鸡
Yakitori
- 中式料理 Chinese Delicacy**
16. 黄金炸鱼皮
Crispy Fish Skin with Salted Egg Yolk
 17. 囉惹酱油条
Crispy Dough Stick with Rojak Sauce
 18. 五香蟹枣
Crispy Crab Meat Roll
 19. 药材虾
Poached Prawn in Herbal Soup
 20. 姜葱炒鱼片
Sautéed Sliced Fish with Ginger and Spring Onions

21. 油浸炸金目鲈
Deep-fried Sea Bass with Soy Sauce
22. 风味豆豉炒啦啦
Stir-fried Clam with Black Bean Sauce
23. 叁崙酱炒花枝
Stir-fried Squid with Sambal Sauce
24. 虾酱鸡翅
Prawn Paste Chicken Wing
25. 青葱蚝油炒牛肉片
Stir-fried Sliced Beef with Spring Onions
26. 咖啡排骨
Coffee Pork Rib
27. 蒜蓉炒奶白豆苗
Stir-fried Young Cabbage with Garlic
28. 上汤杞子苋菜
Poached Chinese Spinach
with Wolfberries in Superior Stock
29. 葱油芥兰仔
Sautéed Baby 'Kai Lan' with Scallion Oil

饭与面 Rice and Noodles

30. 榄菜鸡粒炒饭
Chicken Fried Rice with Preserved Vegetables
31. 干烧伊府面
Stir-fried 'Ee-fu' Noodles

甜品 Dessert

32. 养颜龟苓膏
Chilled Herbal Jelly with Honey
33. 椰汁桂花冻
Chilled Coconut Jelly with Osmanthus Flower
34. 红豆紫米露
Red Bean Soup with Glutinous Rice
35. 雪糕夹心酥
Ice-cream Puff
36. 播沙汤丸 (麻糍 / Mochi) (4 粒 / pcs)
Sesame Glutinous Rice Ball
coated with Peanut Crumbs

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!