



TUNGLOK
SIGNATURES

经典精选晚餐“任你點”

À La Carte Dinner Buffet

(最少两位 Minimum 2 persons)

每桌用餐时间为 90 分钟。

Each seating is limited to 90 minutes.

6 Eu Tong Sen Street,
#02-88 Clarke Quay Central,
Singapore 059817
Tel: +65 6336 6022

Adult: \$38.80++

Child: \$28.80++

(Below 12 years old)

Daily

1st Seating: 6:00pm to 7.45pm (Last Order: 7.30pm)

2nd Seating: 8:00pm to 9.45pm (Last Order: 9.30pm)

汽水/凉茶 Free Flow Soft Drink/ Herbal Tea \$5.00 Per Person

中国茶 Chinese Tea \$2.00 per person

小菜 Pickles \$4.00 per plate

- 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 prevailing service charges and applicable 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!
While 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).

餐前小吃/开胃菜 Appetisers

1. 拍蒜小黄瓜
Japanese Cucumber with Garlic Sauce
2. 蒜酱秋耳
Chilled Black Fungus with Sesame Sauce
3. 陈醋皮蛋子姜
Century Egg with Ginger and Vintage Vinegar
4. 卤水豆腐
Soya Beancurd
5. 辣汁凉拌海蜇
Jellyfish with Spicy Sauce
6. 黄金炸鱼皮
Crispy Fish Skin with Salted Egg Yolk
7. 酥脆肉松茄子
Crispy Eggplant with Pork Floss
8. 卤水鸭翼
Soya Duck Wing
9. 老干妈辣酱熏鸭胸
Sliced Smoked Duck with Spicy Chilli Sauce

汤类 Soup

10.

黄焖鱼腩珍珠鲍 (每位只限一碗)
Braised Mini Pearl Abalone with Fish Maw
(Limited to one serving per person)
11. 蟹肉粟米羹
Braised Sweet Corn with Crab Meat
12. 酸辣汤
Hot and Sour Soup

精美小菜 Delicacies

泰式翠盏龙虾球 (每位只限一只)
Thai-style Deep-fried Lobster Fillet served with Lettuce
(Limited to one serving per person)

意式生虾沙律 (每桌只限一次)
Chilled Prawn Salad tossed with Italian Sauce
(Limited to one serving per table)

- X.O.带子炒青蔬
Sautéed Scallop and Vegetables with X.O. Sauce
- 深海鲈鱼头
Barramundi Fish Head
- 咖喱 Curry Fish Head
- 蒜香蒸 Steamed with Garlic
- 壶底阴豉蒸 Steamed with Black Bean Sauce
- 深海鲈鱼腩
Barramundi Fish Belly
- 清蒸 Steamed with Light Soya Sauce
- 蒜香蒸 Steamed with Garlic
- 壶底阴豉蒸 Steamed with Black Bean Sauce
- 咕咾鱼片
Sweet and Sour Crispy Sliced Fish
- 爆炒姜葱鱼片
Wok-fried Sliced Fish with Ginger and Spring Onion
- 药材醉虾
Poached Prawn in Herbal and Wine Soup
- 麦片虾
Deep-fried Prawn with Crispy Oats
- 芥末虾
Deep-fried Prawn with Wasabi-mayo Sauce

13. 黄金洞庭虾
Deep-fried Prawn with Salted Egg Yolk

14. 豉椒炒牛肉
Sauteed Beef with Black Pepper

15. 同乐元蹄
TungLok Signatures Pork Shank

16. 外婆红烧肉
Grandma-style Braised Pork

17. 酱爆辣子鸡
Wok-fried Chicken with Spicy Sauce

18. 风味咖哩鸡
Curry Chicken

19. 红烧豆腐
Braised Beancurd with Mushroom

20. 香酥素鹅
Crispy Beancurd Skin Roll Vegetarian Goose

21. 蒜蓉白菜苗
Baby Cabbage with Garlic

22. 鱼香茄子
Braised Eggplant with Minced Pork, Garlic and Chilli

23. 鱼腐泡菜苗
Poached Vegetables with Fish Puff

饭 / 面 Rice & Noodles

24. 滑蛋肉丝河粉
Braised 'Hor Fun' with Shredded Pork in Egg Gravy

25. 干烧伊面
Braised 'Ee-fu' Noodles

26. 咸鱼鸡粒炒饭
Wok-fried Rice with Diced Chicken and Salted Fish

37. 文武酱鸭粒炒饭
Wok-fried Rice with Diced Duck Meat
and Preserved Vegetables in Dried Conpoy Sauce

38. 鱼腐焖白米粉
Braised White Vermicelli with Fish Puff

39. 蒸/炸馒头 (粒 / pcs)
Steamed / Deep-fried Bun ('Man Tou')

甜点 / 甜品 Dessert / Sweet Dim Sum

40. 药材龟苓膏 (每位 / per person)
Chilled Herbal Jelly with Honey

41. 香茅芦荟冻 (每位 / per person)
Chilled Aloe vera with Lemongrass Jelly

42. 雪山紫米冻 (每位 / per person)
Purple Glutinous Rice with Ice Cream

43. 西红柿雪耳冻 (每位 / per person)
Chilled Dessert with White Fungus
and Dried Cherry Tomato

44. 擂沙汤圆 (每粒 / per pc)
Glutinous Rice Ball with Sesame Filling

45. 杞子桂花糕 (每件 / per pc)
Chilled Osmanthus Honey Jelly

46. 蜂蜜脆麻花 (每件 / per pc)
Honey Fried Dough Twist