



TUNGLOK  
SIGNATURES

经典午餐“任你點”  
**À La Carte Lunch 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: \$28.80++**  
**Child: \$18.80++**  
**(Below 12 years old)**

**Daily**

1<sup>st</sup> Seating: 11:30am to 12.45pm  
2<sup>nd</sup> Seating: 1:00pm to 2.30pm

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.
- 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).

精品特选 Special Selection

1.

黄焖鱼鳔珍珠鲍 (每位只限一碗)  
Braised Fish Maw  
with Mini Pearl Abalone  
(Limited to one serving per person)

餐前小吃 / 开胃菜 Appetiser

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

汤类 Soup

12. 蟹肉粟米羹  
Braised Sweet Corn with Crab Meat
13. 是日老火汤  
Daily Boiled Soup

点心 Dim Sum

14. 笋尖蒸虾饺 (4 粒 / pcs)  
Steamed Shrimp Dumpling 'Har Gao'
15. 蟹子蒸烧卖 (4 粒 / pcs)  
Steamed Pork and Shrimp Dumpling
16. X.O. 酱蒸凤爪  
Steamed Chicken Claw with X.O. Sauce
17. 蜜汁叉烧包 (3 粒 / pcs)  
Steamed BBQ Pork Bun
18. 蚝皇鲜竹卷 (3 件 / pcs)  
Steamed Beancurd Skin Roll  
with Oyster Sauce
19. 豉汁蒸排骨  
Steamed Spare Rib with Black Bean Sauce
20. 沙律明虾饺 (3 粒 / pcs)  
Deep-fried Shrimp Dumpling  
with Mayonnaise Sauce
21. 蜜汁叉烧酥 (3 件 / pcs)  
Baked BBQ Chicken Pastry
22. 鲜虾腐皮卷 (3 件 / pcs)  
Deep-fried Beancurd Skin Roll with Shrimp
23. 荷香珍珠鸡 (2 件 / pcs)  
Steamed Glutinous Rice wrapped with Lotus Leaf

24. 文武酱炒龙芽肠  
Fried Rice Roll and Bean Sprout  
with Dried Conpoy Sauce
25. 皮蛋火鸭粥 (每位 / per person)  
Century Egg Porridge with Duck Meat

#### 精美小菜 Delicacies

26. 黄金虾  
Deep-fried Prawn with Salted Egg Yolk
27. 爆炒姜葱鱼片  
Wok-fried Sliced Fish with Ginger  
and Spring Onion
28. 蒜蓉白菜苗  
Baby Cabbage with Garlic
29. 虾酱炸鸡翼  
Deep-fried Chicken Wing with Shrimp Paste
30. 外婆红烧肉  
Grandma-style Braised Pork

#### 饭, 面与点心 Rice, Noodles & Dim Sum

31. 干烧伊面  
Braised 'Ee-fu' Noodles
32. 扬州炒饭  
Yangzhou Fried Rice

#### 甜点 / 甜品 Dessert

33. 药材龟苓膏 (每位 / per person)  
Chilled Herbal Jelly with Honey
34. 香茅芦荟冻 (每位 / per person)  
Chilled Aloe Vera with Lemongrass Jelly
35. 雪山紫米冻 (每位 / per person)  
Purple Rice with Ice-cream
36. 桂花糕 (每粒 / per pc)  
Chilled Osmanthus Honey Jelly
37. 蜂蜜脆麻花 (每件 / per pc)  
Honey Fried Dough Twist