



TUNGLOK
SIGNATURES

经典精选晚餐“任你點”

À La Carte Premium 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.

5 Changi Business Park Central 1,
#01-26/27 Changi City Point, Singapore 486038
Tel: 6636 0606

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

Adult: \$58.80++

Child: \$43.80++

(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)

- 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. 龙虾鲜果沙拉 (每位只限一位)
Chilled Sliced Lobster Fresh Fruit Salad
(Limited to one serving per person)
2. 满坛香鱼鰾翅 (每位只限一碗)
'Tanjia'-style Braised Shark's Fin with Fish Maw
(Limited to one serving per person)
3. 同乐辣椒螃蟹 (每桌只限一次)
TungLok Chilli Crab
(Limited to one serving per table)
4. 十头鲍鱼伴青蔬 (每位只限一次)
10-head Abalone with Green Vegetables
(Limited to one serving per person)
5. 砂锅星斑件 (每桌只限一次)
Braised Star Garoupa in Claypot
(Limited to one serving per table)

餐前小吃/开胃菜 Appetisers

6. 拍蒜小黄瓜
Japanese Cucumber with Garlic Sauce
7. 蒜酱秋耳
Chilled Black Fungus with Sesame Sauce
8. 陈醋皮蛋紫姜
Century Egg with Ginger and Vintage Vinegar
9. 卤水豆腐
Soya Beancurd
10. 辣汁凉拌海蜇
Jellyfish with Spicy Sauce
11. 黄金炸鱼皮
Crispy Fish Skin with Salted Egg Yolk

12. 酥脆肉松茄子
Crispy Eggplant with Pork Floss
13. 卤水鸭翼
Soya Duck Wing
14. 传统五香卷
Traditional Crispy Fried Meat Roll ('Wu Xiang')

15. 老干妈辣酱熏鸭胸
Sliced Smoked Duck with Spicy Chilli Sauce

汤类 Soup

16. 蟹肉粟米羹
Braised Sweet Corn with Crab Meat
17. 酸辣汤
Hot and Sour Soup

精美小菜 Delicacies

18. 深海鲈鱼头
Barramundi Fish Head
 - 清蒸 Steamed with Light Soya Sauce
 - 蒜香蒸 Steamed with Garlic
 - 壶底阴豉蒸 Steamed with Black Bean Sauce
19. 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
20. 咕咾鱼片
Sweet and Sour Crispy Sliced Fish
21. 爆炒姜葱鱼片
Wok-fried Sliced Fish with Ginger and Spring Onion
22. X.O. 带子炒青蔬
Sautéed Scallop and Vegetables with X.O. Sauce

23. 药材醉虾
Poached Prawn in Herbal and Wine Soup
24. 脆皮蝴蝶虾
Deep-fried Butterfly Prawn
25. 麦片虾
Deep-fried Prawn with Crispy Oats
26. 芥末虾
Deep-fried Prawn with Wasabi-mayo Sauce
27. 黄金洞庭虾
Deep-fried Prawn with Salted Egg Yolk
28. 枝竹焖牛腩
Braised Beef Brisket with Beancurd Skin
29. 同乐元蹄
TungLok Signatures Pork Shank
30. 外婆红烧肉
Grandma-style Braised Pork
31. 酱爆辣子鸡
Wok-fried Chicken with Spicy Sauce
32. 风味咖哩鸡
Curry Chicken
33. 红烧豆腐
Braised Beancurd with Mushroom
34. 香酥素鹅
Crispy Beancurd Skin Roll Vegetarian Goose
35. 蒜蓉白菜苗
Baby Cabbage with Garlic
36. 鱼香茄子
Braised Eggplant with Minced Pork, Garlic and Chilli

37. 鱼腐泡菜苗
Poached Vegetables with Fish Puff

饭, 面与点心 Rice, Noodles & Dim Sum

38. 蒸/炸馒头 (粒 / pcs)
Steamed / Deep-fried Bun ('Man Tou')
39. 滑蛋海鲜河粉
Braised 'Hor Fun' with Seafood in Egg Gravy
40. 干烧伊面
Braised 'Ee-fu' Noodles
41. 肉丝干炒河粉
Wok-Fried 'Hor Fun' with Shredded Pork
42. 扬州炒饭
Yangzhou Fried Rice
43. 文武酱鸭粒炒饭
Wok-fried Rice with Diced Duck Meat
and Preserved Vegetables in Dried Conpoy Sauce
44. 鱼腐焖白米粉
Braised White Vermicelli with Fish Puff

甜点 / 甜品 Dessert / Sweet Dim sum

45. 药材龟苓膏 (每位 / per person)
Chilled Herbal Jelly with Honey
46. 香茅芦荟冻 (每位 / per person)
Chilled Aloe vera with Lemongrass Jelly
47. 雪山红豆沙 (每位 / per person)
Red Bean with Ice Cream
48. 西红柿雪耳冻 (每位 / per person)
Chilled Dessert with White Fungus
and Dried Cherry Tomato

49. 擂沙汤圆 (每粒 / per pc)
Glutinous Rice Ball with Sesame Filling
50. 杞子桂花糕 (每件 / per pcs)
Chilled Osmanthus Honey Jelly
51. 蜂蜜脆麻花 (每件 / per pc)
Honey Fried Dough Twist