



晚市任点任吃
À La Carte Dinner Buffet
(最少二位 Minimum 2 persons)

Liat Towers
541 Orchard Road, #05-01, Singapore 238881
Tel: 6734 3788

Daily:
6:00pm to 10:00pm
(Last order: 45 mins before)

Mondays - Thursdays
Adult: \$28.80++
Child: \$18.80++ (below 12 years old)

Fridays, Weekends, PHs and on 1st & 15th Lunar Calendar
Adult: \$30.80++
Child: \$20.80++ (below 12 years old)

中国茶 Chinese Tea \$2.00 per person
小菜 Pickles \$2.80 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).

汤类 / SOUP (任选一样 Choose One)

1. 龙黄耳炖桃胶 (位 / person)
Double-boiled Healthy Soup with
Yellow Fungus and Peach Gum

2. 松露蘑菇汤 (位 / person)
Truffle Mushroom Soup

(每位只限一碗 / limited to one serving per person)

蒸类点心 / STEAMED DIM SUM

1. 香菇蒸烧卖 (件 / pcs)
Steamed Vegetarian 'Siew Mai'

2. 三鲜素饺 (件 / pcs)
Steamed Dumplings with Assorted
Vegetables and Corn Filling

3. 潮州蒸粉果 (件 / pcs)
Steamed Teochew Dumpling

4. 白菜茼蒿饺 (件 / pcs)
Steamed Chrysanthemum Coronaria with Vegetables

餐前小菜 / APPETISER

5. 手拍青瓜 (冷菜)
Chilled Cucumber with Chef's
Special Sauce

6. 凉拌秋耳 (冷菜)
Chilled Fungus with Spicy Sauce

7. 卤水扎蹄 (冷菜)
Chilled Braised Beancurd Skin Roll

8. 沙律卷 (件 / pcs)
Salad Roll

9. 日本七味椒盐豆腐 (件 / pcs)
Deep-fried Beancurd with Salt and Pepper

10. 家乡焖甲肾
Braised Vegetarian Duck Kidney

11. 奇味脆松菇
Fried Hon Shimeji Mushroom
with Salt and Pepper

12. 媽蜜素玉排
Beancurd Skin served with Mami Sauce

精美小菜 / DELICACIES

13. 茄子鼓汁焖福袋
Braised Eggplant and Beancurd Skin
with Soya Sauce

14. 蚝油鲜竹卷扒芥兰
Steamed Beancurd Skin Roll
and 'Kai Lan' with Oyster Sauce

15. 榄菜炒奶白
Fried 'Nai Bai' Cabbage with Olive Leaf

16. 沙爹猴头菇
Monkey Head Mushroom with Satay Sauce

17. 川辣北京包菜
Stir-fried Beijing Cabbage with Spicy Sauce

18. 泰式素余
Thai-style Deep-fried Vegetarian Fish

19. 葡葡汁五香
Beancurd Skin Roll with Portuguese Sauce
20. 甜豆三意
Sautéed Honey Bean, Mountain Yam and Fungus
21. 西兰花玉带
Sautéed Mountain Yam and Broccoli
22. 杞子上汤苋菜苗
Amaranth in Superior Soup
with Chinese Wolfberry
23. 香椿炒四季豆苗
Sautéed French Bean with Toona Sauce
24. 红烧日本毛豆腐
Braised Beancurd with Edamame
25. 麻辣素香锅
Mixed Vegetables and Mushroom
served with Spicy 'Mala' Sauce
26. 酸甜猴头菇
Fried Monkey Head Mushroom
with Sweet and Sour Sauce
27. 药材素鸡豆腐
Herbal Vegetarian Chicken and Beancurd
28. 原味烤素方 (件 / pcs)
Crispy Beancurd Skin served with Pancake

饭/面 RICE / NOODLES

29. 玉酱意大利面
Spaghetti with Jade Sauce

30. 干烧伊面
Stewed 'Ee-fu' Noodles
31. 五彩炒赤米饭
Colorful Fried Brown Rice
32. 星洲辣椒配馒头 (件 / pcs)
Fried 'Man Tou' served with Chilli Gravy

甜品 / DESSERT

33. 芝麻糊 (位 / person)
Black Sesame Cream
34. 香茅爱玉冻 (位 / person)
Chilled Lemongrass Jelly with Lime Juice
35. 豆沙窝饼 (件 / pcs)
Red Bean Pancake
36. 红豆沙 (位 / person)
Red Bean Paste

ADVISORY 用餐忠告

At all TungLok restaurants, only the freshest superior ingredients are used in our food preparation. 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.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!