



母亲节晚市任点任吃

Mother's Day A La Carte Dinner Buffet

(最少两位 Minimum 2 persons)

Liat Towers

541 Orchard Road, #05-01, Singapore 238881

Tel: 6734 3788

From 01/05/2021 – 09/05/2021

Adult: \$35.80++

Child: \$25.80++

(Below 12 Years Old)

Daily

6.00pm to 10.00pm

(Last Order: 9.15pm)

中国茶 Chinese Tea \$2.20 per person

小菜 Pickles \$3.00 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 10% service charge and 7% GST.
- 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 Choep, 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).

皇母寿桃 Mother's Day Longevity Bun

1. 皇母寿桃 (每桌只限一次)
Longevity Bun
(Limited to one serving per table)

母亲节汤类 Soups (任选一样 Choose One)

2. a. 龙黄耳炖桃胶 (每位 / per person)
Double-boiled Healthy Soup
with Yellow Fungus and Peach Jelly
b. 松露蘑菇汤 (每位 / per person)
Truffle Mushroom Bisque
(每位只限一碗 / Limited to one serving per person)

母亲节蒸类点心 Dim Sum

3. 香菇蒸烧卖 (3 件 / pcs)
Steamed Vegetarian 'Siew Mai'
4. 三鲜素饺 (3 件 / pcs)
Steamed Dumpling
with Assorted Vegetables and Corn Filling
5. 叉烧包 (3 件 / pcs)
Steamed Vegetarian Barbecue Pork Bun
6. 白菜茼蒿饺 (3 件 / pcs)
Steamed Dumpling with Garland
Chrysanthemum and Vegetables

母亲节餐前小菜 Appetisers

7. 特制三文鱼沙拉菜
Vegetarian Salmon Salad
8. 手拍青瓜
Chilled Cucumber with Chef's Special Sauce

9. 凉捞秋耳
Chilled Fungus with Spicy Sauce
10. 芥末植系素菌
The Vegetarian Butcher Meat
served with Wasabi Sauce
11. 沙律卷 (件 / pcs)
Salad Roll
12. 日本七味椒盐豆腐 (件 / pcs)
Deep-fried Beancurd with Salt and Pepper
13. 家乡焖甲肾
Braised Vegetarian Duck Kidney
14. 奇味脆松菇
Fried Hon Shimeji Mushroom
with Salt and Pepper
15. 媽蜜素玉排
Beancurd Skin served with Mami Sauce

母亲节精美小菜 Delicacies

16. 蚝油鲜冬菇扒芥兰
Steamed Fresh Mushroom
and 'Kai Lan' with Oyster Sauce
17. 榄菜炒奶白
Stir-fried 'Nai Bai' Cabbage with Olive Leaf
18. 沙爹猴头菇
Monkey Head Mushroom with Satay Sauce
19. 川辣北京包菜
Stir-fried Beijing Cabbage with Spicy Sauce
20. 泰式素余
Thai-style Deep-fried Vegetarian Fish

21. 香芒小五香
Beancurd Skin Roll with Mango Sauce
22. 甜豆三意
Sautéed Honey Bean, Mountain Yam and Fungus
23. 西兰花玉带
Sautéed Mountain Yam and Broccoli
24. 杞子上汤苋菜苗
Amaranth in Superior Soup
with Chinese Wolfberry
25. 香椿炒四季豆苗
Sautéed French Beans with Toona Sauce
26. 黑椒植系素菌
The Vegetarian Butcher Meat
served with Black Pepper Sauce
27. 罗汉上素
Mixed Vegetables and Fungus
28. 酸甜猴头菇
Fried Monkey Head Mushroom
with Sweet and Sour Sauce
29. 原味烤素甲 (件 / pcs)
Crispy Beancurd Skin served with Sweet Sauce

母亲节饭与面 Rice and Noodles

30. 玉酱意大利面
Spaghetti with Jade Sauce
31. 干烧伊面
Stewed 'Ee-fu' Noodles
32. 野米糯香饭
Glutinous Wild Rice
33. 星洲辣椒配馒头 (件 / pcs)
Fried 'Man Tou' served with Chilli Gravy

母亲节甜品 Desserts

34. 紫米露 (每位 / per person)
Pumpkin Cream with Purple Rice
35. 香茅爱玉冻 (每位 / per person)
Chilled Lemongrass Jelly with Lime
36. 豆沙窝饼 (件 / pcs)
Red Bean Pancake
37. 红豆沙 (每位 / per person)
Red Bean Paste

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！