



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

Adult: \$30.80++
Child: \$20.80++
(Below 12 Years Old)

Daily
6:00pm to 10:00pm
(Last Order: 9:15pm)

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 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 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).

汤类 Soups (任选一样 Choose One)

1. 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)
Mushroom Truffle Bisque

蒸类点心 Dim Sum

2. 香菇蒸烧卖 (3 件 / pcs)
Steamed Vegetarian 'Siew Mai'
3. 三鲜素饺 (3 件 / pcs)
Steamed Dumpling
with Assorted Vegetables and Corn Filling
4. 潮州蒸粉果 (3 件 / pcs)
Steamed Teochew Dumpling
5. 白菜茼蒿饺 (3 件 / pcs)
Steamed Dumpling with Chrysanthemum Greens and
Vegetables

餐前小菜 Appetisers

6. 手拍青瓜
Chilled Cucumber with Chef's Special Sauce
7. 凉捞秋耳
Chilled Fungus with Spicy Sauce
8. 芥末植系素菌
The Vegetarian Butcher Meat
served with Wasabi Sauce
9. 沙律卷 (件 / pcs)
Salad Roll

10. 日本七味椒盐豆腐 (件 / pcs)
Deep-fried Beancurd with Salt and Pepper
11. 家乡焖甲肾
Braised Vegetarian Duck Kidney
12. 奇味脆松菇
Fried Hon Shimeji Mushroom
with Salt and Pepper

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

精美小菜 Delicacies

14. 茄子鼓汁焖福袋
Braised Eggplant and Beancurd Skin
with Soya Sauce
15. 蚝油鲜冬菇扒芥兰
Steamed Fresh Mushroom
and 'Kai Lan' with Oyster Sauce
16. 榄菜炒奶白
Stir-fried 'Nai Bai' Cabbage with Olive Leaf
17. 沙爹猴头菇
Monkey Head Mushroom with Satay Sauce
18. 川辣北京包菜
Stir-fried Beijing Cabbage with Spicy Sauce
19. 泰式素余
Thai-style Deep-fried Vegetarian Fish
20. 香芒小五香
Beancurd Skin Roll with Mango Sauce

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

饭与面 Rice and 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
Colourful Fried Brown Rice
32. 星洲辣椒配馒头 (件 / pcs)
Fried 'Man Tou' served with Chilli Gravy

甜品 Desserts

33. 芝麻糊 (每位 / per person)
Black Sesame Cream
34. 香茅爱玉冻 (每位 / per person)
Chilled Lemongrass Jelly
35. 豆沙窝饼 (件 / pcs)
Red Bean Pancake
36. 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. 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!