



午餐任点任吃
À La Carte Lunch Buffet
(最少两位 Minimum 2 persons)

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

Adult: \$24.80++
Child: \$16.80++
(Below 12 Years Old)

Daily
11:00am to 3pm
(Last Order: 2:15pm)

中国茶 Chinese Tea \$2.80 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 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).

蒸点心 Dim Sum

1. 茼蒿蒸素饺 (3 件 / pcs)
Steamed Chrysanthemum Greens Dumpling
2. 红烧鲜竹卷 (3 件 / pcs)
Steamed Beancurd Skin Roll
3. 香菇蒸烧卖 (3 件 / pcs)
Steamed Vegetarian 'Siew Mai'
4. 三鲜蒸素饺 (3 件 / pcs)
Steamed Dumpling with Assorted Vegetables and Corn Filling
5. 潮洲素粉果 (3 件 / pcs)
Steamed Teochew Dumpling
6. 美味叉烧包 (2 件 / pcs)
Steamed Vegetarian Barbecued Pork Bun
7. 三鲜素菜包 (2 件 / pcs)
Steamed Vegetable Bun

炸类点心 Fried Dim Sum

8. 香脆炸芋角 (件 / pcs)
Crispy Yam Croquette
9. 脆咸水角 (件 / pcs)
Crispy Glutinous Rice Dumpling
10. 香煎萝卜糕 (件 / pcs)
Pan-fried Carrot Cake
11. 香麻叉烧酥 (件 / pcs)
Baked Vegetarian Barbecued Pork Pastry

12. 香脆咖喱角 (件 / pcs)
Crispy Curry Puff

13. 沙律卷 (件 / pcs)
Salad Roll

汤类 Soups

14. 金菇粟米羹 (每位 / per person)
Sweet Corn Soup with Mushroom
15. 四川酸辣汤 (每位 / per person)
Hot and Sour Soup

餐前小菜 Appetisers

16. 手拍青瓜
Chilled Cucumber with Chef's Special Sauce
17. 菜脯炒萝卜糕
Stir-fried Carrot Cake with Preserved Vegetables
18. 奇味脆松菇
Fried Hon Shimeiji Mushroom with Salt and Pepper
19. 媽蜜素玉排
Beancurd Skin served with Mami Sauce
20. 芥末植系素菌
The Vegetarian Butcher Meat served with Wasabi Sauce

精美小菜 Delicacies

21. 日本七味椒盐豆腐 (件 / pcs)
Deep-fried Beancurd with Salt and Pepper
22. 灵芝菇扒时蔬
Braised Vegetables topped with Mushroom

23. 西兰花玉带
Sautéed Mountain Yam and Broccoli
24. 香椿四季豆苗
Sautéed French Beans with Toona Sauce
25. 家乡焖鸭肾
Braised Vegetarian Duck Kidney
26. 南乳素菜煲
Braised Mixed Vegetables
with Fermented Beancurd Sauce served in Claypot
27. 酸甜咕嚕玉
Vegetarian Meat served with Sweet and Sour Sauce
28. 香芒酱小五香
Fried Beancurd Skin Roll with Mango Sauce
29. 茄子鼓汁焖福袋
Braised Eggplant and Beancurd Skin
with Soya Sauce
30. 原味素甲
Crispy Beancurd Skin served with Sweet Sauce

粥, 饭与面 Porridge, Rice and Noodles

31. 油条八宝粥
Eight Treasures Rice Congee
served with Dough Fritter
32. 麻辣意大利面汤
Spaghetti with Spicy 'Mala' Soup
33. 五彩炒赤米饭
Colourful Fried Brown Rice
34. 星洲辣椒配馒头 (件 / pcs)
Fried 'Man Tou' served with Chilli Gravy

甜品 Desserts

35. 紫米露(每位 / per person)
Pumpkin Cream with Purple Rice
36. 红豆沙(每位 / per person)
Red Bean Paste
37. 杨枝甘露(每位 / per person)
Chilled Mango Cream with Pomelo and Sago
38. 香茅爱玉冻(每位 / per person)
Chilled Lemongrass Jelly

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.
谢谢您的光顾!