



**À La Carte Hot Pot Buffet**  
(最少二位 Minimum 2 persons)

**Velocity@Novena Square**  
238 Thomson Road, #03-09/10, Singapore 307683  
Tel: 6538 2992

**Daily:**  
**11:00am to 3:00pm**  
**5:30pm to 10:00pm**  
**(Last order: 30 mins before)**

**Mondays - Thursdays**  
**Adult: \$24.80++**  
**Child: \$14.80++ (below 12 years old)**

**Fridays, Weekends, PHs and on 1<sup>st</sup> & 15<sup>th</sup> Lunar Calendar**  
**Adult: \$26.80++**  
**Child: \$16.80++ (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).

**精美小菜 DELICACIES**

1. 素罗惹  
Vegetarian Rojak
2. 咖喱杂菜  
Assorted Vegetable Curry

**点心 DIM SUM**

3. 蜜汁叉烧包 (3 件 / pcs)  
Vegetarian Barbecued Pork Bun
4. 莲蓉包 (3 件 / pcs)  
Steamed Lotus Bun
5. 素菜包 (3 件 / pcs)  
Vegetarian Bun
6. 香菇蒸烧卖 (3 件 / pcs)  
Steamed Vegetarian 'Siew Mai'
7. 潮洲粉果 (3 件 / pcs)  
Steamed 'Teochew' Dumpling
8. 罗汉上素饺 (3 件 / pcs)  
Steamed Mushroom Dumpling
9. 上素水晶饺 (3 件 / pcs)  
Teochew-style Crystal Dumpling
10. 三鲜素饺 (3 件 / pcs)  
Steamed Dumpling with Assorted Vegetables and Corn Filling
11. 白菜茼蒿饺 (3 件 / pcs)  
Steamed Garland Chrysanthemum Dumpling

12. 香煎萝卜糕 (3 件 / pcs)  
Pan-fried Carrot Cake
13. 蜂巢芋角 (3 件 / pcs)  
Crisp-fried Yam Croquette
14. 美味咸水角 (3 件 / pcs)  
Deep-fried Vegetable Croquette

**火锅 Steamboat INGREDIENTS**

**茎类 Roots**

15. 番薯, 红萝卜, 芋头, 鲜淮山  
Sweet Potato, Red Carrot, Yam, Chinese Yam

**瓜类 Squash**

16. 南瓜, 苦瓜  
Pumpkin, Bitter Gourd

**粟米类 Corn**

17. 玉米笋, 粟米  
Baby Corn, Corn

**木耳类 Fungus**

18. 雪耳, 龙耳  
White Fungus, Black Fungus

**海藻类 Seaweed**

19. 紫菜, 海带结  
Roasted Seaweed, Vegetarian Kelp

**豆类 Beacurd**

20. 素球, 豆卜, 豆  
Vegetarian Ball, Dried Beancurd, Beancurd Skin

**面类 Noodle**

21. 煲仔面, 可口面  
Claypot Noodles, Instant Noodles

### 菇类 Mushroom

22. 金针菇, 杏鲍菇, 白玉菇, 鲜冬菇, 鲜松菇  
Enoki Mushroom, Shiitake Mushroom,  
White Mushroom, Black Mushroom,  
Pine Mushroom

### 素肉类 Vegetarian Meat

23. 素鸡豆腐, 野菜百叶, 素蟹肉棒, 福袋  
Vegetarian Chicken Cake, Vegetarian Crab Stick,  
Vegetarian Wild Herb, Beancurd Skin

### 蔬菜类 Vegetables

24. 羊角豆, 西兰花, 菠菜, 小白菜, 大白菜,  
奶白菜, 油麦菜, 苋菜苗  
Lady's Fingers, Broccoli, Spinach,  
Baby Cabbage, Chinese Cabbage,  
Shanghai Cabbage, Romaine Lettuce,  
Chinese Spinach

### 饭与面 RICE AND NOODLES

25. 干炒面/ 炒饭  
Fried Vegetarian Noodles with  
Assorted Vegetables and Mushroom,  
Vegetarian Fried Rice

### 甜品 DESSERTS

26. 芝麻糊  
Black Sesame Cream
27. 杨枝甘露  
Chilled Mango Cream with Pomelo and Sago
28. 陈皮红豆沙  
Red Bean Paste with Orange Peel

29. 杏仁糊  
Almond Cream

### 火锅酱料 / Hot Pot Dipping Sauce:

- 豆瓣酱  
Black Bean Sauce
- 沙爹酱  
Satay Sauce
- 沙茶酱  
'Sa Cha' Sauce
- 老干妈  
'Lao Gan Ma' Spicy Chilli Sauce
- 腐乳酱  
Fermented Beancurd Sauce
- 芝麻酱  
Sesame Sauce
- 芫茜  
Parsley
- 小辣椒  
Chilli
- 炸榄菜  
Fried Preserved Vegetables
- 芝麻  
Sesame

### **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!