



### 火锅自助餐

## A La Carte Hot Pot Buffet (最少两位 Minimum 2 persons)

### Velocity@Novena Square

238 Thomson Road, #03-09/10, Singapore 307683

Tel: 6538 2992

### Daily

Lunch: 11:00am to 3:00pm

Dinner: 5:30pm to 10:00pm

(Last Order: 30 minutes before)

### Mondays - Thursdays

Adult: \$24.80++

Child: \$14.80++

(Below 12 Years Old)

### Fridays, Weekends, PHs and on 1<sup>st</sup> and 15<sup>th</sup> of Lunar Calendar

Adult: \$26.80++

Child: \$16.80++

(Below 12 Years Old)

- 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!  
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  
Vegetable Curry

### 蒸类点心 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)  
Steamed Vegetable Bun
6. 香菇蒸烧卖 (3 件 / pcs)  
Steamed Vegetarian 'Siew Mai'
7. 潮州蒸粉果 (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 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

### 火锅汤底 Hot Pot Soup Base (任选二样 Choose Two)

15. 素胶原蛋白汤  
Collagen Soup
16. 冬炎汤  
Tom Yum Soup
17. 野菌汤  
Mushroom Soup

### 火锅 Steamboat Ingredients

18. 茎类 Root  
番薯, 红萝卜, 芋头, 鲜淮山  
Sweet Potato, Red Carrot, Yam, Chinese Yam
19. 瓜类 Squash  
南瓜, 苦瓜  
Pumpkin, Bitter Gourd
20. 粟米类 Corn  
玉米笋, 粟米  
Baby Corn, Corn
21. 木耳类 Fungus  
雪耳, 龙耳  
White Fungus, Black Fungus
22. 海藻类 Seaweed  
紫菜, 海带结  
Roasted Seaweed, Vegetarian Kelp

23. 豆类 Beancurd  
素球, 豆卜, 豆枝  
Vegetarian Ball, Dried Beancurd, Beancurd Skin
24. 面类 Noodle  
煲仔面, 可口面  
Claypot Noodles, Instant Noodles
25. 菇类 Mushroom  
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
26. 素肉类 Vegetarian Meat  
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
27. 蔬菜类 Vegetables  
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 Finger, Broccoli, Spinach,  
Baby Cabbage, Chinese Cabbage,  
Shanghai Cabbage, Romaine Lettuce,  
Chinese Spinach

#### 饭与面 Rice and Noodles

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

#### 甜品 Desserts

29. 芝麻糊 (每位 / per person)  
Black Sesame Cream
30. 杨枝甘露 (每位 / per person)  
Chilled Mango Cream with Pomelo and Sago
31. 陈皮红豆沙 (每位 / per person)  
Red Bean Paste with Orange Peel
32. 杏仁糊 (每位 / per person)  
Almond Cream

#### 火锅酱料 Hot Pot Condiments

- 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. 谢谢您的光顾!