

新春任点任吃点心午餐 Chinese New Year À La Carte Dim Sum Lunch Buffet

(最少二位 Minimum 2 persons)

Adult: \$43.80++ Child: \$33.80++ (Below 12 years old)

Daily:

1st Seating: 11:15am to 12:45pm (Last Order: 12:15pm) 2nd Seating: 1:00pm to 2:30pm (Last Order: 2:15pm)

- From 30 Jan to 12 Feb 2025, Dim Sum Lunch Buffet is available only on Sat, Sun and PHs.
 - Not available from 25 Jan to 28 Jan 2025.

中国茶 Chinese Tea \$3.00 per person 小菜 Pickles \$4.00 per plate

- 这菜单显示的价格得另加 10%服务费及政府消费税。 All prices indicated are subject to 10% service charge and prevailing government taxes.
- 不可同时用促销,折扣,特惠礼宾卡和餐卷优特 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。
 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).

新春捞起鱼生 Prosperity 'Yu Sheng'

1. 鸿运鱼生 (熏挪威三文鱼生)

(每桌只限一份)

Prosperity Smoked Norwegian Salmon 'Yu Sheng' (Limited to one serving per table)

新春餐前小吃 Appetiser

- 2. 三文鱼刺身 Salmon Sashimi
- 3. 加州寿司卷 California Maki
- 4. 柚子酱凉拌海蜇 Chilled Jellyfish with Pomelo Sauce
- 5. 酸辣皮蛋 Spicy Century Egg with Vinegar
- 6. 囉惹酱油条 Crispy Dough Stick with Rojak Sauce
- 7. 黄金炸鱼皮 Crispy Fish Skin with Salted Egg Yolk

新春精美小菜 Delicacy

- 8. 麦片虾 Deep-fried Prawn with Crispy Oats
- 9. 虾酱鸡翅 Prawn Paste Chicken Wing
- 10. 酸甜鱼片 Sautéed Sliced Fish with Sweet and Sour Sauce
- 11. 青葱蚝油炒牛肉片 Sautéed Sliced Beef with Spring Onion
- 12. 葱油芥兰仔 Poached Baby 'Kai Lan' with Scallion Oil

新春汤类 Soup

13. 黄焖鱼鳔羹 (每位只限一碗)

'Tanjia'-style Braised Fish Maw Bisque (Limited to one serving per person)

新春点心 Dim Sum

- 14. 晶莹鲜虾饺 (4 粒 / pcs)
 Steamed Royal Shrimp Dumpling
- 15. 蚝皇叉烧包 (3 粒 / pcs) Steamed BBQ Pork Bun
- 16. 冬菇粒烧卖 (4 粒 / pcs)
 Steamed Pork and Shrimp Dumpling
- 17. 黑椒蒸凤爪 Steamed Chicken Claw with Black Pepper Sauce
- 18. 梅子蒸排骨 Steamed Pork Rib with Plum Sauce
- 19. 京川饺子 (4 粒 / pcs)
 Boiled Pork Dumpling with Spicy Sauce
- 20. 蚝油鲜竹卷 (3 件 / pcs) Steamed Beancurd Skin Roll with Oyster Sauce
- 21. 麻酱煎肠粉 Pan-fried Rice Roll with Sesame Sauce
- 22. 明虾饺 (3 粒 / pcs) Deep-fried Shrimp Dumpling
- 23. 鲜虾腐皮卷 (3 件 / pcs) Deep-fried Prawn Beancurd Skin Roll
- 24. 香酥肉松叉烧酥 (3 粒 / pcs) Baked Flaky BBQ Pork Pastry topped with Pork Floss

- 25. 香脆炸春卷 (3 件 / pcs) Deep-fried Spring Roll
- 26. 香煎萝卜糕 (3 件 / pcs) Pan-fried Carrot Cake

新春饭与面 Rice and Noodles

- 27. 皮蛋瘦肉粥 Century Egg and Lean Pork Congee
- 28. 干烧伊面 Stir-fried 'Ee-fu' Noodles
- 29. 江鱼仔蛋炒饭 Egg Fried Rice with Anchovies
- 30. 生炒腊味糯米饭 Stir-fried Glutinous Rice with Chinese Sausage

新春甜品 Dessert

- 31. 药材龟苓膏 Herbal Jelly served with Honey
- 32. 桂花冻 Chilled Osmanthus Flower Jelly
- 33. 红豆沙 Red Bean Soup
- 34. 雪糕夹心酥 Ice-cream Puff
- 35. 新年煎年糕 Pan-fried 'Nian Gao'

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.



新春任点任吃海鲜午餐 Chinese New Year À La Carte Seafood Lunch Buffet

(最少二位 Minimum 2 persons)

Adult: \$49.80++ Child: \$39.80++

(Below 12 years old)

Daily:

1st Seating: 11:15am to 12:45pm (Last Order: 12:15pm) 2nd Seating: 1:00pm to 2:30pm (Last Order: 2:15pm)

- From 30 Jan to 12 Feb 2025, Dim Sum Lunch Buffet is available only on Sat, Sun and PHs.
 - Not available from 25 Jan to 28 Jan 2025.

中国茶 Chinese Tea \$3.00 per person 小菜 Pickles \$4.00 per plate

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新春捞起鱼生 Prosperity 'Yu Sheng'

1. 鸿运鱼生 (熏挪威三文鱼生)

(每桌只限一次)

Prosperity Smoked Norwegian Salmon 'Yu Sheng'

(Limited to one serving per table)

新春开胃 / 菜精美小菜 Appetiser and Delicacy

- 2. 三文鱼刺身 Salmon Sashimi
- 3. 加州寿司卷 California Maki
- 4. 柚子酱凉拌海蜇 Chilled Jellyfish with Pomelo Sauce
- 5. 酸辣皮蛋 Spicy Century Egg with Vinegar
- 6. 囉惹酱油条 Crispy Dough Stick with Rojak Sauce
- 7. 黄金炸鱼皮 Crispy Fish Skin with Salted Egg Yolk
- 8. 油浸金目鲈 Deep-fried Sea Bass with Light Soy Sauce
- 9. 药材醉虾 Poached Herbal Prawn
- 10. 酸甜鱼片 Sautéed Sliced Fish with Sweet and Sour Sauce
- 11. 青葱蚝油炒牛肉片 Sautéed Sliced Beef with Spring Onion
- 12. 葱油芥兰仔 Poached Baby 'Kai Lan' with Scallion Oil

新春精品特选 Special Selection

13. 黄焖鱼鳔翅 (每位只限一碗)
'Tanjia'-style Braised Shark's Fin
with Fish Maw
(Limited to one serving per person)

14. 奶黄酱炸虾球 (每位只限两只)
Deep-fried Prawn with Mayonnaise
(Limited to two pcs per person)

15. 香辣酱带子炒西兰花 (每桌只限一份)
Sauteed Scallop and Broccoli
with Spicy Sauce
(Limited to one serving per table)

16. 蒜蓉蒸生蚝 (每位只限一粒)
Steamed Oyster with Garlic
(Limited to one pc per person)

17. 軽皇原只鲍鱼 (每位只限一粒)

Braised Whole Abalone

with Vegetables in Oyster Sauce
(Limited to one pc per person)

新春点心 Dim Sum

- 18. 晶莹鲜虾饺 (4 粒 / pcs)
 Steamed Royal Shrimp Dumpling
- 19. 蚝皇叉烧包 (3 粒 / pcs) Steamed BBQ Pork Bun
- 20. 冬菇粒烧卖 (4 粒 / pcs) Steamed Pork and Shrimp Dumpling
- 21. 黑椒蒸凤爪 Steamed Chicken Feet with Black Pepper Sauce

- 22. 梅子蒸排骨 Steamed Pork Rib with Plum Sauce
- 23. 京川饺子 (4 粒 / pcs)
 Boiled Pork Dumpling with Spicy Sauce
- 24. 蚝油鲜竹卷 (3 件 / pcs) Steamed Beancurd Skin Roll with Oyster Sauce
- 25. 麻酱煎肠粉 Pan-fried Rice Roll with Sesame Sauce
- 26. 明虾饺 (3 粒 / pcs) Deep-fried Shrimp Dumpling
- 27. 鲜虾腐皮卷 (3 件 / pcs) Deep-fried Prawn Beancurd Skin Roll
- 28. 香酥肉松叉烧酥 (3 件 / pcs) Baked Flaky BBQ Pork Pastry topped with Pork Floss
- 29. 香脆炸春卷 (3 件 / pcs) Deep-fried Spring Roll
- 30. 香煎萝卜糕 (3 件 / pcs) Pan-fried Carrot Cake

新春饭与面 Rice and Noodles

- 31. 皮蛋瘦肉粥 Century Egg and Lean Pork Congee
- 32. 干烧伊面 Stir-fried 'Ee-fu' Noodles
- 33. 江鱼仔蛋炒饭 Egg Fried Rice with Anchovies
- 34. 生炒腊味糯米饭 Stir-fried Glutinous Rice with Chinese Sausage

新春甜品 Dessert

- 35. 药材龟苓膏 Herbal Jelly served with Honey
- 36. 桂花冻 Chilled Osmanthus Flower Jelly
- 37. 红豆沙 Red Bean Soup
- 38. 雪糕夹心酥 Ice-cream Puff
- 39. 新年煎年糕
 Pan-fried 'Nian Gao'

ADVISORY 用餐忠告

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新春任点任吃海鲜晚餐 Chinese New Year À La Carte Seafood Dinner Buffet

(最少二位 Minimum 2 persons)

Adult: \$48.80++ Child: \$38.80++

(Below 12 years old)

Daily:

1st Seating: 5:45pm to 7:45pm (Last Order: 7:15pm) 2nd Seating: 8:00pm to 10:00pm (Last Order: 9:30pm)

• Not available from 25 Jan to 28 Jan 2025.

中国茶 Chinese Tea \$3.00 per person 小菜 Pickles \$4.00 per plate

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新春捞起鱼生 Prosperity 'Yu Sheng'

1. 鸿运鱼生 (熏挪威三文鱼生)

(每桌只限一份)

Prosperity Smoked Norwegian Salmon 'Yu Sheng'

(Limited to one serving per table)

新春东瀛风味 Japanese Cuisine

- 2. 三文鱼刺身 Salmon Sashimi
- 3. 加州寿司卷 California Maki
- 4. 咸香开胃毛豆 Salted Edamame
- 5. 柚子酱凉拌海蜇 Chilled Jellyfish with Pomelo Sauce
- 6. 美味鱆鱼烧 Takoyaki (Octopus Ball)

新春餐前小吃 Appetiser

- 7. 蒜泥拍青瓜 Pickled Cucumber with Garlic
- 8. 酸辣皮蛋 Spicy Century Egg with Vinegar
- 9. 烟鸭胸肉 Sliced Smoked Duck
- 10. 黄金炸鱼皮 Crispy Fish Skin with Salted Egg Yolk
- 11. 肉松茄子 Crispy Eggplant with Pork Floss
- 12. 囉惹酱油条 Crispy Dough Stick with Rojak Sauce

新春汤类 Soup

13. 黄焖鱼鳔翅 (每位只限一碗)

'Tanjia'-style Braised Shark's Fin with Fish Maw

(Limited to one serving per person)

14. 酸辣汤 Hot and Sour Soup

新春精美小菜 Delicacy

15. 同乐招牌辣椒蟹 (每桌只限一份)
TungLok Chilli Crab

(Limited to one serving per table)

16. 香辣酱带子炒西兰花 (每桌只限一份)
Sautéed Scallop and Broccoli
with Spicy Sauce

(Limited to one serving per table)

- 17. 药材虾 Poached Herbal Prawn
- 18. 麦片虾 Deep-fried Prawn with Crispy Oats
- 19. 油浸金目鲈 Deep-fried Sea Bass with Light Soy Sauce
- 20. 酸甜鱼片 Sautéed Sliced Fish with Sweet and Sour Sauce
- 21. 豆豉酱炒啦啦 Stir-fried White Clam with Black Bean Sauce
- 22. 虾酱鸡翅 Prawn Paste Chicken Wing
- 23. 风味酱炒豚肉
 Sautéed Sliced Pork with Chef's Spicy Sauce

- 24. 青葱蚝油炒牛肉片 Sautéed Sliced Beef with Spring Onion
- 25. 葱油芥兰仔 Poached Baby 'Kai Lan' with Scallion Oil
- 26. 榄菜干煸四季豆 Sautéed French Bean with Preserved Olive Sauce
- 27. 上汤杞子苋菜苗 Poached Chinese Spinach with Wolfberries in Superior Stock
- 28. 蒜革炒奶白 Sautéed Young Cabbage with Garlic

新春饭与面 Rice and Noodles

- 29. 干烧伊面 Stir-fried 'Ee-fu' Noodles
- 30. 江鱼仔蛋炒饭 Egg Fried Rice with Anchovies
- 31. 生炒腊味糯米饭 Stir-fried Glutinous Rice with Chinese Sausage

新春点心 Dim Sum

- 32. 蒸 / 炸馒头 Steamed / Deep-fried Bun ('Man Tou')
- 33. 香脆炸春卷 Deep-fried Spring Roll
- 34. 京川饺子 Boiled Pork Dumpling with Spicy Sauce

甜品 Dessert

- 35. 药材龟苓膏 Herbal Jelly served with Honey
- 36. 桂花冻 Chilled Osmanthus Flower Jelly
- 37. 红豆沙 Red Bean Soup
- 38. 擂沙汤丸 Glutinous Rice Ball with Sesame Filling and Peanut
- 39. 雪糕夹心酥 Ice-cream Puff
- 40. 新年煎年糕 Pan-fried 'Nian Gao'

ADVISORY 用餐忠告

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新春任点任吃豪华海鲜餐 Chinese New Year À La Carte Deluxe Seafood Buffet

(最少二位 Minimum 2 persons)

Adult: \$59.80++ Child: \$43.80++ (Below 12 years old)

Lunch:

1st Seating: 11:00am to 12:45pm (Last Order: 12:15pm) 2nd Seating: 1:00pm to 2:30pm (Last Order: 2:15pm)

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新春捞起鱼生 Prosperity 'Yu Sheng'

Prosperity Norwegian Salmon 'Yu Sheng' (Limited to one serving per table)

新春东瀛风味 Japanese Cuisine

- 2. 三文鱼刺身 Salmon Sashimi
- 3. 加州寿司卷 California Maki
- 4. 咸香开胃毛豆 Salted Edamame
- 5. 美味鱆鱼烧 Takoyaki (Octopus Ball)

新春餐前小吃 Appetiser

- 6. 柚子酱凉拌海蜇 Chilled Jellyfish with Pomelo Sauce
- 7. 蒜泥拍青瓜 Pickled Cucumber with Garlic
- 8. 酸辣皮蛋 Spicy Century Egg with Vinegar
- 9. 熏鸭胸肉 Sliced Smoked Duck
- 10. 黄金炸鱼皮 Crispy Fish Skin with Salted Egg Yolk
- 11. 肉松茄子 Crispy Eggplant with Pork Floss
- 12. 囉惹酱油条 Crispy Dough Stick with Rojak Sauce

新春精品特选 Special Selection

13. 黄焖火腿鲜鲍翅 (每位只限一碗)
'Tanjia'-style Braised Fresh Shark's Fin
with Chinese Ham
(Limited to one serving per person)

5. 奶黄酱炸虾球 (毎位只限两只)
Deep-fried Prawn with Mayonnaise
(Limited to two pcs per person)

16. 辣椒螃蟹 (每桌只限一份)
TungLok Chilli Crab
(Limited to one serving per table)

17. 蚝皇原只鲍鱼 (每位只限一粒)
Braised Whole Abalone with Vegetables
in Oyster Sauce
(Limited to one pc per person)

18. 香辣酱带子炒西兰花 (每桌只限一份)
Sautéed Scallop and Broccoli
with Spicy Sauce
(Limited to one serving per table)

新春精美小菜 Delicacy

- 19. 药材虾 Poached Herbal Prawn
- 20. 麦片虾 Deep-fried Prawn with Crispy Oats
- 21. 油浸金目鲈 Deep-fried Sea Bass with Light Soy Sauce

- 22. 酸甜鱼片 Sautéed Sliced Fish with Sweet and Sour Sauce
- 23. 豆豉酱炒啦啦 Stir-fried White Clam with Black Bean Sauce
- 24. 虾酱鸡翅 Prawn Paste Chicken Wing
- 25. 风味酱炒豚肉 Sautéed Sliced Pork with Chef's Spicy Sauce
- 26. 青葱蚝油炒牛肉片 Sautéed Sliced Beef with Spring Onion
- 27. 葱油芥兰仔 Poached Baby 'Kai Lan' with Scallion Oil
- 28. 榄菜干煸四季豆 Sautéed French Bean with Preserved Olive Sauce
- 29. 上汤杞子苋菜苗 Poached Chinese Spinach with Wolfberries in Superior Stock
- 30. 蒜革炒奶白 Sautéed Young Cabbage with Garlic

新春点心,饭与面 Dim Sum, Rice and Noodles

- 31. 蒸 / 炸馒头 Steamed / Deep-fried Bun ('Man Tou')
- 32. 京川饺子 Boiled Pork Dumpling with Spicy Sauce
- 33. 生炒腊味糯米饭 Stir-fried Glutinous Rice with Chinese Sausage
- 34. 干烧伊面 Stir-fried 'Ee-fu' Noodles
- 35. 江鱼仔蛋炒饭
 Egg Fried Rice with Anchovies

甜品 Dessert

- 36. 药材龟苓膏 Herbal Jelly served with Honey
- 37. 桂花冻 Chilled Osmanthus Flower Jelly
- 38. 红豆沙 Red Bean Soup
- 39. 擂沙汤丸 Sesame Glutinous Rice Ball coated with Peanut Crumbs
- 40. 雪糕夹心酥 Ice-cream Puff
- 41. 新年煎年糕 Pan-fried 'Nian Gao'

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.