

A SELECTION OF 新加坡式海鲜集锦 **GREAT SINGAPORE-STYLE** SEAFOOD

Using only the freshest catch and ingredients in its extensive list of appetising local-style dishes, TungLok Seafood is a haven for seafood lovers looking to relish the unique taste of Singapore.

Meticulously prepared for your dining pleasure, perennial favourites include the must-have Chilli Crab, Black Pepper Crab with Fresh Peppercorns and the original, award-winning Deep-fried Prawn with Wasabi-mayo.

选取最新鲜食材, 烹制脍炙人口的本地风味海鲜佳肴。"同乐海鲜", 以其独树一帜的 新加坡风格美食,成为所有海鲜爱好者们的乐园!

千锤百炼的经典名菜,带给您回味无穷的用餐体验。道道珠玑的佳肴,有驰名遐迩的"辣椒螃蟹", "黑椒螃蟹",还有同乐海鲜首创的获奖名菜:"芥末虾球",千万不要错过!

AWARDS 奖项

• Epicurean Star Award by Restaurant Association of Singapore 新加坡餐饮协会主办美食大奖

Best Buffet Restaurant, Winner 2021 • 2021年度最佳自助餐厅 Best Chinese Casual Dining, Winner 2017 • 2017年度最佳中式餐厅, 冠军 Best Chinese Casual Dining, Finalist 2014 • 2014年度最佳中式餐厅 Best Asian Restaurant Award, Winner 2012 • 2012年度最佳亚洲餐厅奖, 冠军

- Singapore Top Restaurants by Wine and Dine, 2015 2015年度新加坡最佳餐厅
- Star Chef Competition by Restaurant Association of Singapore 新加坡餐饮协会主办星厨争霸赛

Best Soup & Hot Dish (Seafood) Award, 1st Runner Up 2012 2012年度最佳汤与热菜佳肴(海鲜)奖,亚军

> AsiaOne People's Choice Awards AsiaOne民众票选

Voted one of the Top 3 Buffet Restaurants, 2011/12 ● 2011/12年度前三名自助餐厅

• 7th World Championship of Chinese Cuisine 2012 第七届中国烹饪世界大赛(2012年)

Gold Award 金奖

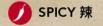
ADVISORY 用餐忠告

Only the freshest ingredients are used in our food preparation, including delicacies such as raw oysters and sashimi. Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase your risk of food-borne illnesses. The Management cannot be held responsible for any allergies that may arise from the consumption of all raw food. Thank you for your attention.

本餐厅所制备食品,均选用上佳原料,绝对新鲜。包括鲜美的生蚝,生鱼等。食用生的或未充分煮熟的肉类、海鲜、贝类、 家禽或鸡蛋,可能会增加患食源性疾病的风险。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。谢谢您的光顾!

> All prices indicated are subject to 10% service charge and prevailing government tax. Food pictures may differ from actual dish presentation.

这菜单显示的价格得另加10%服务费及政府消费税。图片仅供参考,或于菜式不尽相符。





CHEF RECOMMENDS 厨师推荐





TUNG LOK SIGNATURE CHILLI CRAB 同乐招牌辣椒螃蟹



TungLok Seafood has re-created this dish with a gob-smacking twist to the gravy. The dish is made from a unique combination of tomato sauce and freshly-squeezed orange juice using thin slices of oranges.

同乐海鲜采用惹人垂涎的混搭调味汁,对这道菜肴进行了再创造。新酱汁将番茄酱 和鲜榨橙汁搭配,加入鲜橙片,美味口感与众不同。

> \$10.8 per 100g / 克







WHITE PEPPER CANADIAN DUNGENESS CRAB WITH LEEK AND FRESH PEPPERCORNS

白胡椒加拿大深海螃蟹



Stir-fried with our special blend of white pepper, fresh peppercorns and leek. 使用自制版和胡椒粒混合调味,加上京您炒到商成、滋味更加液体

DEEP-FRIED PRAWN WITH WASABI-MAYO

芥末虾球

\$28





STEAMED RAZOR CLAM WITH GARLIC AND VERMICELLI

蒜蓉粉丝蒸竹蚌

\$13.8





CLASSIC SEAFOOD COMBINATION

A combination of TungLok Scafood's crowd-favourite appetisers. 最佳的拼真组合, 皆大欢喜。

Deep-fried Prawn with Salted Egg Yolk, Rose Cherry Tomato, Stir-fried Shark's Fin with Egg and Crispy Baby Squid 金沙野球、玫瑰小番茄、桂花鱼翅、香脆苏东仔

WOK-BAKED AUSTRALIAN LOBSTER WITH SUPERIOR STOCK

上汤焗澳洲龙虾





GRILLED MARBLE GOBY WITH BEANCURD, YAM, TOMATO, PICKLED VEGETABLES AND CABBAGE IN COLLAGEN BROTH

家乡烤笋壳 (养颜胶原蛋白)





STIR-FRIED THICK SEA CUCUMBER AND FISH MAW WITH SPRING ONIONS

葱烧鱼鳔厚海参

\$76



DEEP-FRIED MARBLE GOBY

油浸笋壳

\$11



Deep-fried to golden-brown and bathed in soy sauce, this sought-after fish boasts crispy skin and flaky meat.

A true heavenly indulgence!

姓至金黄色、外桅内域、超赞!



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厨师选用自制管, 香脆可口。



























螃蟹 CRAB

Signature Crab 招牌螃蟹

Canadian Dungeness Crab 加拿大深海螃蟹

Alaskan King Crab 阿拉斯加深海螃蟹 \$10.80 per 100g / 克

per roog / x

\$10.80 per 100g / 克

Market Price 时份

- TungLok Signature Chilli
 同乐招牌辣椒
- White Pepper with Leek ② and Fresh Peppercorns 白胡椒
- ③ Black Pepper

 with Fresh Peppercorns
 黒胡椒
- Laksa with Thick Vermicelli Ø 助沙粗米粉 Additional / 另加 \$28

- ⑤ Claypot 砂煲
- Stir-fried with Salted Egg Yolk and Curry Leaves 黄金
- ি Creamy Butter ইণ্ডা















生猛 海鲜 seafood

 Wok-baked Lobster with Superior Stock

上汤焗龙虾

Sweet and succulent lobster wok-baked with superior stock.

上汤。加上龙虾的鲜味、鲜甜美味。

龙虾 LOBSTER

Australian Lobster Market Price 澳洲龙虾 时价

Boston Lobster \$14 彼士顿龙虾 per 100g/克

- ① Wok-baked with Superior Stock 上汤焗
- ② Sashimi 刺身

- Stir-fried with X.O. Crispy Bits **勿** 香脆 X.O.酱炒
- Oven-baked with Cheese 芝士娟











● Wok-baked Prawn with Vermicelli 粉丝焗虾煲



A savoury dish featuring juicy prawn and vermicelli.

解析的否語多计,流入物差中,网味无穷。

虾 PRAWN

\$10

per 100g / 克 (min. 400g / 至少 400克)

- Wok-baked with Vermicelli 粉丝焗煲
- ② Poached 自灼
- 6 Herbal Drunken 药材醉酒
- ① Deep-fried with Crispy Oats **②** 麦片
- Steamed with Minced Garlic 芸装賞
- ⑥ Deep-fried with Salted Egg Yolk 成蛋黄炸
- ⑦ Braised with Superior Soy Sauce 支油阜















Fresh, plump and juicy oysters!

新鲜、丰酱、多汁的生蚝!



虹 OYSTER

\$**6** per pc / 每只 (min. 4 pcs / 至少4只)

- Raw 生吃
- ② Steamed with Garlic 蒜蓉葉
- 3 Baked with Cheese 芝士焗
- Deep fried with Salt and Pepper
 所於椒盐







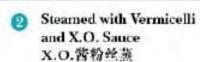


竹蚌 RAZOR CLAM

\$13.8 per pc/ 每只

Cooking Methods 煮法

 Steamed with Garlic and Vermicelli 蒜蓉粉丝











象拔蚌 GEODUCK CLAM

Market Price 时份

- ① Sashimi 何身
- 8 Poached in Superior Stock 上汤灼
- ② Sautéed 油泡
- Stir-fried with X.O. Sauce Ø X.O. 酱炒



鱼 FISH

Star Garoupa	\$19.80	Marble Goby	\$11
东星斑	per 100g / 克	笋壳	per 100g / 克
Blue Dotted Garoupa	\$14	White Sultan	\$19.80
蓝点西星斑	per 100g / 克	白苏丹	per 100g / 克
Black Garoupa 石斑	\$11 per 100g/克		

- ① Grilled with Beancurd, Yam, Tomato, Pickled Vegetables and Cabbage in Collagen Broth 家乡烤(养颜胶原蛋白) Additional / 另加 \$12
- ② Deep-fried 油浸
- ③ Deep-fried with Sour

 and Spicy Sauce
 topped with Shredded Mango
 芒果丝酸辣酱炸(秦式)
- Braised in Claypot 砂煲焖

- Steamed with Spicy Assam Sauce, ♥ Tomato and Eggplant 亚丝酱茄子番茄蒸(娘惹式)
- ⑤ Steamed with Light Soy Sauce 清蒸
- Steamed with Preserved Radish 菜脯蒸
- (S) Steamed with Pickled Vegetables, Beancurd and Sour Plum 酸菜,豆腐,梅子蒸(潮州式)

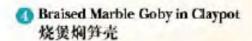


Deep-fried to golden-brown and bathed in soy sauce, this sought-after fish boasts crispy skin and flaky meat.

A true heavenly indulgence!

至金黃色、外腦內嫩、超贊!

Deep-fried Marble Goby with Sour and Spicy ⑤
 Sauce topped with Shredded Mango
 芒果丝酸辣酱炸笋壳 (秦式)





Steamed Black Garoupa ()
with Spicy Assam Sauce, Tomato and Eggplant
亚金酱茄子番茄蒸石斑(娘蕊式)











Stir-fried Thick Sea Cucumber and Fish Maw with Spring Onions 葱烧鱼鳔厚海参

\$76







Deep-fried Prawn with Wasabi-mayo 芥末虾球 \$28



The ORIGINAL award-winning creation in Year 2000.

同乐海鲜首创名菜 (2000年), 并赢得过大奖。





Braised Giant Garoupa served in Claypot
砂锅红烧龙趸鱼

\$48



Braised Whole 3-head Abalone with Broccoli 蚝皇原只三头鲍鱼

\$48 per person / 标位 Braised Sliced Abalone with Spinach 鲍片扒菠菜

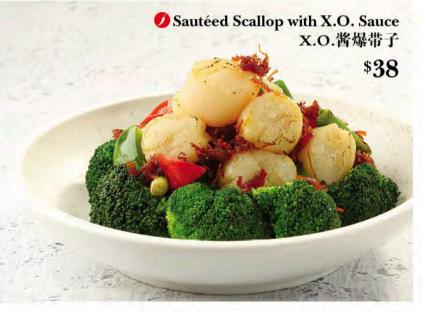




Poached Garoupa Fillet in Superior Stock and Chinese Wine with Celery 米酒芹香浸斑球















Pan-grilled Black Pepper Beef Cubes with Fried Garlic 蒜片黑椒牛柳粒

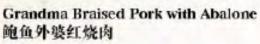
\$28





Sautéed Sliced Beef with Ginger and Spring Onions 姜葱炒牛肉 \$22









Honey Baked Pork Rib 蜜汁烧焗排骨 \$12.8 per pc/操作





Meaty pork rib glazed with Chef's special honey blend, baked to a smoky fragrance. 用厨师将制造烧垮,香气四溢。

> Beef Short Rib with Chef's Special Sauce 京都牛仔骨



Oven-baked Coffee Pork Rib with Almond Flakes 杏片咖啡排骨



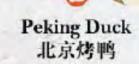
Sweet and Sour Kurobuta Pork with Pineapple 菠萝黑豚咕噜肉



Home-style Crispy Pork 家乡香酥肉







\$50

\$98

half / 半

whole / 全



Stir-fried Duck Rack 三度妙鸭架 \$10 \$15 half / # whole / \$

Cooking Methods 煮法



Ginger and Spring Onions 姜葱



'Mala' 麻辣







Vegetables Selection 蔬菜类 \$20

Asparagus, 'Kai Lan', Green Cabbage, Milk Cabbage 芦笋、芥兰、油麦菜、奶白



Cooking Methods 煮法

- ① Stir-fried 清炒
- Stir-fried with Garlic 蒜蓉炒
- Stir-fried with Oyster Sauce 無油炒



Braised Eggplant with Minced Pork の
served in Claypot
色香茄子煲
\$20









Braised Noodles with Live Boston Lobster 波士顿生猛龙虾焖面 \$88



Sweet and succulent Boston lobster meat paired with springy noodles. 深海波士领龙野州生育,Q弹鲜甜。





Braised Seafood Rice Vermicelli 招牌海鲜白米粉 \$28







Seafood Mee Goreng 马来海鲜炒面 \$22

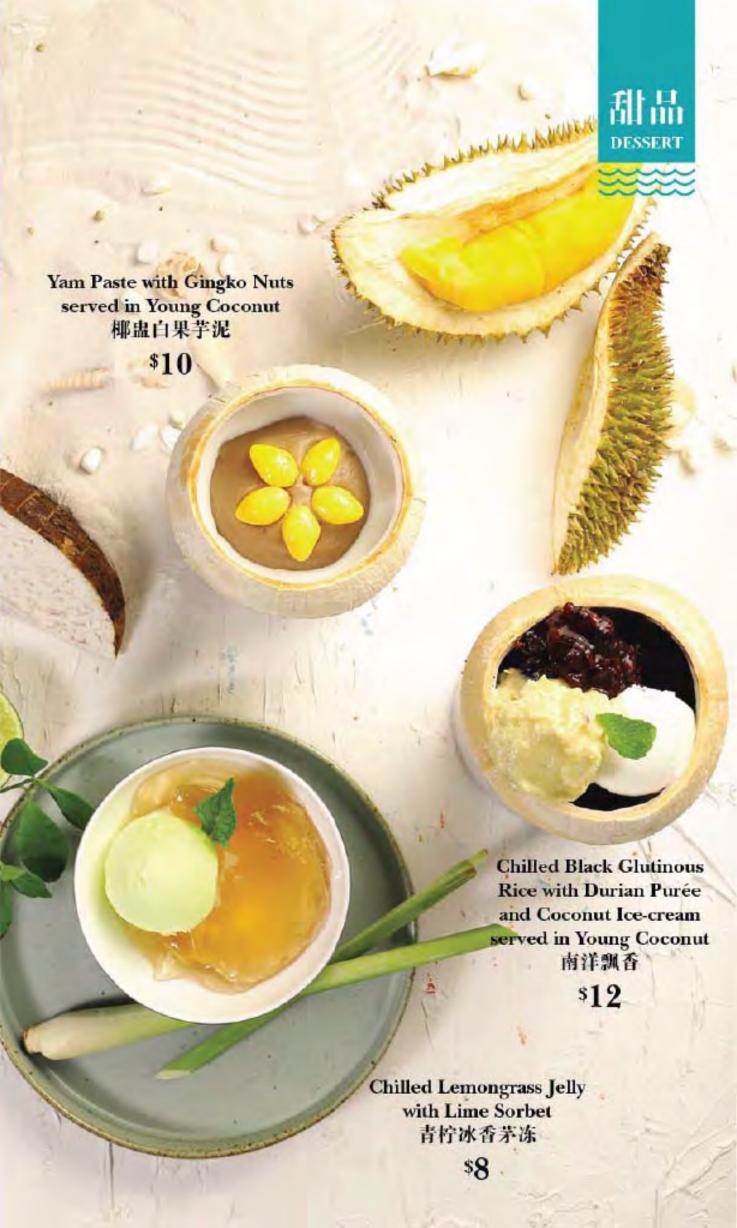
Stewed 'Ee-fu' Noodles 干燥伊面 \$18



















Chilled Herbal Jelly with Longan Syrup 清汤龟苓膏 \$8





