



台湾风味, 清粥小菜  
Authentic Taste Of Taiwan

任点任吃自由餐  
A La Carte Buffet  
(Available Daily except on 9th,  
10th, 16th and 17th June 2018)

午餐 Lunch: \$28.80++ (Adult)  
\$18.80++ (Child)  
(Below 12 years old)

晚餐 Dinner: \$32.80++ (Adult)  
\$22.80++ (Child)  
(Below 12 years old)

(最少四位 minimum 4 persons)  
中国茶 Chinese Tea \$2.00 per person

- 10%服务费和 7%消费税将以折扣前的价格来计算  
Gross food bills will be subjected to prevailing service charges and applicable government taxes.
  - 不可同时用促销, 折扣, 特惠礼宾卡和立卷优待。  
Not valid with other promotions, discounts, offers, privilege cards, chope vouchers and/or vouchers.
    - 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).

**Liang Court #02-19**  
**177 River Valley Road Singapore 179030**  
**Tel: 6338 7337**  
**www.shinyeh.com.sg**

1. 药膳九孔鲍鱼汤  
Boiled Soup with Baby Abalone,  
Pork Rib and Chinese Herb  
(每位只限一次  
Limited to one serving per person)
2. 药材虾  
Chinese Herbal Prawn  
(每桌只限一次  
Limited to one serving per table)
3. 炒蛤蜊  
Sautéed Clam with Ginger  
(每桌只限一次  
Limited to one serving per table)
4. 台式腐乳焖螃蟹  
Taiwanese-style Crab  
with Preserved Beancurd Paste  
(每桌只限一次  
Limited to one serving per table)

#### 小食 Appetisers

5. 凉拌海蜇  
Marinated Jellyfish
6. 卤水牛腱  
Marinated Beef Tendon
7. 醉鸡卷  
Drunken Chicken Roll
8. 紅糟肉  
Deep-fried Lean Pork  
with Red Fermented Rice Paste
9. 小鱼花生  
Crisp-fried Anchovies  
with Peanut and Dried Scallop
10. 卤肥肠  
Pig's Intestine with  
Pickled Vegetables in Soya Sauce

#### 海鲜与鱼类 Seafood and Fish

11. 海鲜焖豆腐  
Braised Seafood with Beancurd
12. 辣酱西芹炒花枝  
Sautéed Squid with Celery in Spicy Sauce
13. 荫豉炒青蚶  
Sautéed Fresh Oyster with Scallion and Garlic
14. 台式蚵仔酥  
Crisp-fried Fresh Oyster served with Dip
15. 豆豉炒鱼块  
Sautéed Fish Fillet with Black Bean Sauce
16. 芝麻凤梨虾  
Sautéed Shrimp with Pineapple
17. 腰豆炒虾仁  
Wok-fried Prawn with Cashew Nut
18. 雪菜银鱼酱蒸尼罗红  
Steamed Red Tilapia with Homemade Sauce

#### 肉类 Meat

19. 蛋黄肉  
Steamed Pork Patty topped with Salted Egg Yolk
20. 三杯鸡  
Braised Chicken with Garlic  
and Basil Leaves served in Claypot
21. 欣叶煎猪肝  
Wok-seared Pig's Liver with Coriander
22. 欣叶卤肉  
Lean Pork in Soya Sauce
23. 花生卤猪脚  
Soya Pork Knuckle with Peanut
24. 菠萝咕佬肉  
Sweet and Sour Pork with Pineapple
25. 辣子鸡  
Fried Diced Chicken with Dried Chilli

26. 宫保鸡丁  
'Gong Bao' Chicken
27. 姜葱炒牛肉  
Sautéed Sliced Beef  
With Spring Onion and Ginger
28. 泡椒猪脚  
Sichuan-style Poached  
Pig's Knuckle in Spicy Chilli
29. 蜜枣排骨  
Wok-seared Pork Rib with Black Date

**豆腐与蔬菜 Beancurd and Vegetables**

30. 刈菜烩干贝  
Sautéed Mustard Heart with Conpoy
31. 干煸四季豆  
Taiwanese-style Wok-fried  
French Beans with Minced Pork
32. 三杯杏鲍菇  
Spicy Fried Shiitake Mushroom  
with Basil and Garlic
33. 树子油麦菜  
Sautéed Chinese Lettuce  
with Taiwanese Olive
34. 正宗菜脯蛋  
Pan-fried Turnip Cake
35. 菌香豆腐  
Braised Beancurd with Pork and Scallion
36. 鱼香茄子  
Braised Eggplant  
with Minced Pork and Salted Fish
37. 酸辣津白  
Hot and Sour 'Tsientsin' Cabbage
38. 麻婆豆腐  
'Mapo' Beancurd

39. 京宫茄段  
Fried Eggplant with Basil Leaf

**饭香面韵 Rice and Noodles**

40. 腊味鸡粒蒸油饭  
Steamed Glutinous Rice with Chinese  
Sausage and Diced Chicken
41. 干贝菜脯炒饭  
Fried Rice with Dried Scallop and Radish
42. 台式炒米粉  
Taiwanese-style Fried Rice Noodle
43. 蚵仔大肠面线  
Braised 'Mee Sua'  
with Oyster and Pig's Intestine

44. 白饭  番薯粥   
Rice Sweet Potato Porridge

**甜品 Desserts**

45. 欣叶麻糍(粒)  
Glutinous Rice Ball  
coated with Ground Peanut
46. 香滑莲蓉酥(粒)  
Baked Lotus Paste Pie
47. 台式芋枣(粒)  
Taiwanese-style Baked Yam Pastry
48. 红豆剉冰  
Taiwanese-style Red Bean  
and Milk over Shaved Ice
49. 粟米剉冰  
Taiwanese-style Sweet Corn and Milk  
over Shaved Ice
50. 古早杏仁茶  
Sweetened Almond Cream (Hot)

**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!