



S H I N Y E H

新春自助餐

Chinese New Year A La Carte Buffet 2019

(任点任吃 All You Can Eat)

Shin Yeh Taiwanese Restaurant

177 River Valley Road #02-19 Singapore 179030

Tel: 6338 7337 | Fax: 6336 6142

只限于 1 月 16 号至 1 月 24 号

及 2 月 7 号至 2 月 19 号

Valid from 16th Jan to 24th Jan 2019

and 7th Feb to 19 Feb 2019 Only

午餐 Lunch: \$42.80++ (Adult)  
\$28.80++ (Children)

晚餐 Dinner: \$46.80++ (Adult)  
\$32.80++ (Children)

(最少四位 Minimum 4 Persons)

中国茶 Chinese Tea \$2 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 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).

1. 鸿运三文鱼生捞起 (每桌只限一次)  
Prosperity Salmon 'Yu Sheng'  
(Limited to one serving per table)
2. 蟹肉烩鱼翅 (每位只限一次)  
Braised Shark's Fin with Crab Meat  
and Crab Roe  
(Limited to one serving per person)
3. 药材虾 (每桌只限一次)  
Chinese Herbal Prawn  
(Limited to one serving per table)
4. 生炒九孔鲍 (每桌只限一次)  
Wok-fried Baby Abalone  
(Limited to one serving per table)
5. 笼蒸螃蟹米糕 (每桌只限一次)  
Steamed Crab with Glutinous Rice Cake  
(Limited to one serving per table)

#### 小食 APPETISER

6. 凉拌海蜇  
Marinated Jellyfish
7. 卤水牛腱  
Marinated Beef Tendon
8. 醉鸡卷  
Drunken Chicken Roll
9. 紅糟肉  
Deep-fried Lean Pork with Red Fermented Rice Paste
10. 小鱼花生  
Crisp-fried Anchovy with Peanut and Dried Scallop

11. 卤肥肠  
Pig's Intestine with Pickled Vegetables in Soya Sauce

#### 海鲜类 SEAFOOD

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 Leaf 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  
Pork Knuckle with Peanuts in Soya Sauce
24. 菠萝咕佬肉  
Sweet and Sour Pork with Pineapple
25. 辣子鸡  
Fried Diced Chicken with Dried Chilli
26. 姜葱炒牛肉  
Sautéed Sliced Beef  
with Spring Onion and Ginger
27. 蜜枣排骨  
Wok-seared Pork Rib with Black Date

#### 蔬菜类 VEGETABLES

28. 刈菜烩干贝  
Sautéed Mustard Heart with Conpoy
29. 干煸四季豆  
Taiwanese-style Wok-fried French Bean  
with Minced Pork
30. 树子油麦菜  
Sautéed Chinese Lettuce with Taiwanese Olive
31. 正宗菜脯蛋  
Pan-fried Turnip Cake
32. 菌香豆腐  
Braised Beancurd with Pork and Scallion
33. 鱼香茄子  
Braised Eggplant with Minced Pork in Claypot
34. 麻婆豆腐  
'Mapo' Beancurd

#### 饭与面 RICE AND NOODLE

35. 红糟肉虾仁炒饭  
Fried Rice with Diced Pork and Prawn
36. 干贝菜脯炒饭  
Fried Rice with Dried Scallop and Turnip
37. 台式炒米粉  
Taiwanese-style Fried Rice Noodle
38. 蚵仔大肠面线  
Braised 'Mee Sua' with Oysters and Pig's Intestine
39. 白饭  番薯粥   
Steamed Rice Sweet Potato Porridge

#### 甜点 DESSERTS

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

#### **ADVISORY**

*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.*

#### **用餐忠告**

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!