



万兴@巴西立 1706

BAN HENG @ PASIR RIS
Aranda Country Club

Tel: 6585 1770 / 6585 1093

**Tue to Thu Lunch & Dinner
& Fri Lunch**
拜二至拜四午餐/晚餐及拜五午餐
Adult: \$22.80 ++ Per Pax

Sat /Sun /PH Dinner only
拜六 拜日公共假期仅适用于晚餐
Adult: \$25.80 ++ Per Pax

Fri Dinner & Eve of PH
拜五晚餐及公共假期前夕
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FIXED PRICE FOR CHILD
Child: \$13.80 ++ Per Pax
(Child height from 100cm to 140cm)
Child height below 100cm FOC

Chinese tea, pickles & towels
(茶水,花生,湿纸巾) @ \$2++ per pax

All prices quoted are subject
to 10% service charge & 7% GST

We serve Small portion for 3-5 persons
Large portion for 6-10 persons
我们将根据您的人数决定菜的份量:
提供小份给三至五人/大份给六至十人

Peak Period Self-service for buffet
line items selected from menu &
Cold Beverage (While stock last)
繁忙时间请自助: 自助餐台中选自菜单
中的某些菜品/冷饮
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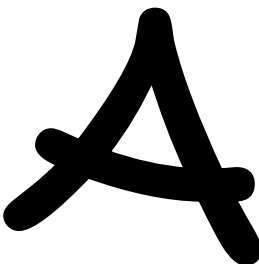
**最少3位成人
Mini. 3 Adults**

**中餐任点任吃
午餐/晚餐**

Lunch & Dinner

WHILE STOCK LAST
备货有限
卖完为止

Buffet Menu



Buffet Menu A / 中餐任点任吃 Menu A / 最少 3 位成人 (mini. 3 Adults)

SHARK'S FIN SOUP EXCLUSIVE ENJOYMENT 鱼翅尊享

每位只需多加\$2++即可享用一碗(最少3位起) Top up \$2++ per person to enjoy a bowl of Shark's Fin Soup (Mimi. 3pax)

干贝蟹肉鱼翅 Shark Fin Soup with Crabmeat & Dried Scallop

开胃冷菜 Appetizers

- | | | | | |
|----------|----------------------------|--|--|--|
| 1 姜片皮蛋 | Century Egg with Ginger | | | |
| 2 泰式海蜇 | Jelly Fish with Thai Sauce | | | |
| 3 沙律什果明虾 | Fruits with Prawns Salad | | | |
| 4 熏鹅片 | Smoked Sliced Goose Meat | | | |
| 5 花雕酒醉鸡 | Drunken Chicken | | | |

酥炸小食 Crispy Snacks

- | | | | | |
|----------|-------------------------|--|--|--|
| 6 炸苏东丸 | Fried Sotong Ball | | | |
| 7 海鲜枣 | Deep Fried Seafood Roll | | | |
| 8 酥炸春卷 | Deep Fried Spring Roll | | | |
| 9 脆炸香酥鸡翅 | Deep Fried Chicken Wing | | | |
| 10 香脆烤素方 | Fried Bean curd Skin | | | |

家禽、肉类 Poultry & Meat

- | | | | | |
|-----------|---|--|--|--|
| 11 宫保鸡丁 | Fried Chicken Dices with Dry Chili | | | |
| 12 西柠檬鸡 | Deep Fried Chicken with Lemon Sauce | | | |
| 13 潮州卤鹅片 | Braised Slice Goose Meats in Teochew Style | | | |
| 14 蜜汁醋香骨 | Wok-fried Spare Ribs with Honey Vinegar Sauce | | | |
| 15 橙花汁排骨 | Deep Fried Pork Spare Ribs with Orange Sauce | | | |
| 16 排骨王 | BBQ Ribs | | | |
| 17 椒盐排骨 | Deep Fried Pork Spare Ribs with Salt & Pepper | | | |
| 18 酸甜咕咾肉 | Sweet & Sour Pork with Pineapple | | | |
| 19 姜葱鹿肉 | Fried Venison with Ginger & Onions | | | |
| 20 黑椒鹿肉 | Fried Venison with Black Pepper | | | |
| 21 日式酱爆鹿肉 | Fried Venison with Teriyaki Sauce | | | |

汤羹类(最少3位) Soup (Min. 3 persons)

- | | | | | |
|----------|--|--|--|--|
| 22 四川酸辣羹 | Braised Hot & Sour Soup in Sichuan Style | | | |
| 23 蟹肉粟米羹 | Sweet Corn Soup with Crab Meat | | | |
| 24 每日例汤 | Soup of the Day | | | |

请翻至后有更多菜肴

Kindly turn to next page for more dishes

Next Page



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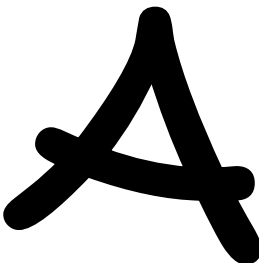
Lunch & Dinner

WHILE STOCK LAST

备货有限

卖完为止

Buffet Menu



饭/面 Rice & Noodles

请翻至后有更多菜肴 Kindly turn to next page for More dishes

25	鱼片滑蛋河粉	Fried Hor Fun with Sliced Fish in Egg Gravy			
26	干烧伊府面	Braised Ee Fu Noodles			
27	豉油皇炒面	Fried Noodle with Soy Sauce			
28	海鲜炒饭	Seafood Fried Rice			

海产类 Seafood

29	港式蒸金目鲈鱼	Steamed Sea Bass in Hong Kong Style			
30	娘惹蒸金目鲈鱼	Steamed Sea Bass in Nyonya Style			
31	豉椒炒青口(大头)	Wok-fried Mussels with Spicy Bean Sauce			
32	油浸金目鲈鱼	Deep Fried Sea Bass with Soya Style			
33	油浸红鱼	Deep Fried Red Tilapia Fish with Soya Sauce			
34	泰式红鱼	Deep Fried Red Tilapia Fish with Thai Sauce			
35	西湖鱼片	Sweet & Sour Fish Fillets			
36	辣椒虾	Fried Prawns with Chili Sauce			
37	麦片香虾	Fried Prawns with Cereal			
38	干煎虾	Fried Prawns with Soya Sauce			
39	椒盐虾	Fried Prawns with Salt and Pepper			

豆腐、蔬菜 Tofu & Vegetables

40	卤水豆腐	Braised Tofu			
41	菜莆蒸豆腐	Steamed Tofu with Preserved Turnip			
42	泰式豆腐	Fried Bean curd with Thai Sauce			
43	辣椒虾仁豆腐	Chili Tofu & Prawns			
44	红烧豆腐	Fried Bean curd with Mushrooms			
45	马来风光	Fried Kang Kong with Sambal Sauce			
46	三峇长豆	Fried Long Beans with Sambal Sauce			
47	蚝油小芥兰	Fried Baby Kai-lan with Oyster Sauce			
48	蒜蓉小白菜	Fried Young Cabbage with Garlic			
49	蒜蓉菠菜	Stir Fried Spinach with Garlic			
50	蒜蓉西兰花	Stir Fried Broccoli with Garlic			

甜品 Dessert

51	冰冻龙眼凤梨	Chilled Longans with Pineapple			
52	红豆沙	Red Bean Paste			
53	杂果香茅冻	Lemongrass Jelly with Cocktail			



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中餐任点任吃

午餐/晚餐

Lunch & Dinner

WHILE STOCK LAST

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卖完为止

Buffet Menu

B

Buffet Menu B / 中餐任点任吃 Menu B / 最少3位成人 (mini. 3 Adults)

CHEF'S RECOMMENDATION 厨师精选 (B1 to B8)

B1	干贝蟹肉鱼翅	Shark's Fin Soup with Scallop
B2	鲍鱼冬菇时蔬	Braised whole Abalone with Mushrooms & Seasonal Vegetables
B3	蒜蓉蒸扇贝	Steamed Scallops with Garlic
B4	油浸笋壳鱼	Deep Fried Soon Hock Fish with Soya Sauce
B5	XO带子时蔬	Fresh Scallop with Seasonal Vegetables & XO Sauce
B6	药膳活虾	Steamed Prawns with Chinese Herbs
B7	辣椒或黑胡椒虾婆	Black Pepper Crayfish or Chilli Crayfish (Kindly choose only one flavour)
B8	泰式炸扁鳕鱼	Deep Fried Halibut Cod Fish in Thai Style

B1-B8 只限 Menu B, 每样只限点一次 / B1 to B8 for Buffet Menu B, one serving only per dish

开胃冷菜 Appetizers

9	姜片皮蛋	Century Egg with Ginger
10	泰式海蜇	Jelly Fish with Thai Sauce
11	沙律什果明虾	Fruits with Prawns Salad
12	炸薯卷	Deep Fried Sweet Potato Roll
13	熏鹅片	Smoked Sliced Goose Meat
14	花雕酒醉鸡	Drunken Chicken

豆腐类 Bean Curd

15	泰式豆腐	Fried Bean Curd with Thai Sauce
16	菜莆蒸豆腐	Steamed Tofu with Radish
17	红烧豆腐	Fried Bean Curd with Mushrooms
18	辣椒虾仁豆腐	Chili Tofu & Prawns

饭面类 Rice & Noodles

19	海鲜炒饭	Seafood Fried Rice
20	干烧伊府面	Braised Ee-Fu Noodles
21	家乡炒面线	Fried Flour Vermicelli
22	鱼片滑蛋河粉	Fried Hor Fun with Sliced Fish in Egg Gravy

酥炸小食 Crispy Snacks

24	潮式海鲜卷	Deep Fried Seafood Roll
25	酥炸春卷	Deep Fried Spring Roll
26	脆炸香酥鸡翅	Deep Fried Chicken Wing
27	肉松茄子	Fried Eggplant with Chicken Floss
28	香脆烤素方	Fried Bean curd Skin
29	炸苏东丸	Fried Sotong Ball

虾 Prawns

30	椒盐虾	Fried Prawns with Salt & Pepper
31	麦片香虾	Fried Prawns with Cereal
32	干煎虾	Fried Prawns with Soya Sauce
33	辣椒虾	Chilli Prawns

汤羹类 (最少3位) Soup (Min. 3 Persons)

34	四川酸辣羹	Braised Hot & Sour Sichuan Soup
35	蟹肉粟米羹	Sweet Corn Soup with Crab Meats
36	每日例汤	Soup of the Day
23	咸鱼炒米粉	Fried Bee Hoon with Salted Fish

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Buffet Menu

B

鱼类 Fish

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37 港式蒸金目鲈鱼 Steamed Sea Bass in Hong Kong Style

38 娘惹蒸金目鲈鱼 Steamed Sea Bass in Nyonya Style

39 豉椒炒青口(大头) Wok-fried Mussels with Spicy Bean Sauce

40 油浸金目鲈鱼 Deep Fried Sea Bass with Soya Style

41 油浸红鱼 Deep Fried Red Tilapia Fish with Soya Sauce

42 泰式炸红鱼 Deep Fried Red Tilapia Fish with Thai Sauce

43 西湖鱼片 Sweet & Sour Fish Fillets

44 姜葱生鱼片 Fresh Fish Fillets with Ginger & Onion

家禽、肉类 Poultry & Meat

45 宫保鸡丁 Fried Chicken Dices with Dry Chili

46 西柠檬鸡 Deep Fried Chicken with Lemon Sauce

47 豉椒凉瓜鸡球 Diced Chicken with Capsicum & Bitter Gourd

48 泰式鸡扒 Chicken Chop with Thai Sauce

49 双椒炒鸡丁 Deep Fried Diced Chicken with Capsicum

50 潮州卤鹅片 Braised Slice Goose Meats in Teochew Style

51 蜜汁醋香骨 Wok-fried Spare Ribs with Honey Vinegar Sauce

52 橙花汁排骨 Deep Fried Pork Spare Ribs with Orange Sauce

53 排骨王 BBQ Ribs

54 椒盐排骨 Deep Fried Pork Spare Ribs with Salt & Pepper

55 酸甜咕咾肉 Sweet & Sour Pork with Pineapple

56 姜葱鹿肉 Fried Venison with Ginger & Onions

57 黑椒鹿肉 Fried Venison with Black Pepper

58 日式酱爆鹿肉 Fried Venison with Teriyaki Sauce

蔬菜 Vegetables

59 马来风光 Fried Kang Kong with Sambal Sauce

60 三峇长豆 Fried Long Beans with Sambal Sauce

61 蒜蓉小芥兰 Fried Baby Kai-lan with Garlic

62 咸鱼小芥兰 Fried Baby Kai-lan with Salted Fish

63 蚝油小芥兰 Fried Baby Kai-lan with Oyster Sauce

64 蒜蓉小白菜 Fried Young Cabbage with Garlic

65 蚝油小白菜 Fried Young Cabbage with Oyster Sauce

66 蒜蓉菠菜 Stir Fried Spinach with Garlic

67 蒜蓉西兰花 Stir Fried Broccoli with Garlic

甜品 Dessert

68 冰冻龙眼凤梨 Chilled Longans with Pineapple

69 龙眼海底椰 Sea Coconut with Longan

70 杂果香茅冻 Lemongrass Jelly with Cocktail

71 红豆沙 Red Bean Paste

72 芋泥 Sweet Mashed Taro