萬万兴@巴西立 0618(13)		Buffet Menu A / 中餐任点任吃 Menu A /最少 3 位成人 (Min. 3 Adults)					
DAN HENC & DACID DIC	桌号	SHARK'S FIN SOUP EXCLUSIVE ENJOYMENT 鱼翅草字					
Aranda Country Club		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 c	of Shark's Fin Soup (Min	. 3pax)		
Tel: 6585 1770 / 6585 1093	大人()位	干贝蟹肉鱼翅 Shark Fin Soup w	rith Crabmeat & Dried Scallop				
Tue to Thu Lunch & Dinner & Fri Lunch		开胃冷菜 Appetizers 1st order 2	2 nd order 3 rd order 酥炸小食 Crispy Sna	acks 1st order 2nd or	der 3 rd order		
& Fri Lunch 拜二至拜四午餐/晚餐及拜五午餐	小孩()位	1 姜片皮蛋	│ │ │ │ 6 酥炸素春卷				
Adult: \$25.80 ++ Per Pax		Century Egg with Ginger	Deep Fried Vegetable S	Spring Roll			
<u> </u>	D . II	2 泰式海蜇	7 海鲜枣				
Sat /Sun /PH Dinner only	Business Hours: Lunch –	Jelly Fish with Thai Sauce	Deep Fried Seafood I	Roll			
拜六 拜日公共假期仅适用于晚餐		3 沙律什果明虾	8 脆炸香酥鸡翅	Mina			
Adult: \$28.80++ Per Pax	11.30am - 2.30pm Dinner –	Fruits with Prawns Salad	Deep Fried Chicken V 9 香脆烤素方	/ving			
	6.00pm – 9.30pm	4 熏鹅片 Smoked Sliced Goose Meat	Y 首地内系の Fried Bean Curd Skin	,			
Fri Dinner & Eve of PH	-	5 咸蛋黄香脆鱼皮(新品限点一次1 serving		<u>'</u>			
拜五晚餐及公共假期前夕	Last dish order	S 放金寅省ル重及(新語版点一次 T serving only)		empura			
Adult: \$28.80++ Per Pax	- Lunch by 2 pm - Dinner by 9 pm	汤羹类(最少3位) SOUP (Min. 3 persons		3 rd order			
FIXED PRICE FOR CHILD	- Diffiel by 9 pin		ur Soup in Sichuan Style		T		
Child: \$14.80 ++ Per Pax	最少3位成人			+			
(Child height from 100cm to 140cm)	*	12 蟹肉粟米羹 Sweet Corn Soup	with Crab Meat				
Child height below 100cm FOC	Min. 3 Adults	13 每日例汤 Soup of the Day					
Chinese tea, pickles & towels	L #2 10 10 10 10	港式点心Hong Kong Dim Sum 1storder	2 nd order 3 rd order	1st order 2nd or	der 3rd order		
(茶水,花生,湿纸巾) @ \$2++ per pax	中餐任点任吃	14 蛋黄流沙包(4粒)	20 火腿芝士卷 (4件)				
	午餐/晚餐	Steamed Salted Egg Yolk	Deep-fried Cheese &	، Ham			
All prices quoted are subject	1 27 30 2	"Liu Sha" Bun (4pcs)	Roll (4pcs)				
to 10% service charge & 7% GST	Lunch & Dinner	15 蟹黄蒸烧麦(4粒)	21 鲜虾腐皮卷 (4件)				
We serve Small portion for 3-5 persons		Steamed Siew Mai	Deep-fried Shrimp Ro				
Large portion for 6-10 persons	WHILE STOCK LAST	with Crab Roes (4pcs)	in Bean Curd Skin (4	·pcs)			
我们将根据您的人数决定菜的份量:	备货有限	16 万兴虾饺皇(4粒)	22 沙拉明虾饺(4粒)				
提供小份给三至五人/大份给六至十人	卖完为止	Steamed Shrimp Dumplings	Deep-fried Shrimp Du	umplings			
Peak Period Self-service for buffet		(4pcs)	(4pcs)				
line items selected from menu &	Buffet Menu	17 迷你笋粿(4件)	23 青芥末香芒虾筒(4				
Cold Beverage (While stock last)		Steamed Mini Soon Kueh (4pcs)	Deep-fried Prawn Mai	ingo Rolls			
繁忙时间请自助: 自助餐台中选自菜单		(A)	with wasabi (4pcs)				
中的某些菜品/冷饮		18 蜜汁叉烧包(4粒)	24 酥炸汉堡虾 (4件)				
(备货有限,售完为止)		Steamed barbecued pork "char siew" Bun (4pcs)	Breaded Patty Shrimp	ps			
Wastage of food will be charged		Char Siew Bun (4pcs)	25 腊味萝卜糕(4件)				
\$2++ per 100gm		Deep Fried Durian Ball (4pcs)	│ │ │ │ Pan-fried Carrot				
请别浪费食物,剩余食物会按		2 30p i fiod 2 diffait Dail (4poo)	with Chinese Sausage				
每100克 \$2++ 收费		请翻至后页有更多莱肴 Kindly turn to next page for more dishes Next Page					



法国芝士蛋糕新登场

每人敬送一份 芝士蛋糕需要25分钟解冻, 请提前order

Complimentary

Famous French Cheese Cake
One serving only per diner
The Cheese Cake need 25 minutes
to defreeze, please order in-advance
WHILE STOCK LAST
备货有限卖完为止

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

敬送万兴芒果仙草珍珠奶茶 与老婆豆花

(每人只限1份,赠品有限,送完为止)
Complimentary one serving
per diner for Kong Cha &
Soya Bean Pudding
(For early bird diner only)
请凭您桌上的点菜单

请凭您果上的点采单 向服务人员领取, llv bring vour order ch

Kindly bring your order chit for redemption

自助餐所有食品只限堂吃, 不可打包

All buffet food is for dine-in only nor for take-away

桌号

大人()位

小孩()位

Business Hours: Lunch –

11.30am - 2.30pm Dinner – 6.00pm – 9.30pm

Last dish order

- Lunch by 2 pm
- Dinner by 9 pm

最少3位成人 Min. 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



家禽、肉类 Poultry & Meat 1st order 2nd	order 3 rd order	海产 Seafood 1st ord	ler 2 nd o	rder 3rd	rd orde
26 花雕酒醉鸡		43泰式红鱼			
Drunken Chicken		Deep Fried Red Tilapia Fish with Thai Sauce			
27 宫保鸡丁		44 豉椒炒青口(大头)			
Fried Chicken Dices with Dry Chili		Wok-fried Mussels with Spicy Bean Sauce			
28 西柠檬鸡		45 酸甜鱼片			
Deep Fried Chicken with Lemon Sauce		Sweet & Sour Fish Fillets			
29 潮州卤鹅片		46 姜葱生鱼片			
Teochew Style Braised Slice Goose Meats		Wok-fried Sliced Fish with Ginger & Onion			
30 橙花汁排骨		47 麦片香虾			
Deep Fried Pork Spare Ribs w/ Orange Sauce		Fried Prawns with Cereal			
31 椒盐排骨		48 青芥末虾球			
Deep Fried Pork Spare Ribs with Salt & Pepper		Fried Prawns with Wasabi Mayo			
32 酸甜咕咾肉		49 剁椒蒸巴汀鱼(限点1次)			
Sweet & Sour Pork with Pineapple		Steamed Patin Fish with Fermented Chili & Garl	ic (1 time	e order)	
33 姜葱鹿肉				•	
Fried Venison with Ginger & Onions		367E 1 0 9 0 1 4 5 1 6 1	er 2 nd o	rder 3°	orde
1Storder on	dl Ord ondon	50 马来风光			
立周 Deali Culu	dorder 3 rd order	Thed Rang Rong with Sambai Sauce			
34 卤水豆腐		51 蚝油小芥兰		1	
Braised Bean curd		Fried Baby Kai-lan with Oyster Sauce			
35 菜甫蒸豆腐		52 蒜蓉小芥兰		1	
Steamed Bean curd with Preserved Turnip		Fried Baby Kai-lan with Garlic			-
36 泰式豆腐		53 蒜蓉菠菜			
Fried Bean curd with Thai Sauce		Stir Fried Spinach with Garlic			-
37 辣椒虾仁豆腐		54 蒜蓉西兰花			
Chili Bean curd & Prawns		Stir Fried Broccoli with Garlic		Ш	
38 红烧豆腐		甜品 Dessert 1st orde	er 2 nd ord	der 3 rd	order
Fried Bean curd with Mushrooms		55 冰冻龙眼凤梨			
饭/面 Rice & Noodles 1st order 2nd	order 3 rd order	Chilled Longan with Pineapple		1	
39 鱼片滑蛋河粉		56 红豆沙			
Fried Hor Fun with Sliced Fish in Egg Gravy		Red Bean Paste			
40 干烧伊府面		57 杂果香茅冻			
Braised Ee Fu Noodles		Lemongrass Jelly with Cocktail			
41 家乡炒面线		58 仙草龙眼			
Fried Flour Vermicelli		Grass Jelly with Longan			
42 海鲜炒饭	+ + -	59 法国芝士蛋糕		$\overline{}$	
Seafood Fried Rice		Assorted Cheese Cake			
	· · · · ·	planation. 本公司将保有所有最终	カカがえ	L-a	-

董万兴@巴西立 0618(13)		CHEF'S RECOMMENDAT						
高 ス 八e C ロ ユ	桌号	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						
BAN HENG @ PASIR RIS Aranda Country Club		B1 干贝蟹肉鱼翅 S	Shark's Fin Soup with	Scallop				
Tel: 6585 1770 / 6585 1093	1-1/	B2 鲍鱼冬菇时蔬 E	Braised whole Abalon	e with Mushrooms & Seasonal Vege	etables			
	大人()位	B3 粉丝蒜蓉蒸扇贝 S	Steamed Scallops with	h Garlic & Vermicelli				
Tue to Thu Lunch & Dinner & Fri Lunch			Fried Soon Hock Fish in					
Q FII LUIICII 拜二至拜四午餐/晚餐及拜五午餐	小孩()位		Steamed Prawns with					
Adult: \$32.80 ++ Per Pax					(r)			
	Business Hours:	B6 辣椒/黑椒螃蟹 Chilli or Black Pepper Crab (Kindly choose only one flavour) B7 天妇罗炸虾 Deep Fried Double Tail Tempura Shrimps						
Sat /Sun /PH Lunch & Dinner	Lunch –		<u> </u>	vith Fermented Chili & Garlic				
拜六 拜日公共假期适用于午、晚餐	11.30am - 2.30pm	BO 利椒蒸气/1 里 ,	Steamed Palin Fish v	with Fermented Chill & Gamic				
Adult: \$35.80++ Per Pax	Dinner –	开胃冷菜 Appetizers	1 st order 2 nd order 3 rd ord	er 酥炸小食 Crispy Snacks	1st order 2nd ord	er 3 rd orde		
· · · · · · · · · · · · · · · · · · ·	6.00pm – 9.30pm	1 姜片皮蛋		6 酥炸素春卷				
Fri Dinner & Eve of PH	l——-	Century Egg with Ginger		Deep Fried Vegetable Spring Ro	oll			
拜五晚餐及公共假期前夕 1 1 4 2 5 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Last dish order	2 泰式海蜇		7 海鲜枣				
Adult: \$35.80++ Per Pax	- Lunch by 2 pm - Dinner by 9 pm	Jelly Fish with Thai Sauce		Deep Fried Seafood Roll				
FIXED PRICE FOR CHILD		3 沙律什果明虾		8 脆炸香酥鸡翅				
Child: \$14.80 ++ Per Pax	最少3位成人	Fruits with Prawns Salad		Deep Fried Chicken Wing				
(Child height from 100cm to 140cm)	· ·	4 熏鹅片	.	│9 香脆烤素方 │ Fried Bean Curd Skin				
Child height below 100cm FOC	Min. 3 Adults	Smoked Sliced Goose Mea 5 炸香蕉天妇罗(4件)	II	10 咸蛋黄香脆鱼皮(新品限点一次	-	1)		
Chinese tea, pickles & towels		5 万有無人妇夕(4月) Deep Fried Banana Tempura (4	nce)	Crispy-fried Fish Skin with Salte		(y)		
(茶水,花生,湿纸巾) @ \$2++ per pax	中餐任点任吃	港式点心Hong Kong Dim S			1 st order 2 nd orde	er 3 rd orde		
	午餐/晚餐	11 蛋黄流沙包(4粒)	Jan State 2 Gladi G Gl	17 火腿芝士卷 (4件)				
All prices quoted are subject	一个人们像	Steamed Salted Egg Yolk		Deep-fried Cheese & Ham				
to 10% service charge & 7% GST	Lunch & Dinner	"Liu Sha" Bun (4pcs)		Roll (4pcs)				
We serve Small portion for 3-5 persons	<u>Lunch & Dinner</u>	12 蟹黄蒸烧麦 (4粒)		18 鲜虾腐皮卷 (4件)				
Large portion for 6-10 persons	WHILE STOCK LAST	Steamed Siew Mai		Deep-fried Shrimp Rolls				
我们将根据您的人数决定菜的份量:	备货有限	with Crab Roes (4pcs)		in Bean Curd Skin (4pcs)				
提供小份给三至五人/大份给六至十人	卖完为止	13 万兴虾饺皇(4粒)		19 沙拉明虾饺 (4粒)				
Peak Period Self-service for buffet		Steamed Shrimp Dumpling	gs	Deep-fried Shrimp Dumplings	;			
line items selected from menu &	Buffet Menu	(4pcs)		(4pcs)				
Cold Beverage (While stock last)		14 迷你笋粿(4粒)		20 青芥末香芒虾筒(4件)				
繁忙时间请自助:自助餐台中选自菜单		Steamed Mini Soon Kueh (4	lpcs)	Deep-fried Prawn Mango Rolls	s			
中的某些菜品/冷饮				with wasabi (4pcs)				
(备货有限, 售完为止)		15 蜜汁叉烧包(4粒)		21 汉堡黄金虾(4件)				
		Steamed barbecued pork "char siew" Bun (4pcs)		Shrimp Burger				
Wastage of food will be charged		Char siew_Burn (4pcs) 16 腊味萝卜糕 (4件)		an It be least at 14 M.				
\$2++ per 100gm 请别浪费食物,剩余食物会按		Pan-fried Carrot Cakes		22 酥炸榴莲球 (4件)				
i i		with Chinese Sausage(4pc	s)	Deep Fried Durian Ball (4 pcs	57			
每100克 \$2++ 收费		请翻至后页有更多菜肴 Kindly	turn to next page for	or more dishes				



Tel: 6585 1770 / 6585 1093

法国芝士蛋糕新登场

每人敬送一份 芝士蛋糕需要25分钟解冻, 请提前order Complimentary

Famous French Cheese Cake
One serving only per diner
The Cheese Cake need 25 minutes
to defreeze, please order in-advance
WHILE STOCK LAST
备货有限

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

卖完为止

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

敬送万兴芒果仙草珍珠奶茶 与老婆豆花

(每人只限1份,赠品有限,送完为止) Complimentary one serving per diner for Kong Cha &

Soya Bean Pudding (while stock last)

请凭您桌上的点菜单 向服务人员领取奶茶和豆花 Kindly bring your order chit for redemption

自助餐所有食品只限堂吃, 不可打包

All buffet food is for dine-in only nor for take-away

占	口
米	3

大人()位

小孩()位

Business Hours: Lunch – 11.30am - 2.30pm Dinner – 6.00pm – 9.30pm

Last dish order

- Lunch by 2 pm - Dinner by 9 pm

最少3位成人 Min. 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

B

Buffet Menu B / 中餐任点任吃 Menu B /最少	り3位成人(Min.3Adults)	
汤羹类(最少3位) Soup (Min. 3 persons) 1st order 2nd order 3rd order	饭/面 Rice & Noodles 1st order 2nd order 3rd	order
23 四川酸辣羹	39 鱼片滑蛋河粉	
Braised Hot & Sour Soup in Sichuan Style	Fried Hor Fun with Sliced Fish in Egg Gravy	
24 蟹肉粟米羹	40 干烧伊府面	
Sweet Corn Soup with Crab Meat	Braised Ee Fu Noodles	
25 毎日例汤	41 家乡炒面线	
Soup of the Day	Fried Flour Vermicelli 42 海鲜炒饭	
家禽、肉类 Poultry & Meat 1st order 2nd order 3nd order	42 体質 アグルス Seafood Fried Rice	
26花雕酒醉鸡	海产 Seafood 1st order 2nd order 3nd	order
Drunken Chicken	43 港式蒸金目鲈鱼	0.00.
27 宫保鸡丁 ——Fried Chicken Dices with Dry Chili	Steamed Sea Bass in Hong Kong Style	
28 西柠檬鸡	44	
Deep Fried Chicken with Lemon Sauce	Wok-fried Mussels with Spicy Bean Sauce	
29 潮州卤鹅片	45 泰式红鱼	
Teochew Style Braised Slice Goose Meats	Deep Fried Red Tilapia Fish with Thai Sauce	
30 橙花汁排骨	46 酸甜鱼片	
30 作品化 / 1 相序 用 Deep Fried Pork Spare Ribs w/ Orange Sauce	Sweet & Sour Fish Fillets	
31 椒盐排骨	47 姜葱生鱼片	
Deep Fried Pork Spare Ribs with Salt & Pepper	Wok-fried Sliced Fish with Ginger & Onion	
32 酸甜咕咾肉	48 麦片香虾	
32 段間 古名 内 Sweet & Sour Pork with Pineapple	Fried Prawns with Cereal	
33 姜葱鹿肉	49 青芥末虾球	
33 安忽庇内 Fried Venison with Ginger & Onions	Fried Prawns with Wasabi Mayo	
	恭荃 Vegetables 1st order 2nd order 3rd	ordor
主腐 Bean curd 1st order 2nd order 3rd order 34 卤水豆腐	蔬菜 Vegetables 50 马来风光	order
34 日 小立 肉 Braised Bean curd	50 与木ベル Fried Kang Kong with Sambal Sauce	
Bidised beal cuid 35 菜甫蒸豆腐	51 蚝油小芥兰	
Steamed Bean curd with Preserved Turnip	Fried Baby Kai-lan with Oyster Sauce	
36 泰式豆腐	52 蒜蓉小芥兰	
Fried Bean curd with Thai Sauce	Fried Baby Kai-lan with Garlic	
7 辣椒虾仁豆腐	53 蒜蓉菠菜	
Chili Bean curd & Prawns	Stir Fried Spinach with Garlic	
88 红烧豆腐	54 蒜蓉西兰花	
Fried Bean curd with Mushrooms	Stir Fried Broccoli with Garlic	
計品 Dessert 1st order 2nd order 3rd order	1 st order 2 nd order 3 rd	order
55 冰冻龙眼凤梨	59 芋泥	
Chilled Longan with Pineapple	Sweet Mashed Taro	
56 红豆沙	60 仙草龙眼	
Red Bean Paste	Grass Jelly with Longan	
57 杂果香茅冻	61 老婆豆花	
Lemongrass Jelly with Cocktail	Chilled Soybean Pudding	
58 龙眼海底椰	62 法国芝士蛋糕	
Sea Coconut with Longan	Assorted Cheese Cake	
We reserve all the rights for the final ex	planation.	
本公司将保有所有最终解释权		