


<p>万兴@乌节中央城 0119 BAN HENG @ ORCHARD CENTRAL #11-01/02 Orchard Central Tel : 6238 1516 / 6238 7816</p>	<p>桌号</p> <p>大人 () 位</p>	<p>BUFFET MENU A / 中餐任点任吃 Minimum 3 Adults/最少3位成人</p>			
<p>Chinese New Year Period 农历新年期间 (19 Jan 2019 to 30 Jan 2019)</p> <p>Adult: \$31.80 ++ Per Pax</p> 	<p>小孩 () 位</p> <p>Business Hours: Lunch – 11.30am – 3.00pm Dinner – 6.00pm – 10.00pm Last dish order - Lunch by 2.30 pm - Dinner by 9.30pm</p>	<p>港式点心 *只限午餐时段 (Items 1 -16) Hong Kong Dim Sum *Available for lunch only</p>			
<p>FIXED PRICE FOR CHILD Child: \$16.80 ++ Per Pax (Child height from 100cm to 140cm, Child height below 100cm FOC)</p>	<p>最少3位成人 Min. 3 Adults</p>	<p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p> <p>6</p> <p>7</p> <p>8</p> <p>9</p> <p>10</p> <p>11</p> <p>12</p> <p>13</p> <p>14</p> <p>15</p> <p>16</p>	<p>蟹黄蒸烧卖 (4粒) Steamed Siew Mai with Crab Roes</p> <p>蜜汁叉烧包 (4粒) Steamed Barbecued Pork Bun</p> <p>蒜蓉蒸排骨 (1笼) Steamed Pork Ribs with Minced Garlic</p> <p>迷你笋粿 (4粒) Steamed Mini Soon Kueh</p> <p>蛋黄流沙包 (3粒) Steamed Salted Egg Yolk " Liu Sha " Bun</p> <p>万兴虾饺皇 (4粒) Steamed Shrimp Dumplings</p> <p>潮州韭菜水晶球 (4粒) Steamed Crystal Chive Dumpling with Shrimp</p> <p>日式单尾天妇罗炸虾 (4件) Deep-fried Single Tail Tempura Shrimp (4 pieces)</p> <p>火腿芝士卷 (4件) Deep-fried Cheese & Ham Roll</p> <p>沙律明虾角 (4粒) Deep-fried Shrimp Dumplings</p> <p>青芥末香芒虾筒 (4件) Deep-fried Prawn Mango Rolls with Wasabi</p> <p>鲜虾腐皮卷 (4件) Deep-fried Shrimp Rolls in Beancurd Skin</p> <p>腊味萝卜糕 (4件) Pan-fried Carrot Cakes with Chinese Sausage</p> <p>酥炸榴莲球 (4件) Deep-fried Durian Ball</p> <p>炸香蕉天妇罗 (4件) Deep-fried Banana Tempura</p>	<p>Phoenix Prawn with Cheese & Ham (1 piece) (Limited to one piece per diner)</p>	<p>件/ Pieces</p>
<p>Tea, Snacks and Towel (茶水, 湿纸巾, 杂豆) @ \$2/pax All prices are subjected to 7% GST and 10% Service Charge.</p>	<p>自助餐所有食品包括蛋糕 豆花, 泡泡茶, 冰淇淋 只限堂食, 不可打包! All buffet food, desserts & drinks are for dine-in only, NOT for take-away</p>	<p>汤羹类 Soup</p>			
<p>请别浪费食物, 剩余食物会按每100克 \$2++收费 Wastage food will be charged \$2++ per 100gm</p>	<p>我们将根据您的人数 决定菜的份量 提供小份给3至5人 提供大份给6至10人</p>	<p>17</p> <p>18</p> <p>19</p>	<p>干贝蟹肉鱼翅 (只限点一次) Shark's Fin Soup with Crabmeat (One serving only)</p> <p>海味鱼鳔羹 Fish Maw Soup with Seafood</p> <p>时日老火汤 Soup of the Day</p>	<p>Deep-fried Egg Plant with Chicken Floss</p> <p>Drunken Chicken</p> <p>Jelly Fish in Thai Style</p> <p>Deep-fried Prawn Rolls</p> <p>Deep-fried Beancurd Skin</p> <p>Sliced Smoked Goose Meat</p> <p>Salted Egg Yolk Fish Skin (One serving only)</p>	<p>件/ Pieces</p>
<p>买3送1任点任吃自助餐促销 1 dines free with every 3 paying adults 买3送1促销不包括星期六晚餐和 星期天午餐以及公假午餐和晚餐 Promotion not valid on Sat Dinner, Sun Lunch & PH Lunch & Dinner 本公司保留权利随时更改菜单 与价钱以及任何促销条例 We reserved the right to make any changes including change in price, content, terms, at any time without prior notice.</p>	<p>农历新年 中餐任点任吃 午餐/晚餐 Lunch & Dinner CNY Buffet Menu</p> <p>A</p>	<p>餐前小菜 Appetizers</p>			
<p>请翻至后有更多菜肴</p>		<p>Kindly turn to next page for more dishes</p>		<p>Next Page</p>	

<p>万兴@乌节中央城 0119 BAN HENG @ ORCHARD CENTRAL #11-01/02 Orchard Central Tel : 6238 1516 / 6238 7816</p>	<p>桌号</p> <p>大人 () 位</p> <p>小孩 () 位</p>	<table border="1"> <tr> <th colspan="2">海鲜类</th> <th colspan="3">Seafood</th> </tr> <tr> <td>27</td> <td>剁椒蒸巴汀鱼</td> <td>Steamed Patin Fish with Fermented Chilli & Garlic</td> <td></td> <td></td> </tr> <tr> <td>28</td> <td>蜜汁芥末酱鱼片</td> <td>Sliced Fish with Honey Mustard Sauce</td> <td></td> <td></td> </tr> <tr> <td>29</td> <td>麦片香活虾</td> <td>Wok-fried Prawns with Cereal</td> <td></td> <td></td> </tr> <tr> <td>30</td> <td>七味脆银鱼</td> <td>Deep Fried Crispy Silver Bait Fish</td> <td></td> <td></td> </tr> <tr> <td>31</td> <td>豉椒炒青口</td> <td>Wok-fried Mussels with Spicy Bean Sauce</td> <td></td> <td></td> </tr> </table>	海鲜类		Seafood			27	剁椒蒸巴汀鱼	Steamed Patin Fish with Fermented Chilli & Garlic			28	蜜汁芥末酱鱼片	Sliced Fish with Honey Mustard Sauce			29	麦片香活虾	Wok-fried Prawns with Cereal			30	七味脆银鱼	Deep Fried Crispy Silver Bait Fish			31	豉椒炒青口	Wok-fried Mussels with Spicy Bean Sauce																																										
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 <p>法国芝士蛋糕新登场 每人敬送一份温馨提示： 芝士蛋糕需要25分钟解冻 请提前order</p> <p>Complimentary Famous French Cheese Cake One serving only per diner The Cheese Cake need 25 minutes to defreeze, please order in-advance</p>	<p>Business Hours: Lunch – 11.30am – 3.00pm Dinner – 6.00pm – 10.00pm Last dish order - Lunch by 2.30 pm - Dinner by 9.30pm</p> <p>最少3位成人 Min. 3 Adults</p>	<table border="1"> <tr> <th colspan="2">家禽, 肉</th> <th colspan="3">Poultry & Meat</th> </tr> <tr> <td>32</td> <td>潮州卤水鹅片</td> <td>Braised Goose Meat in Teochew Style</td> <td></td> <td></td> </tr> <tr> <td>33</td> <td>酥炸脆鸡翼</td> <td>Crispy-fried Chicken Wing</td> <td></td> <td></td> </tr> <tr> <td>34</td> <td>麻辣烧鸡</td> <td>Crispy Roasted Chicken with Mala Sauce</td> <td></td> <td></td> </tr> <tr> <td>35</td> <td>烧汁排骨</td> <td>Wok-fried Pork Ribs with Honey BBQ Sauce</td> <td></td> <td></td> </tr> <tr> <td>36</td> <td>酸甜咕嚕肉</td> <td>Wok-fried Sweet & Sour Pork</td> <td></td> <td></td> </tr> <tr> <td>37</td> <td>日式酱爆鹿肉</td> <td>Wok-fried Venison with Japanese Teriyaki Sauce</td> <td></td> <td></td> </tr> <tr> <td>38</td> <td>东坡肉配荷叶包</td> <td>Braised Dong Po Pork Belly served with Steamed Bun</td> <td></td> <td></td> </tr> <tr> <th colspan="2">豆腐, 蔬菜</th> <th colspan="3">Tofu & Vegetable</th> </tr> <tr> <td>39</td> <td>星洲辣椒豆腐虾</td> <td>Tofu & Prawns cooked in Chili Crab Style</td> <td></td> <td></td> </tr> <tr> <td>40</td> <td>鱼香茄子</td> <td>Braised Eggplant with Minced Pork</td> <td></td> <td></td> </tr> <tr> <td>41</td> <td>马来风光</td> <td>Wok-fried Kang Kong with Sambal</td> <td></td> <td></td> </tr> <tr> <td>42</td> <td>三皇蛋苋菜</td> <td>Poached Local Spinach with Three Type of Egg</td> <td></td> <td></td> </tr> <tr> <td>43</td> <td>蒜茸芥兰仔</td> <td>Stir-fried Baby Kai Lan with Garlic</td> <td></td> <td></td> </tr> </table>	家禽, 肉		Poultry & Meat			32	潮州卤水鹅片	Braised Goose Meat in Teochew Style			33	酥炸脆鸡翼	Crispy-fried Chicken Wing			34	麻辣烧鸡	Crispy Roasted Chicken with Mala Sauce			35	烧汁排骨	Wok-fried Pork Ribs with Honey BBQ Sauce			36	酸甜咕嚕肉	Wok-fried Sweet & Sour Pork			37	日式酱爆鹿肉	Wok-fried Venison with Japanese Teriyaki Sauce			38	东坡肉配荷叶包	Braised Dong Po Pork Belly served with Steamed Bun			豆腐, 蔬菜		Tofu & Vegetable			39	星洲辣椒豆腐虾	Tofu & Prawns cooked in Chili Crab Style			40	鱼香茄子	Braised Eggplant with Minced Pork			41	马来风光	Wok-fried Kang Kong with Sambal			42	三皇蛋苋菜	Poached Local Spinach with Three Type of Egg			43	蒜茸芥兰仔	Stir-fried Baby Kai Lan with Garlic		
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<p>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)</p>	<p>请别浪费食物, 剩余食物会按每100克 \$2++收费 Wastage food will be charged \$2++ per 100gm</p>	<table border="1"> <tr> <th colspan="2">面, 饭</th> <th colspan="3">Noodles & Rice</th> </tr> <tr> <td>44</td> <td>万兴招牌炒饭</td> <td>Ban Heng Signature Fried Rice</td> <td></td> <td></td> </tr> <tr> <td>45</td> <td>干烧伊府面</td> <td>Braised Ee-fu Noodles with Mushrooms</td> <td></td> <td></td> </tr> <tr> <td>46</td> <td>家乡炒面线</td> <td>Wok-fried MeeSua in Hong Kong Style</td> <td></td> <td></td> </tr> <tr> <td>47</td> <td>什锦滑蛋河粉</td> <td>Fried Hor Fun with Sliced Fish in Egg Gravy</td> <td></td> <td></td> </tr> <tr> <td>48</td> <td>黄金炸馒头</td> <td>Deep-fried Sweet Buns</td> <td></td> <td></td> </tr> </table>	面, 饭		Noodles & Rice			44	万兴招牌炒饭	Ban Heng Signature Fried Rice			45	干烧伊府面	Braised Ee-fu Noodles with Mushrooms			46	家乡炒面线	Wok-fried MeeSua in Hong Kong Style			47	什锦滑蛋河粉	Fried Hor Fun with Sliced Fish in Egg Gravy			48	黄金炸馒头	Deep-fried Sweet Buns																																										
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<p>繁忙时段请自助: 炒饭, 炒面线, 鱼腩羹, 小吃, 冷热甜品, 冰淇淋, 冷热饮品, 爆米花 (备货有限, 售完为止)</p> <p>Peak Period Self-service: Appetizers, Fried Rice/Noodles, Soup, Dessert, Ice Cream, Cold/Hot Beverage & Popcorn (While stock last)</p>	<p>A</p>																																																																							

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<p>Chinese New Year Period 农历新年期间 (19 Jan 2019 to 30 Jan 2019)</p>	<p>大人 () 位</p>	1	原粒十头鲍鱼	Braised 10-Headed Abalone in Brown Sauce	
<p>Adult: \$38.80 ++ Per Pax</p> 	<p>小孩 () 位</p>	2	辣椒 或 黑椒蟹	Chilli or Black Pepper Crab (Please choose one flavour)	
<p>Business Hours: Lunch – 11.30am – 3.00pm Dinner – 6.00pm – 10.00pm Last dish order - Lunch by 2.30 pm - Dinner by 9.30pm</p>	<p>最少3位成人 Min. 3 Adults</p>	3	滋补药膳活虾	Drunken Live Prawns with Chinese Herbs	
<p>FIXED PRICE FOR CHILD Child: \$16.80 ++ Per Pax (Child height from 100cm to 140cm, Child height below 100cm FOC)</p>	<p>自助餐所有食品包括蛋糕 豆花, 泡泡茶, 冰淇淋 只限堂食, 不可打包! All buffet food, desserts & drinks are for dine-in only, NOT for take-away</p>	4	港蒸 或 油浸笋壳鱼	Steamed Soon Hock or Deep-fried Soon Hock (Please choose one cooking style)	
<p>Tea, Snacks and Towel (茶水, 湿纸巾, 杂豆) @ \$2/pax All Prices are subjected to 7% GST and 10% Service Charge.</p>	<p>我们将根据您的人数 决定菜的份量 提供小份给3至5人 提供大份给6至10人</p>	5	粉丝蒸扇贝	Steamed Half Shell Clam with Vermicelli & Garlic	
<p>请别浪费食物, 剩余食物会按每100克 \$2++收费 Wastage food will be charged \$2++ per 100gm</p>	<p>农历新年 中餐任点任吃 午餐/晚餐 Lunch & Dinner CNY Buffet Menu</p>	6	日式天妇罗炸虾	Deep-fried Double Tail Tempura Shrimp	
<p>买3送1任点任吃自助餐促销 1 dines free with every 3 paying adults 买3送1促销不包括星期六晚餐和星期天午餐以及公假午餐和晚餐 Promotion not valid on Sat Dinner, Sun Lunch & PH Lunch & Dinner 本公司保留权利随时更改菜单与价钱以及任何促销条例 We reserved the right to make any changes including change in price, content, terms, at any time without prior notice.</p>	<p>B</p>	港式点心 *只限午餐时段 (Items 8 -19) Hong Kong Dim Sum *Available for lunch only			
8	蟹黄蒸烧卖(4粒)	Steamed Siew Mai with Crab Roes		件/ Pieces	
9	蜜汁叉烧包(4粒)	Steamed Barbecued Pork Bun			
10	迷你笋粿(4粒)	Steamed Mini Soon Kueh			
11	万兴虾饺皇(4粒)	Steamed Shrimp Dumplings			
12	日式单尾天妇罗炸虾(4件)	Deep-fried Single Tail Tempura Shrimp (4 pieces)			
13	火腿芝士卷(4件)	Deep-fried Cheese & Ham Roll			
14	沙律明虾角(4粒)	Deep-fried Shrimp Dumplings			
15	青芥末香芒虾筒(4件)	Deep Fried Prawn Mango Rolls with Wasabi			
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17	腊味萝卜糕(4件)	Pan-fried Carrot Cakes with Chinese Sausage			
18	酥炸榴莲球(4件)	Deep-fried Durian Ball			
19	炸香蕉天妇罗(4件)	Deep-fried Banana Tempura			
<p style="text-align: center;">汤羹类 Soup</p>					
20	干贝蟹肉鱼翅(只限点一次)	Shark's Fin Soup with Crabmeat (One serving only)			
21	海味鱼鳔羹	Fish Maw Soup with Seafood			
22	时日老火汤	Soup of the Day			
<p style="text-align: center;">餐前小菜 Appetizers</p>					
23	鸡松炸茄子	Deep-fried Egg Plant with Chicken Floss			
24	花雕酒醉鸡	Drunken Chicken			
25	泰式海蜇丝	Jelly Fish in Thai Style			
26	潮式炸虾枣	Deep-fried Prawn Rolls			
27	香脆烤素方	Deep-fried Beancurd Skin			
28	蒜泥白肉	Sliced Cold Pork with Mashed Garlic			
29	烟熏鹅片	Sliced Smoked Goose Meat			
30	咸蛋黄香脆鱼皮(只限点一次)	Salted Egg Yolk Fish Skin (One serving only)			
<p style="text-align: center;">请翻至后有更多菜肴 Kindly turn to next page for more dishes</p>					

<p>万兴@乌节中央城 0119 BAN HENG @ ORCHARD CENTRAL #11-01/02 Orchard Central Tel : 6238 1516 / 6238 7816</p>	<p>桌号</p> <p>大人 () 位</p> <p>小孩 () 位</p>	<p>家禽, 肉 Poultry & Meat</p> <p>31 潮州卤水鹅片 Braised Goose Meat in Teochew Style</p> <p>32 酥炸脆鸡翼 Crispy-fried Chicken Wing</p> <p>33 麻辣烧鸡 Crispy Roasted Chicken with Mala Sauce</p> <p>34 烧汁排骨 Wok-fried Pork Ribs with Honey BBQ Sauce</p> <p>35 酸甜咕嚕肉 Wok-fried Sweet & Sour Pork</p> <p>36 黑椒牛肉片 Wok-fried Beef with Black Pepper Sauce</p> <p>37 日式酱爆鹿肉 Wok-fried Venison with Japanese Teriyaki Sauce</p> <p>38 东坡肉配荷叶包 Braised Dong Po Pork Belly served with Steamed Bun</p>
<p> 法国芝士蛋糕新登场 每人敬送一份温馨提示: 芝士蛋糕需要25分钟解冻 请提前order</p> <p>Complimentary Famous French Cheese Cake One serving only per diner The Cheese Cake need 25 minutes to defreeze, please order in-advance</p>	<p>Business Hours: Lunch – 11.30am – 3.00pm Dinner – 6.00pm – 10.00pm Last dish order - Lunch by 2.30 pm - Dinner by 9.30pm</p>	<p>海鲜类 Seafood</p> <p>39 剁椒蒸巴汀鱼 Steamed Patin Fish with Fermented Chilli & Garlic</p> <p>40 印尼式金凤鱼 Deep-fried Golden Phoenix in Indonesian Style</p> <p>41 X0酱炒鱼片 Stir Fried Sliced Fish with XO Sauce</p> <p>42 麦片香活虾 Wok-fried Prawns with Cereal</p> <p>43 七味脆银鱼 Deep Fried Crispy Silver Bait Fish</p> <p>44 姜葱炒生鱼片 Wok-fried Sliced Fish with Spring Onion & Ginger</p> <p>45 风味烧汁虾 Wok-fried Prawns with Special BBQ Sauce</p> <p>46 豉椒炒青口 Wok-fried Mussels with Spicy Bean Sauce</p>
<p>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)</p>	<p>最少3位成人 Min. 3 Adults</p>	<p>豆腐, 蔬菜 Tofu & Vegetable</p> <p>47 星洲辣椒豆腐虾 Tofu & Prawns cooked in Chili Crab Style</p> <p>48 鱼香茄子 Braised Eggplant with Minced Pork</p> <p>49 马来风光 Wok-fried Kang Kong with Sambal</p> <p>50 三皇蛋苋菜 Poached Local Spinach with Three Type of Egg</p> <p>51 蒜茸芥兰仔 Stir-fried Baby Kai Lan with Garlic</p> <p>52 红烧野菌豆腐 Braised Tofu with Mushroom & Vegetables</p> <p>53 干贝丝西兰花 Stir-fried Broccoli with Sshedded Dry Scallop</p>
<p>请别浪费食物, 剩余食物会按每100克 \$2++收费 Wastage food will be charged \$2++ per 100gm</p>	<p>农历新年 中餐任点任吃 午餐/晚餐 Lunch & Dinner CNY Buffet Menu</p>	<p>面, 饭 Noodles & Rice</p> <p>54 万兴招牌炒饭 Ban Heng Signature Fried Rice</p> <p>55 干烧伊府面 Braised Ee-fu Noodles with Mushrooms</p> <p>56 家乡炒面线 Wok-fried MeeSua in Hong Kong Style</p> <p>57 什锦滑蛋河粉 Fried Hor Fun with Sliced Fish in Egg Gravy</p> <p>58 黄金炸馒头 Deep-fried Sweet Buns</p>
<p>请凭您桌上的点菜单向 服务人员领取, 只限堂食不可打包 Kindly bring your order chit for redemption. Dine in only not for take away</p>	<p>B</p>	<p>甜品 Dessert</p> <p>59 什果香茅冻 Grass Jelly with Fruits</p> <p>60 班兰仙草冻 Chilled Glass Jelly in Pandan Flavour</p> <p>61 柠香海底椰 Chilled Lemon Sea Coconut</p> <p>62 潮式香芋泥 Sweetened Yam Paste in Teochew Style</p>
<p>We serve Small portion for 3-5 pax Large portion for 6-10 pax</p>	<p>B</p>	<p>63 精选糕点(每人只限点一件, 口味任选) Cake Selection Limited to one piece per diner / choice of flavour from A,B)</p> <p>A 法国芝士蛋糕 French Assorted Cheese Cake 件/ Pieces</p> <p>B 印尼千层糕 Thousand Layer Cake 件/ Pieces</p>
<p>繁忙时段请自助: 炒饭, 炒面线, 鱼腩羹, 小吃, 冷热甜品, 冰淇淋, 冷热饮品, 爆米花 (备货有限, 售完为止)</p>	<p>B</p>	<p>Peak Period Self-service: Appetizers, Fried Rice/Noodles, Soup, Dessert, Ice Cream, Cold/Hot Beverage & Popcorn</p>