

万兴@乌节中央城 0418 BAN HENG @ ORCHARD CENTRAL #11-01/02 Orchard Central Tel : 6238 1516 / 6238 7816	桌号 大人 () 位 小孩 () 位	BUFFET MENU A / 中餐任点任吃 Minimum 3 Adults/最少3位成人					
		港式点心 *只限午餐时段 (Items 1 -16) Hong Kong Dim Sum *Available for lunch only					
Mon to Fri 星期一至星期五 \$25.80 ++ Per Pax Adult:	Business Hours: Lunch – 11.30am – 3.00pm Dinner – 6.00pm – 10.00pm Last dish order - Lunch by 2.30 pm - Dinner by 9.30pm	1	蟹黄蒸烧卖 (4粒)	Steamed Siew Mai with Crab Roes			
Sat & Sun, Eve of PHs 星期六, 星期日, 公假前夕 \$28.80 ++ Per Pax Adult:		2	蜜汁叉烧包 (4粒)	Steamed Barbecued Pork Bun			
		Public Holidays 公共假期 \$30.80 ++ Per Pax Adult:	3	蒜蓉蒸排骨 (1笼)	Steamed Pork Ribs with Minced Garlic		
FIXED PRICE FOR CHILD Child: \$14.80 ++ Per Pax (Child height from 100cm to 140cm, Child height below 100cm FOC)			4	迷你笋粿 (4粒)	Steamed Mini Soon Kueh		
		Tea, Snacks and Towel (茶水, 湿纸巾, 杂豆) @ \$2/pax All Prices are subjected to 7% GST and 10% Service Charge.	5	蛋黄流沙包 (3粒)	Steamed Salted Egg Yolk " Liu Sha " Bun		
自助餐所有食品 只限堂食, 不可打包 All buffet food is for dine-in only, not for take-away			6	万兴虾饺皇 (4粒)	Steamed Shrimp Dumplings		
		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.	7	潮州韭菜水晶球 (4粒)	Steamed Crystal Chive Dumpling with Shrimp		
中餐任点任吃 午餐/晚餐 Lunch & Dinner Buffet Menu A			8	日式单尾天妇罗炸虾 (4件)	Deep-fried Single Tail Tempura Shrimp (4 pieces)		
		最少3位成人 Min. 3 Adults 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	9	酥炸汉堡虾 (4件)	Deep-fried Breaded Patty Shrimps		
汤羹类 Soup			10	沙律明虾角 (4粒)	Deep-fried Shrimp Dumplings		
	餐前小菜 Appetizers	11	青芥末香芒虾筒 (4件)	Deep Fried Prawn Mango Rolls with Wasabi			
干贝蟹肉鱼翅 (只限点一次) Shark's Fin Soup with Crabmeat (One serving only)		12	鲜虾腐皮卷 (4件)	Deep-fried Shrimp Rolls in Beancurd Skin			
	海味鱼鳔羹 Fish Maw Soup with Seafood	13	腊味萝卜糕 (4件)	Pan-fried Carrot Cakes with Chinese Sausage			
时日老火汤 Soup of the Day		14	火腿芝士卷 (4件)	Deep-fried Cheese & Ham Roll			
	鸡松炸茄子 Deep-fried Egg Plant with Chicken Floss	15	富贵粉丝春卷 (1件) (每位只限点1次)	Deep-fried Shrimps Roll with Vermicelli and Mushroom (1 piece) (Limited to one serving per person)			
花雕酒醉鸡 Drunken Chicken		16	千丝龙须卷 (1件) (每位只限点1次)	Phoenix Prawn with Cheese & Ham (1 piece) (Limited to one serving per person)			
	泰式海蜇丝 Jelly Fish in Thai Style	17	时日老火汤	Soup of the Day			
潮式炸虾枣 Deep-fried Prawn Rolls		18	鸡松炸茄子	Deep-fried Egg Plant with Chicken Floss			
	香脆烤素方 Deep-fried Beancurd Skin	19	花雕酒醉鸡	Drunken Chicken			
烟熏鹅片 Sliced Smoked Goose Meat		20	泰式海蜇丝	Jelly Fish in Thai Style			
	咸蛋黄香脆鱼皮 (只限点一次) Salted Egg Yolk Fish Skin (One serving only)	21	潮式炸虾枣	Deep-fried Prawn Rolls			
22		香脆烤素方	Deep-fried Beancurd Skin				
23	烟熏鹅片	Sliced Smoked Goose Meat					
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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>香煎西柠鸡</td> <td>Deep-fried Chicken with Lemon Sauce</td> <td></td> <td></td> </tr> <tr> <td>35</td> <td>烧汁一口肉</td> <td>Wok-fried Pork Chop with Honey BBQ Sauce</td> <td></td> <td></td> </tr> <tr> <td>36</td> <td>蜜汁醋香骨</td> <td>Wok-fried Spare Ribs with Honey Vinegar Sauce</td> <td></td> <td></td> </tr> <tr> <td>37</td> <td>酸甜咕嚕肉</td> <td>Wok-fried Sweet & Sour Pork</td> <td></td> <td></td> </tr> <tr> <td>38</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>39</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> </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	香煎西柠鸡	Deep-fried Chicken with Lemon Sauce			35	烧汁一口肉	Wok-fried Pork Chop with Honey BBQ Sauce			36	蜜汁醋香骨	Wok-fried Spare Ribs with Honey Vinegar Sauce			37	酸甜咕嚕肉	Wok-fried Sweet & Sour Pork			38	日式酱爆鹿肉	Wok-fried Venison with Japanese Teriyaki Sauce			39	东坡肉配荷叶包	Braised Dong Po Pork Belly served with Steamed Bun		
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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">豆腐, 蔬菜</th> <th colspan="3">Tofu & Vegetable</th> </tr> <tr> <td>40</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>41</td> <td>泰式豆腐</td> <td>Deep-Fried Tofu with Thai Sauce</td> <td></td> <td></td> </tr> <tr> <td>42</td> <td>马来风光</td> <td>Wok-fried Kang Kong with Sambal</td> <td></td> <td></td> </tr> <tr> <td>43</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>44</td> <td>蒜茸芥兰仔</td> <td>Stir-fried Baby Kai Lan with Garlic</td> <td></td> <td></td> </tr> </table>	豆腐, 蔬菜		Tofu & Vegetable			40	星洲辣椒豆腐虾	Tofu & Prawns cooked in Chili Crab Style			41	泰式豆腐	Deep-Fried Tofu with Thai Sauce			42	马来风光	Wok-fried Kang Kong with Sambal			43	三皇蛋苋菜	Poached Local Spinach with Three Type of Egg			44	蒜茸芥兰仔	Stir-fried Baby Kai Lan with Garlic																	
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<p>Sat & Sun, Eve of PHs 星期六, 星期日, 公假前夕 Adult: \$35.80 ++ Per Pax</p>	<p>Lunch – 11.30am – 3.00pm Dinner – 6.00pm – 10.00pm</p>	<p>港式点心 *只限午餐时段 (Items 7 -18) Hong Kong Dim Sum *Available for lunch only</p> <table border="1"> <tr> <td>7</td> <td>蟹黄蒸烧卖(4粒)</td> <td>Steamed Siew Mai with Crab Roes</td> <td></td> <td></td> <td></td> </tr> <tr> <td>8</td> <td>蜜汁叉烧包(4粒)</td> <td>Steamed Barbecued Pork Bun</td> <td></td> <td></td> <td></td> </tr> <tr> <td>9</td> <td>迷你笋粿(4粒)</td> <td>Steamed Mini Soon Kueh</td> <td></td> <td></td> <td></td> </tr> <tr> <td>10</td> <td>万兴虾饺皇(4粒)</td> <td>Steamed Shrimp Dumplings</td> <td></td> <td></td> <td></td> </tr> <tr> <td>11</td> <td>日式单尾天妇罗炸虾(4件)</td> <td>Deep-fried Single Tail Tempura Shrimp (4 pieces)</td> <td></td> <td></td> <td></td> </tr> <tr> <td>12</td> <td>酥炸汉堡虾(4件)</td> <td>Deep-fried Breaded Patty Shrimps</td> <td></td> <td></td> <td></td> </tr> <tr> <td>13</td> <td>沙律明虾角(4粒)</td> <td>Deep-fried Shrimp Dumplings</td> <td></td> <td></td> <td></td> </tr> <tr> <td>14</td> <td>青芥末香芒虾筒(4件)</td> <td>Deep Fried Prawn Mango Rolls with Wasabi</td> <td></td> <td></td> <td></td> </tr> <tr> <td>15</td> <td>鲜虾腐皮卷(4件)</td> <td>Deep-fried Shrimp Rolls in Beancurd Skin</td> <td></td> <td></td> <td></td> </tr> <tr> <td>16</td> <td>腊味萝卜糕(4件)</td> <td>Pan-fried Carrot Cakes with Chinese Sausage</td> <td></td> <td></td> <td></td> </tr> <tr> <td>17</td> <td>火腿芝士卷(4件)</td> <td>Deep-fried Cheese & Ham Roll</td> <td></td> <td></td> <td></td> </tr> <tr> <td>18</td> <td>富贵粉丝春卷(1件) (每位只限点1次)</td> <td>Deep-fried Shrimps Roll with Vermicelli and Mushroom (1 piece) (Limited to one serving per person)</td> <td></td> <td></td> <td></td> </tr> </table>	7	蟹黄蒸烧卖(4粒)	Steamed Siew Mai with Crab Roes				8	蜜汁叉烧包(4粒)	Steamed Barbecued Pork Bun				9	迷你笋粿(4粒)	Steamed Mini Soon Kueh				10	万兴虾饺皇(4粒)	Steamed Shrimp Dumplings				11	日式单尾天妇罗炸虾(4件)	Deep-fried Single Tail Tempura Shrimp (4 pieces)				12	酥炸汉堡虾(4件)	Deep-fried Breaded Patty Shrimps				13	沙律明虾角(4粒)	Deep-fried Shrimp Dumplings				14	青芥末香芒虾筒(4件)	Deep Fried Prawn Mango Rolls with Wasabi				15	鲜虾腐皮卷(4件)	Deep-fried Shrimp Rolls in Beancurd Skin				16	腊味萝卜糕(4件)	Pan-fried Carrot Cakes with Chinese Sausage				17	火腿芝士卷(4件)	Deep-fried Cheese & Ham Roll				18	富贵粉丝春卷(1件) (每位只限点1次)	Deep-fried Shrimps Roll with Vermicelli and Mushroom (1 piece) (Limited to one serving per person)			
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<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>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>自助餐所有食品 只限堂食, 不可打包 All buffet food is for dine-in only, not for take-away</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>汤羹类 Soup</p> <table border="1"> <tr> <td>19</td> <td>干贝蟹肉鱼翅(只限点一次)</td> <td>Shark's Fin Soup with Crabmeat (One serving only)</td> <td></td> <td></td> <td></td> </tr> <tr> <td>20</td> <td>海味鱼鳔羹</td> <td>Fish Maw Soup with Seafood</td> <td></td> <td></td> <td></td> </tr> <tr> <td>21</td> <td>时日老火汤</td> <td>Soup of the Day</td> <td></td> <td></td> <td></td> </tr> </table>	19	干贝蟹肉鱼翅(只限点一次)	Shark's Fin Soup with Crabmeat (One serving only)				20	海味鱼鳔羹	Fish Maw Soup with Seafood				21	时日老火汤	Soup of the Day																																																									
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<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>中餐任点任吃 午餐/晚餐 Lunch & Dinner Buffet Menu</p> <p>B</p>	<p>餐前小菜 Appetizers</p> <table border="1"> <tr> <td>22</td> <td>鸡松炸茄子</td> <td>Deep-fried Egg Plant with Chicken Floss</td> <td></td> <td></td> <td></td> </tr> <tr> <td>23</td> <td>花雕酒醉鸡</td> <td>Drunken Chicken</td> <td></td> <td></td> <td></td> </tr> <tr> <td>24</td> <td>泰式海蜇丝</td> <td>Jelly Fish in Thai Style</td> <td></td> <td></td> <td></td> </tr> <tr> <td>25</td> <td>潮式炸虾枣</td> <td>Deep-fried Prawn Rolls</td> <td></td> <td></td> <td></td> </tr> <tr> <td>26</td> <td>香脆烤素方</td> <td>Deep-fried Vegetarian Duck</td> <td></td> <td></td> <td></td> </tr> <tr> <td>27</td> <td>上素炸春卷</td> <td>Deep-fried Beancurd Skin</td> <td></td> <td></td> <td></td> </tr> <tr> <td>28</td> <td>咸蛋黄香脆鱼皮(只限点一次)</td> <td>Salted Egg Yolk Fish Skin (One serving only)</td> <td></td> <td></td> <td></td> </tr> </table> <p>请翻至后有更多菜肴 Kindly turn to next page for more dishes</p>	22	鸡松炸茄子	Deep-fried Egg Plant with Chicken Floss				23	花雕酒醉鸡	Drunken Chicken				24	泰式海蜇丝	Jelly Fish in Thai Style				25	潮式炸虾枣	Deep-fried Prawn Rolls				26	香脆烤素方	Deep-fried Vegetarian Duck				27	上素炸春卷	Deep-fried Beancurd Skin				28	咸蛋黄香脆鱼皮(只限点一次)	Salted Egg Yolk Fish Skin (One serving only)																																	
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万兴@乌节中央城 0418
BAN HENG @ ORCHARD CENTRAL
 #11-01/02 Orchard Central
Tel : 6238 1516 / 6238 7816



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

Complimentary

Famous French Cheese Cake
 One serving only per diner
 The Cheese Cake need 25 minutes
 to defreeze, please order in-advance

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

We serve **Small portion for 3-5 pax**
Large portion for 6-10 pax

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)

Peak Period Self-service: Appetizers,
 Fried Rice/Noodles, Soup, Dessert,
 Ice Cream, Cold/Hot Beverage & Popcorn

桌号

大人()位

小孩()位

Business Hours:
 Lunch –
 11.30am – 3.00pm
 Dinner –
 6.00pm – 10.00pm
 Last dish order
 - Lunch by 2.30 pm
 - Dinner by 9.30pm

最少3位成人
Min. 3 Adults

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

中餐任点任吃
午餐/晚餐

Lunch & Dinner

Buffet Menu

B

家禽, 肉

- 29 潮州卤水鹅片
- 30 酥炸脆鸡翼
- 31 香煎西柠鸡
- 32 烧汁一口肉
- 33 蜜汁醋香骨
- 34 酸甜咕嚕肉
- 35 黑椒牛肉片
- 36 日式酱爆鹿肉
- 37 东坡肉配荷叶包
- 38 烟熏鹅片

海鲜类

- 39 蒜茸蒸金目鲈
- 40 荷香金凤鱼
- 41 葡京炸鱼片
- 42 麦片香活虾
- 43 青芥末虾仁
- 44 姜葱炒生鱼片
- 45 风味烧汁虾
- 46 豉椒炒青口

豆腐, 蔬菜

- 47 星洲辣椒豆腐虾
- 48 泰式豆腐
- 49 马来风光
- 50 三皇蛋苋菜
- 51 蒜茸芥兰仔
- 52 红烧野菌豆腐
- 53 蟹肉西兰花

面, 饭

- 54 万兴招牌炒饭
- 55 干烧伊府面
- 56 家乡炒面线
- 57 什锦滑蛋河粉
- 58 黄金炸馒头

甜品

- 59 什果香茅冻
- 60 班兰仙草冻
- 61 柠香海底椰
- 62 潮式香芋泥
- 63 法国芝士蛋糕 (每位限1次)

Poultry & Meat

- Braised Goose Meat in Teochew Style
- Crispy-fried Chicken Wing
- Deep-fried Chicken with Lemon Sauce
- Wok-fried Pork Chop with Honey BBQ Sauce
- Wok-fried Spare Ribs with Honey Vinegar Sauce
- Wok-fried Sweet & Sour Pork
- Wok-fried Beef with Black Pepper Sauce
- Wok-fried Venison with Japanese Teriyaki Sauce
- Braised Dong Po Pork Belly served with Steamed Bun
- Sliced Smoked Goose Meat

Seafood

- Steamed Seabass with Minced Garlic
- Deep-fried Golden Phoenix in Lotus Leaf
- Deep-Fried Sliced Fish with Sweet & Sour Mayo
- Wok-fried Prawns with Cereal
- Prawns with Wasabi Mayo
- Wok-fried Sliced Fish with Spring Onion & Ginger
- Wok-fried Prawns with Special BBQ Sauce
- Wok-fried Mussels with Spicy Bean Sauce

Tofu & Vegetable

- Tofu & Prawns cooked in Chili Crab Style
- Deep-Fried Tofu with Thai Sauce
- Wok-fried Kang Kong with Sambal
- Poached Local Spinach with Three Type of Egg
- Stir-fried Baby Kai Lan with Garlic
- Braised Tofu with Mushroom & Vegetables
- Stir-fried Broccoli with Crabmeat

Noodles & Rice

- Ban Heng Signature Fried Rice
- Braised Ee-fu Noodles with Mushrooms
- Wok-fried MeeSua in Hong Kong Style
- Fried Hor Fun with Sliced Fish in Egg Gravy
- Deep-fried Sweet Buns

Dessert

- Grass Jelly with Fruits
- Chilled Glass Jelly in Pandan Flavour
- Chilled Lemon Sea Coconut
- Sweetened Yam Paste in Teochew Style
- French Assorted Cheese Cake (One serving per person)