


<b>万兴@乌节中央城 0118</b> BAN HENG @ ORCHARD CENTRAL #11-01/02 Orchard Central <b>Tel : 6238 1516 / 6238 7816</b>	<b>桌号</b>	<b>BUFFET MENU A / 中餐任点任吃</b> Minimum 3 Adults/最少3位成人					
		<b>港式点心 *只限午餐时段 (Items 1 -16) Hong Kong Dim Sum</b> *Available for lunch only					
<b>Mon to Fri 星期一至星期五</b> <b>\$25.80 ++</b> Per Pax Adult:	大人 ( ) 位	1	蟹黄蒸烧卖 (4粒)	Steamed Siew Mai with Crab Roes			
	<b>Sat &amp; Sun, Eve of PHs</b> 星期六, 星期日, 公假前夕 <b>\$28.80 ++</b> Per Pax Adult:	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	2	蜜汁叉烧包 (4粒)	Steamed Barbecued Pork Bun		
3			蒜蓉蒸排骨 (1笼)	Steamed Pork Ribs with Minced Garlic			
<b>Public Holidays 公共假期</b> <b>\$30.80 ++</b> Per Pax Adult:	<b>最少3位成人</b> <b>Min. 3 Adults</b>	4	迷你笋粿 (4粒)	Steamed Mini Soon Kueh			
		5	蛋黄流沙包 (3粒)	Steamed Salted Egg Yolk " Liu Sha " Bun			
<b>FIXED PRICE FOR CHILD</b> Child: <b>\$14.80 ++</b> Per Pax (Child height from 100cm to 140cm, Child height below 100cm FOC)	请别浪费食物, 剩余食物会按每100克 <b>\$2++</b> 收费 Wastage food will be charged \$2++ per 100gm	6	万兴虾饺皇 (4粒)	Steamed Shrimp Dumplings			
		7	潮州韭菜水晶球 (4粒)	Steamed Crystal Chive Dumpling with Shrimp			
<b>Tea, Snacks and Towel</b> (茶水, 湿纸巾, 杂豆) @ \$2/pax All Prices are subjected to 7% GST and 10% Service Charge.	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	8	日式单尾天妇罗炸虾 (4件)	Deep-fried Single Tail Tempura Shrimp (4 pieces)			
		9	酥炸汉堡虾 (4件)	Deep-fried Breaded Patty Shrimps			
<b>自助餐所有食品</b> <b>只限堂食, 不可打包</b> All buffet food is for dine-in only, not for take-away	<b>中餐任点任吃</b> <b>午餐/晚餐</b> <b>Lunch &amp; Dinner</b> <b>Buffet Menu</b>	10	沙律明虾角 (4粒)	Deep-fried Shrimp Dumplings			
		11	青芥末香芒虾筒 (4件)	Deep Fried Prawn Mango Rolls with Wasabi			
<b>买3送1任点任吃自助餐促销</b> 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.	<b>A</b>	12	鲜虾腐皮卷 (4件)	Deep-fried Shrimp Rolls in Beancurd Skin			
		13	腊味萝卜糕 (4件)	Pan-fried Carrot Cakes with Chinese Sausage			
		<b>汤羹类</b>		<b>Soup</b>			
		17	干贝蟹肉鱼翅 (每桌只限点1次)	Shark's Fin Soup with Crabmeat (Limited to one serving per table)			
		<b>餐前小菜</b>		<b>Appetizers</b>			
		18	海味鱼鳔羹	Fish Maw Soup with Seafood			
		19	时日老火汤	Soup of the Day			
		20	鸡松炸茄子	Deep-fried Egg Plant with Chicken Floss			
		21	花雕酒醉鸡	Drunken Chicken			
		22	泰式海蜇丝	Jelly Fish in Thai Style			
		23	潮式炸虾枣	Deep-fried Prawn Rolls			
		24	香脆烤素方	Deep-fried Beancurd Skin			
		25	烟熏鹅片	Sliced Smoked Goose Meat			

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<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>中餐任点任吃</b> <b>午餐/晚餐</b> <b>Lunch &amp; Dinner</b></p>	<p><b>豆腐, 蔬菜</b> <b>Tofu &amp; Vegetable</b> 46 星洲辣椒豆腐虾 Tofu &amp; Prawns cooked in Chili Crab Style 47 泰式豆腐 Deep-Fried Tofu with Thai Sauce 48 马来风光 Wok-fried Kang Kong with Sambal 49 三皇蛋苋菜 Poached Local Spinach with Three Type of Egg 50 蒜茸芥兰仔 Stir-fried Baby Kai Lan with Garlic 51 红烧野菌豆腐 Braised Tofu with Mushroom &amp; Vegetables 52 蟹肉西兰花 Stir-fried Broccoli with Crabmeat</p>
<p>We serve <b>Small portion for 3-5 pax</b> <b>Large portion for 6-10 pax</b></p>	<p><b>Buffet Menu</b></p>	<p><b>面, 饭</b> <b>Noodles &amp; Rice</b> 53 万兴招牌炒饭 Ban Heng Signature Fried Rice 54 干烧伊府面 Braised Ee-fu Noodles with Mushrooms 55 家乡炒面线 Wok-fried MeeSua in Hong Kong Style 56 什锦滑蛋河粉 Fried Hor Fun with Sliced Fish in Egg Gravy 57 黄金炸馒头 Deep-fried Sweet Buns</p>
<p>繁忙时段请自助: 炒饭, 炒面线, 鱼腩汤, 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>B</b></p>	<p><b>甜品</b> <b>Dessert</b> 58 什果香茅冻 Grass Jelly with Fruits 59 班兰仙草冻 Chilled Glass Jelly in Pandan Flavour 60 柠香海底椰 Chilled Lemon Sea Coconut 61 潮式香芋泥 Sweetened Yam Paste in Teochew Style 62 法国芝士蛋糕(每位限1次) French Assorted Cheese Cake (One serving per person)</p>
<p>Peak Period Self-service: Appetizers, Fried Rice/Noodles, Soup, Dessert, Ice Cream, Cold/Hot Beverage &amp; Popcorn</p>		