

万兴@乌节中央城 0618-2
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,
 鱼鳔羹, 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
(While stock last)

桌号
 大人 () 位

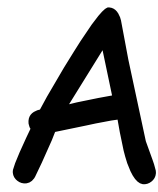
小孩 () 位

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



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	青芥末虾仁	Prawns with Wasabi Mayo		
31	豉椒炒青口	Wok-fried Mussels with Spicy Bean Sauce		
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		
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		
面, 饭		Noodles & Rice		
45	万兴招牌炒饭	Ban Heng Signature Fried Rice		
46	干烧伊府面	Braised Ee-fu Noodles with Mushrooms		
47	家乡炒面线	Wok-fried MeeSua in Hong Kong Style		
48	什锦滑蛋河粉	Fried Hor Fun with Sliced Fish in Egg Gravy		
49	黄金炸馒头	Deep-fried Sweet Buns		
甜品		Dessert		
50	什果香茅冻	Grass Jelly with Fruits		
51	班兰仙草冻	Chilled Glass Jelly in Pandan Flavour		
52	柠香海底椰	Chilled Lemon Sea Coconut		
53	潮式香芋泥	Sweetened Yam Paste in Teochew Style		
54	法国芝士蛋糕 (每位只限点一次)	French Assorted Cheese Cake (Limited to one serving per person)		

<p>万兴@乌节中央城 0618-2 BAN HENG @ ORCHARD CENTRAL #11-01/02 Orchard Central Tel : 6238 1516 / 6238 7816</p>	<p>桌号</p>	<p>CHEF'S RECOMMENDATION 厨师精选1-6只限点一次 One serving only for item 1-6</p>			
<p>Mon to Fri 星期一至星期五 Adult: \$32.80 ++ Per Pax</p>	<p>大人()位</p>	1	原粒十头鲍鱼	Braised 10-Headed Abalone in Brown Sauce	
<p>Sat & Sun, Eve of PHs 星期六, 星期日, 公假前夕 Adult: \$35.80 ++ 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>Public Holidays 公共假期 Adult: \$37.80 ++ Per Pax</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>	3	滋补药膳活虾	Drunken Live Prawns with Chinese Herbs	
<p>FIXED PRICE FOR CHILD Child: \$14.80 ++ 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>	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>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>港式点心 *只限午餐时段 (Items 7 -18) Hong Kong Dim Sum *Available for lunch only</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>	7	蟹黄蒸烧卖(4粒)	Steamed Siew Mai with Crab Roes	
<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>	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	火腿芝士卷(4件)	Deep-fried Cheese & Ham Roll	
		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	酥炸榴莲球(4件)	Deep-fried Durian Ball	
		18	炸香蕉天妇罗(4件)	Deep-fried Banana Tempura	
		<p>汤羹类 Soup</p>			
		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	
		<p>餐前小菜 Appetizers</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 Beancurd Skin	
		27	上素炸春卷	Homemade Vegetarian Spring Roll	
		28	咸蛋黄香脆鱼皮(只限点一次)	Salted Egg Yolk Fish Skin (One serving only)	
		<p>请翻至后有更多菜肴</p>			
		<p>Kindly turn to next page for more dishes</p>			

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冰淇淋, 冷热饮品, 爆米花
(备货有限, 售完为止)

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Fried Rice/Noodles, Soup, Dessert,
Ice Cream, Cold/Hot Beverage & Popcorn

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大人()位

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最少3位成人

Min. 3 Adults

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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 剌椒蒸巴汀鱼
- 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 Patin Fish with Fermented Chilli & 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)