

万兴@乌节中央城 1218 BAN HENG @ ORCHARD CENTRAL #11-01/02 Orchard Central Tel : 6238 1516 / 6238 7816	桌号	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 \$26.80 ++ Per Pax Adult:	大人 () 位	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 \$29.80 ++ Per Pax Adult:	小孩 () 位	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			
Public Holidays 公共假期 \$31.80 ++ 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	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			
FIXED PRICE FOR CHILD Child: \$16.80 ++ Per Pax (Child height from 100cm to 140cm, Child height below 100cm FOC)	最少3位成人 Min. 3 Adults	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			
Tea, Snacks and Towel (茶水, 湿纸巾, 杂豆) @ \$2/pax All prices are subjected to 7% GST and 10% Service Charge.	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	8	日式单尾天妇罗炸虾 (4件)	Deep-fried Single Tail Tempura Shrimp (4 pieces)			
		9	火腿芝士卷 (4件)	Deep-fried Cheese & Ham Roll			
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	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	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			
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.	中餐任点任吃 午餐/晚餐 Lunch & Dinner Buffet Menu 	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			
		汤羹类		Soup			
		14	酥炸榴莲球 (4件)	Deep-fried Durian Ball			
		餐前小菜		Appetizers			
		15	炸香蕉天妇罗 (4件)	Deep-fried Banana Tempura			
		17	干贝蟹肉鱼翅 (只限点一次)	Shark's Fin Soup with Crabmeat (One serving only)			
		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			
		26	咸蛋黄香脆鱼皮 (只限点一次)	Salted Egg Yolk Fish Skin (One serving only)			
		请翻至后有更多菜肴		Kindly turn to next page for more dishes		Next Page	

<p>万兴@乌节中央城 1218 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>Mon to Fri 星期一至星期五 Adult: \$33.80 ++ 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: \$36.80 ++ 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: \$38.80 ++ 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: \$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>	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>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>	5	粉丝蒸扇贝	Steamed Half Shell Clam with Vermicelli & Garlic	
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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>	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	
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		10	迷你笋粿(4粒)	Steamed Mini Soon Kueh	
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		23	鸡松炸茄子	Deep-fried Egg Plant with Chicken Floss	
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		28	蒜泥白肉	Sliced Cold Pork with Mashed Garlic	
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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



家禽, 肉

- 31 潮州卤水鹅片
- 32 酥炸脆鸡翼
- 33 麻辣烧鸡
- 34 烧汁排骨
- 35 酸甜咕嚕肉
- 36 黑椒牛肉片
- 37 日式酱爆鹿肉
- 38 东坡肉配荷叶包

海鲜类

- 39 剁椒蒸巴汀鱼
- 40 印尼式金凤鱼
- 41 XO酱炒鱼片
- 42 麦片香活虾
- 43 七味脆银鱼
- 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 鱼香茄子
- 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 干贝丝西兰花

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 精选糕点 (每人只限点一件, 口味任选)

- A** 法国芝士蛋糕
- B** 印尼千层糕

Poultry & Meat

- Braised Goose Meat in Teochew Style
- Crispy-fried Chicken Wing
- Crispy Roasted Chicken with Mala Sauce
- Wok-fried Pork Ribs with Honey BBQ 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

Seafood

- Steamed Patin Fish with Fermented Chilli & Garlic
- Deep-fried Golden Phoenix in Indonesian Style
- Stir Fried Sliced Fish with XO Sauce
- Wok-fried Prawns with Cereal
- Deep Fried Crispy Silver Bait Fish
- 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
- Braised Eggplant with Minced Pork
- 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 Sliced Dry Scallop

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 件/ Pieces
- Thousand Layer Cake 件/ Pieces