

万兴@乌节中央城 1117
BAN HENG @ ORCHARD CENTRAL
#11-01/02 Orchard Central

Tel: 6238 1516 / 6238 7816

Mon to Fri Lunch

周一至周五 午餐

Adult: \$28.80 ++ Per Pax

**Sat & Sun & Eve of PHs
& PHs Lunch**

**拜六, 礼拜, 公期前夕
和公假 午餐**

Adult: \$34.80 ++ Per Pax

FIXED PRICE FOR CHILD

Child: \$14.80 ++ Per Pax
(Child height from 100cm to 140cm)
Child height below 100cm FOC

Chinese tea, pickles & towels
(茶水, 花生, 湿纸巾) @ \$2 per pax,
All prices quoted are subjected
to 10% service charge & 7% GST

We serve Small portion for 3-5 persons
Large portion for 6-10 persons
我们将根据您的人数决定菜的份量:
提供小份给三至五人/大份给六至十人

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.

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

**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
午餐菜单
Lunch
Buffet Menu**



Next Page →

CHEF'S RECOMMENDATION 厨师精选1-7只限点一次 one serving only for Item 1-7

1	原粒十头鲍鱼	Braised 10-Headed Abalone in Brown Sauce			
2	辣椒或黑椒蟹	Chilli or Black Pepper Crab (Kindly choose one flavour)			
3	滋补药膳活虾	Drunken Live Prawns with Chinese Herbs			
4	港蒸或油浸笋壳鱼	Steamed Soon Hock or Deep-fried Soon Hock (Kindly choose one flavour)			
5	粉丝蒸扇贝	Steamed Half Shell Clam with Vermicelli & Garlic			
6	干贝蟹肉鱼翅	Shark's Fin Soup with Crabmeat			
7	泰式炸扁鳕鱼	Deep-fried Halibut Cod Fish in Thai Style			

汤羹类 Soup

8	海味鱼鳔羹	Fish Maw Soup with Seafood			
9	时日老火汤	Soup of the Day			

餐前小菜 Appetizers

10	鸡松炸茄子	Deep-fried Egg Plant with Chicken Floss			
11	花雕酒醉鸡	Drunken Chicken			
12	泰式海蜇丝	Jelly Fish in Thai Style			
13	潮式炸虾枣	Deep-fried Prawn Rolls			
14	香脆烤素方	Deep-fried Vegetarian Duck			

港式点心 Hong Kong Dim Sum

15	蟹黄蒸烧卖(4粒)	Steamed Siew Mai with Crab Roes			
16	蜜汁叉烧包(4粒)	Steamed Barbecued Pork Bun			
17	蒜蓉蒸排骨(1笼)	Steamed Pork Ribs with Minced Garlic			
18	豉汁蒸凤爪(1笼)	Steamed Chicken Claws in Black Bean Sauce			
19	蛋黄流沙包(3粒)	Steamed Salted Egg Yolk " Liu Sha " Bun			
20	万兴虾饺皇(4粒)	Steamed Shrimp Dumplings			
21	潮州韭菜水晶球(4件)	Steamed Crystal Chive Dumpling with Shrimp			
22	日式天妇罗炸虾(4件)	Deep-fried Tempura Prawns			
23	酥炸汉堡虾(4件)	Deep-fried Breaded Patty Shrimps			
24	粉丝虾春卷(4件)	Deep-fried Spring Roll with Vermicelli Shrimps (One serving only)			
25	沙律明虾角(4粒)	Deep-fried Shrimp Dumplings			
26	青芥末香芒虾筒(4件)	Deep Fried Prawn Mango Rolls with Wasabi			
27	鲜虾腐皮卷(4件)	Deep-fried Shrimp Rolls in Beancurd Skin			
28	火腿芝士卷(4件)	Deep-fried Cheese & Ham Roll			
29	腊味萝卜糕(4件)	Pan-fried Carrot Cakes with Chinese Sausage			
30	千丝龙须卷(1件)	Phoenix Prawn with Cheese & Ham (1 piece)			

(只限点1次)

(One serving only)

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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

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
 (备货有限, 售完为止)

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Lunch -

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 Min. 3 Adults**

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中餐任点任吃
午餐菜单

Lunch

Buffet Menu



海鲜类 Seafood

- | | | | | | |
|----|---------|---|--|--|--|
| 31 | 蒜茸蒸金目鲈 | Steamed Seabass with Minced Garlic | | | |
| 32 | 豉椒炒青口 | Wok-fried Mussels with Spicy Bean Sauce | | | |
| 33 | 蜜汁芥末酱鱼片 | Sliced Fish with Honey Mustard Sauce | | | |
| 34 | 招牌麦片虾 | Wok-fried Prawns with Cereal | | | |
| 35 | 青芥末虾仁 | Prawns with Wasabi Mayo | | | |

家禽、肉 Poultry & Meat

- | | | | | | |
|----|--------|--|--|--|--|
| 36 | 潮州卤水鹅片 | Braised Goose Meat in Teochew Style | | | |
| 37 | 酥炸脆鸡翼 | Crispy-fried Chicken Wing | | | |
| 38 | 香煎西柠鸡 | Deep-fried Chicken with Lemon Sauce | | | |
| 39 | 烧汁一口肉 | Wok-fried Pork Chop with Honey BBQ Sauce | | | |
| 40 | 蜜汁醋香骨 | Wok-fried Spare Ribs with Honey Vinegar Sauce | | | |
| 41 | 日式酱爆鹿肉 | Wok-fried Venison with Japanese Teriyaki Sauce | | | |
| 42 | 酸甜咕嚕肉 | Wok-fried Sweet & Sour Pork | | | |
| 43 | 烟熏鹅片 | Sliced Smoked Goose Meat | | | |

豆腐、蔬菜 Tofu & Vegetables

- | | | | | | |
|----|---------|--|--|--|--|
| 44 | 星洲辣椒豆腐虾 | Tofu & Prawns cooked in Chili Crab Style | | | |
| 45 | 马来风光 | Wok-fried Kang Kong with Sambal | | | |
| 46 | 蒜子上汤苋菜 | Poached Local Amaranth in Superior Stock | | | |
| 47 | 蒜茸芥兰仔 | Stir-fried Baby Kai Lan with Garlic | | | |

面、饭 Noodles & Rice

- | | | | | | |
|----|--------|--------------------------------------|--|--|--|
| 48 | 万兴招牌炒饭 | Ban Heng Signature Fried Rice | | | |
| 49 | 干烧伊府面 | Braised Ee-fu Noodles with Mushrooms | | | |
| 50 | 家乡炒面线 | Wok-fried MeeSua in Hong Kong Style | | | |
| 51 | 黄金炸馒头 | Deep-fried Sweet Buns | | | |

甜品 Dessert

- | | | | | | |
|----|------------|--|--|--|--|
| 52 | 法国芝士蛋糕(新品) | French Assorted Cheese Cake (One serving only) | | | |
| 53 | 什果香茅冻 | Grass Jelly with Fruits | | | |
| 54 | 班兰仙草冻 | Chilled Glass Jelly in Pandan Flavour | | | |
| 55 | 柠香海底椰 | Chilled Lemon Sea Coconut | | | |
| 56 | 潮式香芋泥 | Sweetened Yam Paste in Teochew Style | | | |

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1 dines free with every 3 paying adults

买3送1促销不包括星期六晚餐和
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中餐任点任吃
晚餐菜单

**Dinner
Buffet Menu**



Next Page

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5	粉丝蒸扇贝	Steamed Half Shell Clam with Vermicelli & Garlic
6	干贝蟹肉鱼翅	Shark's Fin Soup with Crabmeat
7	泰式炸扁鳕鱼	Deep-fried Halibut Cod Fish in Thai Style

汤羹类 Soup

8	海味鱼鳔羹	Fish Maw Soup with Seafood
9	四川酸辣汤	Hot & Sour Soup in Szechuan Style
10	时日老火汤	Soup of the Day

餐前小菜 Appetizers

11	鸡松炸茄子	Deep-fried Egg Plant with Chicken Floss
12	花雕酒醉鸡	Drunken Chicken
13	泰式海蜇丝	Jelly Fish in Thai Style
14	潮式炸虾枣	Deep-fried Prawn Rolls
15	香脆烤素方	Deep-fried Vegetarian Duck
16	上素炸春卷	Deep-fried Vegetable Spring Rolls
17	蒜茸拍黄瓜	Cold Cucumber with Garlic & Chili Oil
18	越南紫薯网中卷	Deep-fried Sweet Potato Roll in Vietnamese Style

海鲜类 Seafood

19	蒜茸蒸金目鲈	Steamed Seabass with Minced Garlic
20	荷香金凤鱼	Deep-fried Golden Phoenix in Lotus Leaf
21	蜜汁芥末酱鱼片	Sliced Fish with Honey Mustard Sauce
22	麦片香活虾	Wok-fried Prawns with Cereal
23	青芥末虾仁	Prawns with Wasabi Mayo
24	豉椒炒青口	Wok-fried Mussels with Spicy Bean Sauce

繁忙时间请自助: 炒饭, 炒面线, 鱼鳔汤, 小吃, 冷热甜品, 冰淇淋, 冷热饮品(备货有限, 售完为止)
Perk Period Self-service: for Appetizers, Fried Rice, Fried MeeSua, Soup, Dessert, Ice Cream, Cold & Hot Beverage (While stock last)

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 与老婆豆花(每人只限1份,
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 (For early bird diner only)

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**中餐任点任吃
 晚餐菜单**

**Dinner
 Buffet Menu**



家禽、肉 Poultry & Meat

25	潮州卤水鹅片	Braised Goose Meat in Teochew Style			
26	酥炸脆鸡翼	Crispy-fried Chicken Wing			
27	香煎西柠鸡	Deep-fried Chicken with Lemon Sauce			
28	烧汁一口肉	Wok-fried Pork Chop with Honey BBQ Sauce			
29	蜜汁醋香骨	Wok-fried Spare Ribs with Honey Vinegar Sauce			
30	酸甜咕嚕肉	Wok-fried Sweet & Sour Pork			
31	黑椒牛肉片	Wok-fried Beef with Black Pepper Sauce			
32	日式酱爆鹿肉	Wok-fried Venison with Japanese Teriyaki Sauce			
33	烟熏鹅片	Sliced Smoked Goose Meat			

豆腐、蔬菜 Tofu & Vegetables

34	星洲辣椒豆腐虾	Tofu & Prawns cooked in Chili Crab Style			
35	菜脯蒸豆腐	Steamed Beancurd with Preserved Turnip			
36	马来风光	Wok-fried Kang Kong with Sambal			
37	蒜子上汤苋菜	Poached Local Amaranth in Superior Stock			
38	蒜茸芥兰仔	Stir-fried Baby Kai Lan with Garlic			
39	四川麻辣香锅	Spicy Ma La Hot Pot in Szechuan Style			
40	蟹肉西兰花	Stir-fried Broccoli with Crabmeat			

面、饭 Noodles & Rice

41	万兴招牌炒饭	Ban Heng Signature Fried Rice			
42	干烧伊府面	Braised Ee-fu Noodles with Mushrooms			
43	家乡炒面线	Wok-fried MeeSua in Hong Kong Style			
44	黄金炸馒头	Deep-fried Sweet Buns			

甜品 Dessert

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46	什果香茅冻	Grass Jelly with Fruits			
47	班兰仙草冻	Chilled Glass Jelly in Pandan Flavour			
48	柠香海底椰	Chilled Lemon Sea Coconut			
49	潮式香芋泥	Sweetened Yam Paste in Teochew Style			