

万兴@港湾

0217

BAN HENG @ HARBOURFRONT

#04-01 HarbourFront Centre

Tel: 6278 0288 / 6278 1354

Mon to Fri 星期一至星期五

Adult: \$22.80 ++ Per Pax

Sat & Sun & Eve of PHs

星期六, 星期天, 公假前夕

Adult: \$25.80 ++ Per Pax

Public Holidays 公共假期

Adult: \$27.80 ++ Per Pax

FIXED PRICE FOR CHILD

Child: \$13.80 ++ 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 subject to 10% service charge & 7% GST

We serve Small portion for 3-5 person

Large portion for 6-10 person

我们将根据您的人数决定菜的份量:

提供小份给三至五人

提供大份给六至十人

WHILE STOCK LAST

(备货有限, 卖完为止)

Wastage of food will be charged

\$2++ per 100gm

请别浪费食物, 剩余食物会按

每100克 \$2++ 收费

桌号

大人 ( ) 位

小孩 ( ) 位

Business Hours:

Lunch -

11.30am - 2.30pm

Dinner -

6.00pm - 9.30pm

Last dish order

- Lunch by 2 pm

- Dinner by 9 pm

最少3位成人

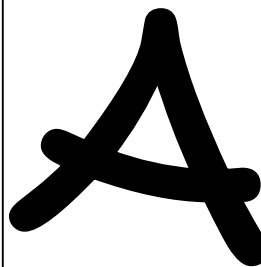
Mini. 3 Adults

中餐任点任吃

午餐/晚餐

Lunch & Dinner

Buffet Menu



Buffet Menu A / 中餐任点任吃 Menu A / 最少 3 位成人 (mini. 3 Adults)

汤、翅 Soup

1 干贝蟹肉鱼翅 Shark's Fin Soup with Crabmeat (只限点一次 One serving only)

2 台湾面线糊(自助) Taiwanese Thicken Thread Noodle Soup (Mee Suan Koo) (Self Service)

3 是老火日例汤(自助) Boiled Soup of the day (Self Service)

烧味/前菜 Roasted Meat & Appetizers

1st order 2nd order 3rd order

4 鸡松炸茄子 Deep-fried Egg Plant with Chicken Floss

5 沙律明虾 Salad Prawn

6 泰式海蜇丝 Jelly Fish in Thai Style

7 香脆烤素方 Deep-fried Bean Curd Skin

8 潮州卤水鹅片 Braised Sliced Goose Meat in Teochew Style

9 烟熏鹅片 Smoke Sliced Goose Meat

10 明火挂炉鸭 Barbecued Crispy Duck

11 蜜汁靚叉烧 Barbecued Pork with Honey

12 酥皮烧腩肉 Roasted Pork

13 花雕酒醉鸡片 Cold Drunken Chicken

海产 Seafood

1st order 2nd order 3rd order

14 香脆麦片虾 Wok Fried Prawns with Cereal

15 锅灼活虾 Poached Live Prawns

16 叁巴虾仁炒茄子 Stir-fried Prawns with Egg Plant in Sambal Sauce

17 千岛酱鱼片 Deep-fried Sliced Fish with Thousand Island Sauce

18 潮州蒸红鱼 Steamed Tilapia in Teochew Style

19 油浸顺壳鱼 Deep-fried 'Soon Hock' with Superior Soya Sauce (one serving only) 只限点一次

20 港蒸金目鲈 Steamed Seabass with Soya Sauce

21 豉椒炒青口(大头) Wok-fried Mussels with Spicy Bean Sauce

22 姜葱炒生鱼片 Wok-fried Sliced Fish with Spring Onion & Ginger

请自助: 炒饭, 皮蛋粥, 炖汤, 甜品, 冰淇淋, 冷饮, 热饮 (备货有限, 卖完为止)

Self-service for Fried Rice, Porridge, Dessert, Ice Cream, Cold & Hot Beverage (while stock last)

请翻至后页有更多菜肴

Kindly turn to next page for more dishes

Next Page



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 (茶水, 花生, 湿纸巾) @ \$2 per pax  
 All prices quoted are subject  
 to 10% service charge & 7% GST  
**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**  
 1 dine free promotion not Valid  
 on Saturday Dinner, Sunday Lunch  
 & Public Holiday 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,  
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**桌号**  
 大人 ( ) 位  
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**Business Hours:**  
**Lunch -**  
 11.30am - 2.30pm  
**Dinner -**  
 6.00pm - 9.30pm  
**Last dish order**  
 - Lunch by 2 pm  
 - Dinner by 9 pm  
**最少3位成人**  
**Mini. 3 Adults**  
**中餐任点任吃**  
**午餐/晚餐**  
**Lunch & Dinner**  
**Buffet Menu**  


| 饭/面 Rice & Noodles  |  | 1 <sup>st</sup> order | 2 <sup>nd</sup> order | 3 <sup>rd</sup> order |
|---|--|-----------------------|-----------------------|-----------------------|
| 23  | 鱼片滑蛋河粉 Fried Hor Fun with Sliced Fish in Egg Gravy               |                       |                       |                       |
| 24  | 干烧伊府面 Braised Ee Fu Noodles with Mushrooms                       |                       |                       |                       |
| 25  | 星洲炒米粉 Wok-fried Bee Hoon in Sin Chew Style                       |                       |                       |                       |
| 26  | 虾米黄金炒饭 Fried Rice with Seafood & Dried Shrimps                   |                       |                       |                       |
| 家禽、肉 Poultry & Meat   |  | 1 <sup>st</sup> order | 2 <sup>nd</sup> order | 3 <sup>rd</sup> order |
| 27  | 芋头扣肉包 Braised Pork with Yam served with Steamed Bun              |                       |                       |                       |
| 28  | 妈蜜鸡柳 Wok-fried Chicken fillet with Sweet Mamie Sauce             |                       |                       |                       |
| 29  | 酥炸脆鸡翼 Deep-fried Chicken Wing                                    |                       |                       |                       |
| 30  | 泰式烧鸡 Roasted Chicken with Thai Sauce                             |                       |                       |                       |
| 31  | 麻辣香锅 Ma La Hot Pot in Szechuan Style                             |                       |                       |                       |
| 32  | 长豆炒牛肉 Wok-fried Sliced Beef with Long Bean                       |                       |                       |                       |
| 33  | 日式酱爆鹿肉 Wok-fried Venison with Japanese Teriyaki Sauce            |                       |                       |                       |
| 34  | 酸甜咕嚕肉 Wok-fried Sweet & Sour Pork                                |                       |                       |                       |
| 35  | 蜜糖醋汁骨 Wok-fried Spare Ribs with Honey Vinegar Sauce              |                       |                       |                       |
| 36  | 荔枝肉扒 Wok-fried Pork Chop with BBQ Sauce                          |                       |                       |                       |
| 豆腐 Tofu   |  | 1 <sup>st</sup> order | 2 <sup>nd</sup> order | 3 <sup>rd</sup> order |
| 37  | 星洲辣椒豆腐虾 Tofu & Prawns cooked in Chilli Crab Style (self-service) |                       |                       |                       |
| 38  | 菜莆豆腐 Steamed Tofu with Preserved Turnip                          |                       |                       |                       |
| 39  | 泰式豆腐 Fried Tofu with Thai Sauce                                  |                       |                       |                       |
| 40  | 鱼香茄子蛋豆腐 Braised Eggplant with Minced Pork                        |                       |                       |                       |
| 41  | 滑蛋胜瓜豆腐 Braised Tofu with Sponge Marrow in Egg Gravy              |                       |                       |                       |
| 蔬菜 Vegetables   |  | 1 <sup>st</sup> order | 2 <sup>nd</sup> order | 3 <sup>rd</sup> order |
| 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  | 蟹肉西兰花 Stir-fried Broccoli with Crabmeat                          |                       |                       |                       |
| <b>请自助: 炒饭, 皮蛋粥, 炖汤, 甜品, 冰淇淋, 凉茶, 咖啡, 奶茶, 美禄</b><br><b>Self-service for Fried Rice, Porridge, Soup, Dessert, Ice Cream, Cold &amp; Hot Beverage</b><br><b>(while stock last) (备货有限, 卖完为止)</b> |  |                       |                       |                       |

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 我们将根据您的人数决定菜的份量:  
 提供小份给三至五人  
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**WHILE STOCK LAST**  
 (备货有限, 卖完为止)

**Wastage of food will be charged**  
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**最少3位成人**  
**Mini. 3 Adults**

**中餐任点任吃**  
**午餐/晚餐**

**Lunch & Dinner**  
**Buffet Menu**

**B**

**BUFFET MENU B: CHEF'S RECOMMENDATION 厨师精选 ( B1 to B6 )**

|   |          |  |
|---|----------|--|
| B1  | 原粒鲍鱼扒菠菜  | Braised whole Abalone with Spinach   |
| B2  | 辣椒或黑椒虾婆  | Black Pepper Crayfish or Chilli Crayfish ( Kindly choose only one flavour) |
| B3  | 虫草滋补药膳活虾 | Poached Live Prawns with Chinese Herbs & Cordyceps                         |
| B4  | 玉带炒西兰花   | Sautéed Fresh Scallop with Broccoli  |
| B5  | 潮州特制五香虾枣 | Deep-fried Prawn Balls in Teochew Style                                    |
| B6  | 泰式酱炸扁雪鱼  | Crispy- Fried Halibut Cod Fish in Thai Style                               |
| <b>B1-B6 只限 Menu B, 每样只限点一次 / B1 to B6 for Buffet Menu B, one serving only per dish</b> |          |  |

**汤、翅 Soup**

|   |            |   |
|---|------------|---|
| 1 | 干贝蟹肉鱼翅     | Shark's Fin Soup with Crabmeat (鱼翅只限点一次 One serving only) |
| 2 | 台湾面线糊(自助)  | Taiwanese Thicken Thread Noodle Soup (Self Service)       |
| 3 | 是日老火例汤(自助) | Boiled Soup of the day (Self Service)                     |

**烧味/前菜 Roasted Meat & Appetizers**

|    |        | 1st order                                  | 2nd order | 3rd order |           |
|----|--------|--|-----------|-----------|-----------|
| 4  | 鸡松炸茄子  | Deep-fried Egg Plant with Chicken Floss    |           |           |           |
| 5  | 沙律明虾   | Salad Prawn                                |           |           |           |
| 6  | 泰式海蜇丝  | Jelly Fish in Thai Style                   |           |           |           |
| 7  | 香脆烤素方  | Deep-fried Bean Curd Skin                  |           |           |           |
| 8  | 潮州卤水鹅片 | Braised Sliced Goose Meat in Teochew Style |           |           |           |
| 9  | 烟熏鹅片   | Smoke Sliced Goose Meat                    |           |           |           |
| 10 | 明火挂炉鸭  | Barbecued Crispy Duck                      |           |           |           |
| 11 | 蜜汁靚叉烧  | Barbecued Pork with Honey                  |           |           |           |
| 12 | 酥皮烧腩肉  | Roasted Pork                               |           |           |           |
| 13 | 花雕酒醉鸡片 | Drunken Chicken                            | 1st order | 2nd order | 3rd order |

**海产 Seafood**

|    |            |  |  |  |  |
|----|------------|--|--|--|--|
| 14 | 香脆麦片虾      | Wok Fried Prawns with Cereal   |  |  |  |
| 15 | 豉椒炒青口 (大头) | Wok-fried Mussels with Spicy Bean Sauce                                  |  |  |  |
| 16 | 叁巴虾仁炒茄子    | Stir-fried Prawns with Egg Plant in Sambal Sauce                         |  |  |  |
| 17 | 千岛酱鱼片      | Deep-fried Sliced Fish with Thousand Island Sauce                        |  |  |  |
| 18 | 潮州蒸红鱼      | Steamed Tilapia in Teochew Style   |  |  |  |
| 19 | 油浸顺壳鱼      | Deep-fried 'Soon Hock' with Superior Soya Sauce (one serving only 只限点一次) |  |  |  |

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买3送1促销不包括星期六晚餐  
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大人( )位

小孩( )位

**Business Hours:**

Lunch -

11.30am - 2.30pm

Dinner -

6.00pm - 9.30pm

Last dish order

- Lunch by 2 pm

- Dinner by 9 pm

最少3位成人  
Mini. 3 Adults

中餐任点任吃  
午餐/晚餐

Lunch & Dinner

Buffet Menu

**B**

|  |         |   |                       |                       |                       |
|--|---------|---|-----------------------|-----------------------|-----------------------|
| 20   | 港蒸金目鲈   | Steamed Seabass with Soya Sauce                           |                       |                       |                       |
| 21   | 冬炎蒸金目鲈  | Steamed Seabass in Tom Yam Style                          |                       |                       |                       |
| 22   | 姜葱炒生鱼片  | Wok-fried Sliced Fish with Spring Onion & Ginger          |                       |                       |                       |
| <b>饭/面 Rice &amp; Noodles</b>  |         |   | 1 <sup>st</sup> order | 2 <sup>nd</sup> order | 3 <sup>rd</sup> order |
| 23   | 鱼片滑蛋河粉  | Fried Hor Fun with Sliced Fish in Egg Gravy               |                       |                       |                       |
| 24   | 干烧伊府面   | Braised Ee Fu Noodles with Mushrooms                      |                       |                       |                       |
| 25   | 星洲炒米粉   | Wok-fried Bee Hoon in Sin Chew Style                      |                       |                       |                       |
| 26   | 虾米黄金炒饭  | Fried Rice with Seafood & Dried Shrimps                   |                       |                       |                       |
| <b>家禽、肉 Poultry &amp; Meat</b>   |         |   | 1 <sup>st</sup> order | 2 <sup>nd</sup> order | 3 <sup>rd</sup> order |
| 27   | 芋头扣肉包   | Braised Pork with Yam served with Steamed Bun             |                       |                       |                       |
| 28   | 妈蜜鸡柳    | Wok-fried Chicken fillet with Sweet Mamie Sauce           |                       |                       |                       |
| 29   | 酥炸脆鸡翼   | Deep-fried Chicken Wing                                   |                       |                       |                       |
| 30   | 泰式烧鸡    | Roasted Chicken with Thai Sauce                           |                       |                       |                       |
| 31   | 四川麻辣香锅  | Spicy Ma La Hot Pot in Szechuan style                     |                       |                       |                       |
| 32   | 长豆炒牛肉   | Wok-fried Sliced Beef with Long Bean                      |                       |                       |                       |
| 33   | 日式酱爆鹿肉  | Wok-fried Venison with Japanese Teriyaki Sauce            |                       |                       |                       |
| 34   | 酸甜咕嚕肉   | Wok-fried Sweet & Sour Pork                               |                       |                       |                       |
| 35   | 蜜汁醋汁骨   | Wok-fried Spare Ribs with Honey Vinegar Sauce             |                       |                       |                       |
| 36   | 荔枝肉扒    | Wok-fried Pork Chop with BBQ Sauce                        |                       |                       |                       |
| <b>豆腐 Tofu</b>   |         |   |                       |                       |                       |
| 37   | 星洲辣椒豆腐虾 | Tofu & Prawns cooked in Chilli Crab Style ( self-service) | 1 <sup>st</sup> order | 2 <sup>nd</sup> order | 3 <sup>rd</sup> order |
| 38   | 菜莆豆腐    | Steamed Tofu with Preserved Turnip                        |                       |                       |                       |
| 39   | 泰式豆腐    | Fried Tofu with Thai Sauce                                |                       |                       |                       |
| 40   | 鱼香茄子蛋豆腐 | Braised Egg Plant with Minced Pork                        |                       |                       |                       |
| 41   | 滑蛋胜瓜豆腐  | Braised Tofu with Sponge Marrow in Egg Gravy              |                       |                       |                       |
| <b>蔬菜 Vegetables</b>   |         |   | 1 <sup>st</sup> order | 2 <sup>nd</sup> order | 3 <sup>rd</sup> order |
| 42   | 马来风光    | Wok-fried Kang Kong with Sambal                           |                       |                       |                       |
| 43   | 三皇蛋苋菜   | Poached Local Spinach with Three Type of Eggs             |                       |                       |                       |
| 44   | 蟹肉西兰花   | Stir-fried Broccoli with Crabmeat                         |                       |                       |                       |
| 请自助: 炒饭, 皮蛋粥, 炖汤, 甜品, 冰淇淋, 凉茶, 咖啡, 奶茶, 美禄(备货有限, 卖完为止)  |         |   |                       |                       |                       |
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## Dim Sum Buffet Lunch

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Adult: \$24.80 ++ Per Pax

**FIXED PRICE FOR CHILD**

Child: \$13.80 ++ Per Pax  
(Child height from 100cm to 140cm)  
Child height below 100cm FOC

**Lunch Business Hours:**

➡ For Lunch - 11.30am - 2.30 pm

**Last dish order for Lunch**

➡ (午餐最迟点菜时间) by 2 pm

**Mini. 3 Adults 最少 3 位 成人**  
while stock last (食物售完为止)

**wastage of food will be charged**  
\$1++ per piece

请别浪费食物, 剩余食物会按  
每件 \$1++ 收费

Chinese tea, pickles & towels (茶巾费)  
@ \$2 per pax, all prices are subject  
to 10% service charge & 7% GST

## 炸点心 Fried Dim Sum 任点任吃点心午餐

|  |  |  |  |
|--|--|--|--|
| 1 香脆马蹄糕 (4件)<br>Fragrant Crispy Water Chestnut Cake  |  |  |  |
| 2 上素炸春卷 (4件)<br>Homemade Spring Roll   |  |  |  |
| 3 香脆烤素方 (4件)<br>Deep-fried BeanCurd Skin   |  |  |  |
| 4 脆炸云吞 (4粒)<br>Crispy-fried "Wonton"   |  |  |  |
| 5 醉香纸包鸡 (4件)<br>Paper wrapped Chicken Wings  |  |  |  |
| 6 鸡松炸茄子 (4件)<br>Deep-fried Egg Plant coated with Chicken Floss   |  |  |  |
| 7 秘制潮州五香虾卷 (4件)<br>Ngho Hiang in Teochew Style   |  |  |  |
| 8 沙律明虾角 (4件)<br>Deep Fried Shrimp Dumplings  |  |  |  |
| 9 炸沙律油条 (4件)<br>Deep Fried "You Tiao" with Salad Cream   |  |  |  |
| 10 香鲜虾腐皮卷 (4件)<br>Deep-fried Shrimp Rolls in Bean Curd Skin  |  |  |  |
| 11 香煎腊味萝卜糕 (4件)<br>Pan-fried Carrot Cakes with Chinese Sausage   |  |  |  |
| 12 香脆芝麻叉烧酥 (4件)<br>Barbecued Char Siew Pastry with Sesame  |  |  |  |
| 13 蜂巢荔芋角 (只限点一次)<br>Char Siew Yam Puff (one serving only)  |  |  |  |
| 14 糖醋炸鱼柳 (1碟)<br>Deep-fried Fish Fillet with Sweet & Sour Sauce  |  |  |  |
| 15 酥皮蛋挞仔 (只限点一次, 周末公假恕不供应)<br>Baked Mini Egg Tarts (one serving only for weekdays)<br>(Egg Tart not available at weekend, public holidays) |  |  |  |
| 16 酥炸奶皇包 (4件)<br>Deep-fried Custard Bun  |  |  |  |
| 17 适日精美炸点心 (只限周末, 公假/只限点一次)<br>Deep-fried Dian Xin of the Day<br>(for Sat, Sun, PHs / One serving only)                                    |  |  |  |

请自助: 炒饭, 皮蛋粥, 炖汤, 甜品, 冰淇淋, 冷热饮品  
Self-service for Fried Rice, Porridge, Soup, Dessert,  
Ice Cream, Cold & Hot Beverage (while stock last 备货有限, 卖完为止)

## 蒸点心 Steamed Dim

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|--|--|--|--|
| 18 万兴虾饺皇 (4粒)<br>Steamed Shrimp Dumplings  |  |  |  |
| 19 蚧璜蒸烧卖 (4粒)<br>Steamed Siew Mai with Crab Roes   |  |  |  |
| 20 蒜茸蒸排骨 (1笼)<br>Steamed Pork Ribs with Minced Garlic  |  |  |  |
| 21 蜜汁叉烧包 (4粒)<br>Steamed Barbecued Pork Buns   |  |  |  |
| 22 迷你莲蓉包 (4粒)<br>Steamed Mini Lotus Paste Bun  |  |  |  |
| 23 潮州韭菜水晶包 (4件)<br>Steamed Crystal Chive Dumpling with Shrimp  |  |  |  |
| 24 蠔皇蒸鲜竹卷 (4件)<br>Shrimp Paste Wrapped with Bean Curd Skin   |  |  |  |
| 25 豉汁蒸凤爪 (1笼)<br>Steamed Chicken Claws with Black Bean Sauce   |  |  |  |
| 26 上海小龙包 (4粒)<br>Steamed Shanghai Meat Dumplings   |  |  |  |
| 27 冬炎水饺汤 (4粒)<br>Boiled Dumpling in Tom Yam Soup   |  |  |  |
| 28 港式虾肠粉 (4件)<br>Shrimp Chang Fun  |  |  |  |
| 29 北京蒸水饺 (4粒)<br>Steamed Chive Dumpling in Peking Style  |  |  |  |
| 30 蛋黄流沙包 (4粒)<br>Steamed Salted Egg Yolk "Liu Sha" Bun   |  |  |  |
| 31 适日精美蒸点心 (只限周末, 公假/只限点一次)<br>Steamed Dian Xin of the Day<br>(for Sat, Sun, PHs / One serving only) |  |  |  |
| 32 蒜茸炒时蔬<br>Stir-fried Seasonal Vegetable with Garlic  |  |  |  |
| 33 四川麻辣香锅<br>Spicy Ma La Hot Pot in Szechuan Style   |  |  |  |
| 34 万兴酥炸脆鸡翼<br>Ban Heng Deep Fried Chicken Wing   |  |  |  |
| 35 干烧伊府面<br>Briased Ee-fu Noodles with Mushrooms   |  |  |  |
| 36 生炒糯米饭<br>Stir-fried Glutinous Rice with Chinese Sausage   |  |  |  |