

万兴@港湾 0918
 BAN HENG @ HARBOURFRONT
 #04-01 HarbourFront Centre
 Tel: 6278 0288 / 6278 1354

Mon to Fri 星期一至星期五
 Adult: \$26.80 ++ Per Pax

Sat & Sun & Eve of PHs
星期六, 星期天, 公假前夕
 Adult: \$29.80 ++ Per Pax

Public Holidays 公共假期
 Adult: \$31.80 ++ Per Pax

FIXED PRICE FOR CHILD
 Child: \$16.80 ++ 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
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

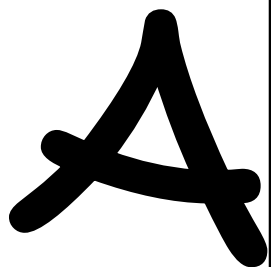
桌号
 大人 () 位
 小孩 () 位

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
Min. 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, 烧味/前菜 Roasted Meat & Appetizers

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(请自助)	Taiwanese Thicken Thread Noodle Soup (Mee Suan Koo) (Self Service)			
3	是日老火例汤(请自助)	Boiled Soup of the day (Self Service)			
4	鸡松炸茄子	Deep-fried Egg Plant with Chicken Floss			
5	泰式沙律虾	Salad Prawn with Thai Sauce			
6	凉拌海蜇丝	Marinated Cold Jelly Fish			
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			
14	咸蛋黄香脆鱼皮	Crispy Fish Skin with Salted Egg Yolk (新品, 只限点一次 one serving only)			

海产 Seafood

15	香脆麦片虾	Wok-fried Prawns with Cereal			
16	锅灼活虾	Poached Live Prawns			
17	风味烧汁虾	Wok-fried Prawns with Special BBQ Sauce			
18	姜葱炒生鱼片	Wok-fried Sliced Fish with Spring Onion & Ginger			
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	西湖糖醋鱼片	Sweet & Sour Sliced Fish			
23	剁椒蒸巴汀鱼	Steamed Patin Fish with Fermented Chilli & Garlic			
24	精选糕点(每人只限点一件, 口味任选) Cake Selection Limited to one piece per diner / choice of flavor from A,B,C)				

A 法国芝士蛋糕	French Cheese Cake				件/Pieces
B 印尼千层糕	Thousand Layer Cake				件/Pieces
C 自制娘惹糕	Homemade Nonya Kuehs (Nonya Kuehs is only available on Sat, Sun, & PHs)				件/Pieces

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Tel: 6278 0288 / 6278 1354

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,
content, terms, at any time without
prior notice.

请自助:炒饭, 皮蛋粥, 炖汤,
甜品, 冰淇淋, 凉茶, 咖啡,
奶茶, 美禄, 爆米花

Self-service for Fried Rice,

Porridge, Soup, Dessert,

Ice Cream, Cold & Hot Beverage & Popcorn

(while stock last) (备货有限, 卖完为止)

**万兴宫茶以及老婆豆花
每人敬送一份**

温馨提示:

请出示您的电脑点菜单到甜品柜台领取

赠品有限, 送完为止

Complimentary

Bubble Tea & Soya Bean Pudding

One serving only per diner

Please bring your order chit

for redemption

免费意大利冰淇淋

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桌号

大人()位

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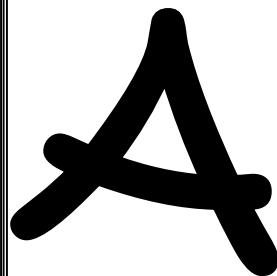
最少3位成人

Min. 3 Adults

**中餐任点任吃
午餐/晚餐**

Lunch & Dinner

Buffet Menu



饭/面 Rice & Noodles

25 什锦滑蛋河粉 Fried Hor Fun with Fish Cake & Vegetables in Egg Gravy

26 干烧伊府面 Braised Ee Fu Noodles with Mushrooms

27 家乡炒面线 Wok-fried Mian Xian with Bean Sprouts

28 是日黄金炒饭 Fried Rice of the Day (self-service)

家禽、肉 Poultry & Meat

29 扣肉荷叶包 Braised Pork Belly served with Steamed Bun

30 妈蜜鸡柳 Wok-fried Chicken Fillet with Mamie Sauce

31 酥炸脆鸡翼 Deep-fried Chicken Wing

32 金沙烧鸡 Roasted Chicken with Fried Minced Garlic

33 宫保鸡丁 Gong Bao Chicken

34 日式烧汁鹿肉 Wok-fried Venison with Teppanyaki Sauce

35 酸甜咕嚕肉 Wok-fried Sweet & Sour Pork

36 蜜糖醋汁骨 Wok-fried Spare Ribs with Honey Vinegar Sauce

37 荔枝肉扒 Wok-fried Pork Chop with Sweet & Sour Sauce

豆腐、蔬菜 Tofu & Vegetables

38 星洲辣椒豆腐虾 Tofu & Prawns cooked in Chilli Crab Style (self-service)

39 松菇滑蛋豆腐 Braised Tofu with Mushroom in Egg Gravy

40 泰式豆腐 Deep-Fried Tofu with Thai Sauce

41 鱼香茄子蛋豆腐 Braised Eggplant with Minced Pork & Egg Tofu

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

45 干煸肉碎长豆 Stir-fried Long Bean with Dried Red Chilli & Minced Pork

46 X0裙边贝炒苦瓜 Sautéed Boiled Scallop with Bitter Gourd in XO Sauce

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

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

Next Page More Dishes



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Chinese tea, pickles & towels
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We serve Small portion for 3-5 person

Large portion for 6-10 person

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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

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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 B7)

B1	原粒鲍鱼扒菠菜	Braised whole Abalone with Spinach		
B2	辣椒螃蟹/黑椒螃蟹	Chilli Crab or Black Pepper Crab (Kindly choose only one flavour)		
B3	虫草滋补药膳活虾	Poached Live Prawns with Chinese Herbs & Cordyceps		
B4	粉丝蒜茸蒸扇贝	Steamed Half Shell Scallop with Vermicelli		
B5	港蒸或油浸笋壳鱼	Steamed or Fried Soon Hock Fish with Soya Sauce (choose one flavour)		
B6	日式天妇罗炸虾	Deep-fried Double Tail Tempura Shrimp		
B7	万兴自制白莲蓉月饼	Ban Heng Home Made White Lotus Paste Moon Cake		

B1-B7 只限 Menu B, 每样只限点一次 / B1 to B7 for Buffet Menu B, one serving only per dish

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(请自助)	Taiwanese Thicken Thread Noodle Soup (Self Service)		
3	是日老火例汤(请自助)	Boiled Soup of the day (Self Service)		

烧味/前菜 Roasted Meat & Appetizers

4	鸡松茄子	Deep-fried Egg Plant with Chicken Floss		
5	泰式沙律虾	Salad Prawn with Thai Sauce		
6	凉拌海蜇丝	Marinated Cold Jelly Fish		
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		
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15 精选糕点(每人只限点一件, 口味任选) Cake Selection Limited to one piece per diner / choice of flavor from A,B,C)

A	法国芝士蛋糕	French Cheese Cake		件 / Pieces
B	印尼千层糕	Thousand Layer Cake		件 / Pieces
C	自制娘惹糕	Homemade Nonya Kuehs (Nonya Kueh is only available on Sat, Sun, & PHs)		件 / Pieces

海产 Seafood

16	香脆麦片虾	Wok-fried Prawns with Cereal		
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请自助:炒饭, 皮蛋粥, 炖汤,

甜品, 冰淇淋, 凉茶, 咖啡,

奶茶, 美禄, 爆米花

Self-service for Fried Rice,

Porridge, Soup, Dessert,

Ice Cream, Cold & Hot Beverage & Popcorn

(while stock last) (备货有限, 卖完为止)

万兴宫茶以及老婆豆花

每人敬送一份

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Min. 3 Adults

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午餐/晚餐

Lunch & Dinner

Buffet Menu

B

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

19 风味烧汁虾 Wok-fried Prawns with Special BBQ Sauce

20 西湖糖醋鱼片 Sweet & Sour Sliced Fish

21 港蒸金目鲈 Steamed Seabass with Soya Sauce

22 剁椒蒸巴汀鱼 (辣) Steamed Patin Fish with Fermented Chilli & Garlic

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

饭/面 Rice & Noodles

23 什锦滑蛋河粉 Fried Hor Fun with Fish Cake & Vegetables in Egg Gravy

24 干烧伊府面 Braised Ee Fu Noodles with Mushrooms

25 家乡炒面线 Wok-fried Mian Xian with Bean Sprouts

26 是日黄金炒饭 Fried Rice of The Day (请自助 self service)

家禽、肉 Poultry & Meat

27 扣肉荷叶包 Braised Pork Belly served with Steamed Bun

28 妈蜜鸡柳 Wok-fried Chicken with Mamie Sauce

29 酥炸脆鸡翼 Deep-fried Chicken Wing

30 金沙烧鸡 Roasted Chicken with Fried Minced Gallic

31 宫保鸡丁 Gong Bao Chicken

32 日式烧汁鹿肉 Wok-fried Venison with Teppanyaki Sauce

33 酸甜咕嚕肉 Wok-fried Sweet & Sour Pork

34 蜜汁醋汁骨 Wok-fried Spare Ribs with Honey Vinegar Sauce

35 荔枝肉扒 Wok-fried Pork Chop with Sweet & Sour Sauce

豆腐、蔬菜 Tofu & Vegetables

36 星洲辣椒豆腐虾 Tofu & Prawns cooked in Chilli Crab Style (self-service)

37 松菇滑蛋豆腐 Braised Tofu with Mushroom in Egg Gravy

38 泰式豆腐 Fried Tofu with Thai Sauce

39 鱼香茄子蛋豆腐 Braised Egg Plant with Minced Pork & Egg Tofu

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42 蟹肉西兰花 Stir-fried Broccoli with Crabmeat

43 干煸肉碎长豆 Stir-fried Long Bean with Dried Red Chilli & Minced Por

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