

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

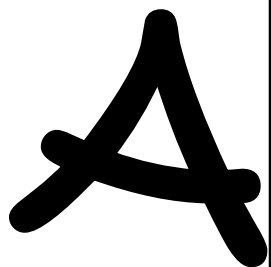
桌号
 大人 () 位
 小孩 () 位

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

万兴@港湾

0918

BAN HENG @ HARBOURFRONT
#04-01 HarbourFront Centre

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

请凭电脑点菜单到甜品柜台领取冰淇淋

One serving only per diner

Please bring your order chit

for redemption from Dessert Counter

桌号

大人()位

小孩()位

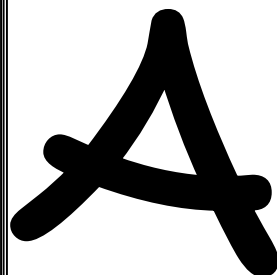
自助餐所有食品
包括蛋糕,豆花,
泡泡茶,冰淇淋
只限堂食,
不可打包!

All buffet food,
desserts &
Drinks are for
dine-in only, NOT
for take-away!

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	XO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

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

Next Page More Dishes



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: \$33.80 ++ Per Pax

Sat & Sun & Eve of PHs
星期六, 星期天, 公假前夕

Adult: \$36.80 ++ Per Pax

Public Holidays 公共假期

Adult: \$38.80 ++ 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

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	万兴自制炸榴莲盒	Ban Heng Home Made Deep-fried Durian Roll		件 / Pieces

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		
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, 限点一次 one serving only)		

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

万兴@港湾

0918

BAN HENG @ HARBOURFRONT

#04-01 HarbourFront Centre

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

请凭电脑点菜单到甜品柜台领取冰淇淋

One serving only per diner

Please bring your order chit

for redemption from Dessert Counter

桌号:

大人 () 位

小孩 () 位

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!

中餐任点任吃
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			
40	马来风光	Wok-fried Kang Kong with Sambal			
41	三皇蛋莧菜	Poached Local Spinach with Three Type of Eggs			
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			
44	XO裙边贝炒苦瓜	Sautéed Boiled Scallop with Bitter Gourd in XO Sauce			