

万兴@国泰

1017

Ban Heng @ The Cathay

(Managed by China Blue Restaurant Pte Ltd)

2 Handy Road #02-01

Tel: 6732 7888 / 6732 6623

**Mon to Fri Lunch**  
星期一至星期五午餐

Adult: \$27.80 ++ Per Pax

**Mon to Fri Dinner**  
星期一至星期五晚餐

Adult: \$29.80 ++ Per Pax

**Sat & Sun & PHs & Eve of PHs**  
星期六, 星期天, 公假, 公假前夕

Adult: \$33.80 ++ 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 persons

Medium portion for 6-7 persons

Large portion for 8-10 persons

我们将根据您的人数决定菜的份量:

提供小份给四至五人

提供中份给六至七人

提供大份给八至十人

**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**



Ban Heng Group  
of Restaurants

**港式点心 Dim Sum (001-008) \*available for lunch only 只限午餐时段 (001-008)**

001 万兴虾饺皇 (4粒)	Steamed Shrimp Dumplings			
002 蚧璜蒸烧卖 (4粒)	Steamed Siew Mai with Crab Roes			
003 蛋黄流沙包 (4粒)	Steamed Salted Egg Yolk "Liu Sha" Bun			
004 潮州韭菜水晶球 (4件)	Steamed Crystal Chive Dumpling with Shrimp			
005 鲜虾腐皮卷 (4件)	Deep-fried Shrimp Rolls in Bean Curd Skin			
006 青芥末香芒虾筒 (4件)	Deep-fried Prawn Mango Rolls with Wasabi			
007 沙律明虾饺 (4件)	Deep-fried Shrimp Dumplings			
008 千丝龙须虾卷	Phoenix Prawn with Cheese & Ham (只限点一次 one time serving only)			

**厨师精选 CHEF'S RECOMMENDATION**

\*One serving only per dish 只限点一次 (A901-A907)

A901 蟹肉竹笙翅	Braised Shark's Fin Soup with Crabmeat & Bamboo Piths			
A902 北菇原粒小鲍鱼	Braised whole Abalone with Mushroom			
A903 油浸或港蒸笋壳鱼 (只限选其中一种口味)	<u>Deep Fried</u> or <u>Steamed</u> Soon Hock Fish (Kindly choose only one Flavor)			
A904 冻蟹或辣椒或黑椒螃蟹 (只限选其中一种口味)	<u>Cold Crab</u> or <u>Chilli Crab</u> or <u>Black Pepper Crab</u> (Kindly choose only one Flavor)			
A905 泰式酱炸扁鳕鱼	Crispy- Fried Halibut Cod Fish in Thai Style			
A906 粉丝蒜蓉蒸扇贝	Steamed Hal Shell Scallop with Vermicelli & Garlic			
A907 滋补药膳活虾	Drunken Live Prawns with Chinese Herbs			

**餐前小食 Appetizers**

1<sup>st</sup> order 2<sup>nd</sup> order 3<sup>rd</sup> order

A101 七味脆银鱼	Deep Fried Crispy Silver Bait Fish			
A102 蒜泥白肉	Chilled Sliced Pork with Minced Garlic			
A103 蛋皮包烟熏鹅片	Smoked Sliced Goose Meat			
A104 香脆炸鱼皮	Deep Fried Crispy Fish Skin			
A105 泰式海蜇丝	Jelly Fish in Thai Sauce			
A106 肉松炸茄子	Crispy Egg Plants with Pork Floss			
A107 潮州虾枣	Fried Prawn Rolls in Teochew Style			
A108 花雕酒醉鸡卷	Drunken Sliced Chicken			
A109 烤素方	Mock Duck Meat			

甜品, 冰淇淋, 冷饮, 热饮请自助 Self-service for Dessert, Ice Cream, Cold & Hot Beverage

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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  
(while stock last)

请凭您桌上的点菜单  
向服务人员领取奶茶和豆花  
只限堂食不可打包

Kindly bring your order chit for  
redemption, Dine in Only  
not for take away

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.

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(备货有限, 卖完为止)

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蔬菜类 Vegetables

1<sup>st</sup> order 2<sup>nd</sup> order 3<sup>rd</sup> order

A501 蒜蓉炒芥兰	Kailan with Garlic			
A502 蚝油干贝西兰花	Broccoli with Dried Scallop in Oyster Sauce			
A503 马来风光	Fried KangKong with Sambal			
A504 鱼香茄子煲	Braised Eggplant with Minced Pork in Claypot			
A505 金银蛋苋菜	Local Spinach shoot with Three Kinds of Egg			
A506 麻辣香锅	Mala Hotpot			

主菜 Main

1<sup>st</sup> order 2<sup>nd</sup> order 3<sup>rd</sup> order

A301 麻辣烧鸡	SzeChuan Roasted Chicken			
A302 东坡肉	Braised DongPo Pork			
A303 烧汁排骨	Baked Spare Ribs with BBQ Sauce			
A304 咖啡排骨	Wok-fried Spare Ribs with Coffee Sauce			
A305 黑胡椒鹿肉片	Wok-fried Venison with Black Pepper Sauce			
A306 水果咕嚕肉	Sweet & Sour Pork			
A307 椒盐虾	Fried Prawns with Salt & Pepper			
A308 麦片生虾	Fried Prawns with Crispy Oats			
A309 金瓜奶油虾	Fried Prawns with Pumpkin & Butter			
A311 香脆奶皇鸡	Deep Fried Chicken with Butter & Cream			
A312 酥炸鸡翅	Deep-fried Chicken Wing			
A401 鲜百合炒生鱼片	Stir-fried Fish Fillet with Lily Buds			
A402 豉椒爆青口(大头)	Wok-fried Mussels with Spicy Bean Sauce			
A404 潮州卤水鹅片	Braised Sliced Goose Meat in Teochew Style			

面、饭、汤 Noodles / Rice / Soup

1<sup>st</sup> order 2<sup>nd</sup> order 3<sup>rd</sup> order

A601 家乡炒面线	Wok-fried Rice Vermicelli			
A602 海鲜炒河粉	Wok-fried Hor Fun with Seafood			
A604 潮州干炒菜莆腊肠粿条	Fried Kway Teow with Preserved Turnip & Chinese Sausage			
A605 咸鱼榄角炒饭	Fried Rice with Salted Fish & Olive			
A607 黑松露油火腿炒饭	Fried Rice with Black Truffle Oil & Yunnan Ham			
A608 鱼子酱瑶柱蛋白海鲜炒饭	Seafood Fried Rice with Dried Scallop & Lumpfish Caviar			
A204 老火养生汤	Daily Boiled Soup			