万兴@巴西立 0321	h 10	Buffet Menu A / 中餐任点任吃 Menu A /最少 3 位成人 (Min. 3 Adults)			
BAN HENG @ PASIR RIS	桌号	开胃冷菜 Appetizers	1 st	2 nd	3 rd
Aranda Country Club		1 凉拌桑耳 Chilled Agaric			
Tel: 6585 1770 / 6585 1093	大人()位	2 泰式海蜇 Jelly Fish with Thai Sauce			
Tue to Fri 星期二至星期五		3 沙律什果明虾 Fruits with Prawns Salad			
Adult: \$32.80 ++ Per Pax		4 熏鹅片 Smoked Sliced Goose Meat			
1	7 90 7 12	5 花雕酒醉鸡片 Drunken Chicken Slice		<u> </u>	\perp
Sat & Sun & Eve of PHs	Business Hours:	酥炸小食 Crispy Snacks			
星期六,星期天,公假前夕	Lunch –	6 酥炸素春卷 Deep Fried Vegetable Spring Roll			
Adult: \$36.80 ++ Per Pax	11.30am - 2.30pm	7 海鲜枣 Deep Fried Seafood Roll			
·	Dinner –	8 脆炸香酥鸡翅 Deep Fried Chicken Wing			
Public Holidays 公共假期	6.00pm – 9.30pm	9 香脆烤素方 Fried Bean Curd Skin			
Adult: \$38.80 ++ Per Pax		10 咸蛋黄香脆鱼皮 Crispy-fried Fish Skin with Salted Egg Yolk(限点一次 1 serv	ing only	<u>/</u>)	
•	Last dish order - Lunch by 2 pm	汤羹类(最少3位) Soup (Min. 3 persons)			
FIXED PRICE FOR CHILD	- Dinner by 9 pm	11 干贝蟹肉鱼翅 Shark's Fin Soup with Scallop(限点一次 1 serving only)			
Child: \$16.80 ++ Per Pax		12 四川酸辣羹 Braised Hot & Sour Soup in Sichuan Style			
(Child height from 100cm to 140cm) Child height below 100cm FOC	最少3位成人	13 海鲜鱼鳔羹 Seafood Fish Maw Soup			
0	Min. 3 Adults	港式点心(仅限午餐) Hong Kong Dim Sum (Lunch time only)			
Chinese tea, Soft drink, Coffee, Kong Cha, pickles & towels	7 20 10 10 10	14 蛋黄流沙包 (4件) Steamed Salted Egg Yolk "Liu Sha" Bun (4pcs)	T 7		Т
(茶水,汽水,咖啡,珍珠奶茶,花生,	中餐任点任吃	15 蟹黄蒸烧麦 (4件) Steamed Siew Mai with Crab Roes (4pcs)			
(赤づら, んづら, かっぱ, ラッポル 赤, 礼主, 湿纸巾) @ \$2 per pax	午餐/晚餐	16 万兴虾饺皇 (4件) Steamed Shrimp Dumplings(4pcs)			
All prices quoted are subject	人民 / 1/10人民	17 四川红油手工水饺 (4件) Boiled Home-made Dumpling in Szechuan Sauce (4pcs)			
to 10% service charge & 7% GST	Lunch & Dinner	18 蜜汁叉烧包 (4件) Steamed barbecued pork "char siew" Bun (4pcs)			
		19 腊味萝卜糕(4件) Pan-fried Carrot Cakes with Chinese Sausage(4pcs			
买3送1任点任吃自助餐促销	WHILE STOCK LAST	20 单尾天妇罗(4件) Deep Fried Shrimp Tempura (4pcs)		<u> </u>	
1 dines free with every 3 paying adults	备货有限	21 鲜虾腐皮卷 (4件) Deep-fried Shrimp Rolls in Bean Curd Skin (4pcs)	1		_
买3送1促销 <u>每天都有</u> ,包括星期六,	卖完为止	22 沙拉明虾饺(4件) Deep-fried Shrimp Dumplings(4pcs)			+
星期天以及公假的午餐与晚餐		23 青芥末香芒虾筒 (4件) Deep-fried Prawn Mango Rolls with wasabi (4pcs)			+
1 dines free promotion valid everyday	Buffet Menu	24 黄金炸馒头(4件) Deep Fried Sweet Bun (4pcs) 25 上海小笼包(4件) Steamed Shanghai Juicy Meat Dumpling (4pcs)	+	 	+
including Saturday, Sunday & Public	Darree Micha				
Holiday Lunch & Dinner		豆腐 Bean curd			
4 1. 3 - 20 - 20 - 1 - 4 - 1 - 21 - 24 - 34		26 四川麻婆豆腐 Braised Bean curd in Sichuan Style			_
(本公司保留权利随时更改菜单		27 客家豆腐 Deep- Fried Tofu with Minced Pork in Hakka Style			
与价钱以及任何促销条例)		28 泰式豆腐 Fried Bean curd with Thai Sauce			
We reserved the right to make any		29 辣椒虾仁豆腐 Chili Bean curd & Prawns			
Changes including change in price,		30 红烧豆腐 Fried Bean curd with Mushrooms			
content, terms, at any time without prior notice.			ext P	age	

万兴@巴西立 0321	1,	Buffet Menu A / 中餐任点任吃 Menu A /最少 3 位成人 (Min. 3 Adults)		
BAN HENG @ PASIR RIS	桌号	家禽、肉类 Poultry & Meat	st 2 nd 3 rd	
Aranda Country Club		31 烧鸡 Roasted Chicken		
Tel: 6585 1770 / 6585 1093	大人()位	32 烧烤鸡肉沙爹 BBQ Chicken Satay served with Cucumber & Onion (每人2支,限点一次 1 ser	ving only)	
计因女上及松式及		37 宫保鸡丁 Gong Bao Chicken		
法国芝士蛋糕新登场	小孩()位	33 潮州卤鹅片 Teochew Style Braised Slice Goose Meats		
每人敬送一份		34 长沙烧子排 ChangSha Braised Spare Ribs		
芝士蛋糕需要25分钟解冻,		35 荔枝咕咾肉 Sweet & Sour Pork with Lychee		
请提前order	自助餐所有食品	36 东坡肉配荷叶包 Braised Pork Belly served with Steamed Bun		
Complimentary	包括蛋糕,豆花,			
Famous French Cheese Cake	泡泡茶,冰淇淋	37 剁椒蒸巴汀鱼 Steamed Patin Fish with Fermented Chili & Garlic		
One serving only per diner The Cheese Cake need 25 minutes	只限堂食,	38 泰式红鱼 Deep Fried Red Tilapia Fish with Thai Sauce		
to defreeze, please order in-advance	不可打包!	39 姜葱生鱼片 Wok-fried Sliced Fish with Ginger & Onion		
to defreeze, prease order in-advance	All buffet food,	40 豉椒炒青口(大头) Wok-fried Mussels with Spicy Bean Sauce		
敬送万兴经典珍珠奶茶	,	41 麦片香虾 Fried Prawns with Cereal		
与老婆豆花	desserts &	42 塔香烧汁虾 Stewed Prawn with Basil		
1	Drinks are for	蔬菜 Vegetables 43 三皇蛋苋菜 Poached Local Spinach with Three Type of Egg		
(每人只限1份,赠品有限,送完为止)	dine-in only, NOT	43 三皇蛋苋菜 Poached Local Spinach with Three Type of Egg 44 蒜蓉小芥兰 Fried Baby Kai-lan with Garlic		
Complimentary one serving per diner for Kong Cha &	for take-away!	45 蒜蓉菠菜 Stir Fried Spinach with Garlic		
Soya Bean Pudding	日よったじょ	46 蒜蓉西兰花 Stir Fried Broccoli with Garlic		
(For early bird diner only)	最少3位成人	饭/面 Rice & Noodles		
	Min. 3 Adults	47 鱼片河粉 Sliced Fish Hor Fun		
疫情期间不设自助台如需要甜品,	中餐任点任吃	48 干烧伊府面 Braised Ee Fu Noodles		
冰淇淋,饮品,请填写order表格		49 黑松露海鲜炒饭 Seafood Fried Rice with Black Truffle Oil		
Please fill up the order form for Dessert, Ice Cream, and drinks	午餐/晚餐	鉗品 Dessert		
WHILE STOCK LAST	Lunch & Dinner	50 冰冻龙眼凤梨 Chilled Longan with Pineapple		
WHILE STOCK LAST (备货有限,卖完为止)		51 红豆沙 Red Bean Paste		
(街贝有16, 头无为正)	Buffet Menu	52 杂果香茅冻 Lemongrass Jelly with Cocktail		
Wastage of food will be charged		53 仙草龙眼 Grass Jelly with Longan		
\$2++ per 100gm		54 龙眼海底椰 Sea Coconut with Longan		
请别浪费食物,剩余食物会按		55 意大利冰淇淋 Italian Alfero Gelato(限点1次1 serving only)		
每100克 \$2++ 收费		56 精选糕点(每人只限点一件, A+B+C= 总用餐人数 Cake Selection Limited to one piece per diner fro	om A,B&C)	
自助餐所有食品只限堂食,不可打包		A 法国芝士蛋糕 French Cheese Cake		
All buffet food is for dine-in only,		B自制桂花糕 Homemade Refreshing Osmanthus Flower Jelly		
not for take-away		C老婆豆花 Soya Bean Pudding		
ν		W V ス エ Ti O O O O O O O O O O O O O O O O O O		

万兴@巴西立 0321	<u> </u>	CHEF'S RECOMMENDATION 厨师精选 (B1 to B7)		
BAN HENG @ PASIR RIS	桌号	B1 迷你佛跳墙 Mini Buddha Jump Over The Wall		
Aranda Country Club		B2 辣椒螃蟹/黑椒螃蟹 Chilli Crab or Black Pepper Crab (Kindly choose only on	e flavour)	
Tel: 6585 1770 / 6585 1093	大人()位	B3 虫草滋补药膳活虾 Poached Live Prawns with Chinese Herbs & Cordycer	•	
Tue to Fri 星期二至星期五		B4 X0带子炒西兰花 Sautéed Boiled Scallop with Broccoli in XO Sauce		
Adult: \$39.80 ++ Per Pax	小孩()位	B5 油浸笋壳鱼/金银蒜蒸鳕鱼Fried Soon Hock Fish or Steamed Cod Fish with Garlic(cho	onse one on	nlv)
·		B6 万兴自制酥炸榴莲盒 Ban Heng Home Made Deep-fried Durian Roll	<u>,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,</u>	
Sat & Sun & Eve of PHs	Business Hours:	B7 烧烤鸡肉沙爹 BBQ Chicken Satay with Cucumber & Onion (每人2支,限点一次1 sa	erving only)	+
■星期六,星期天,公假前夕	Lunch –			
Adult: \$43.80 ++ Per Pax	11.30am - 2.30pm	B1-B7只限 Menu B ,每样只限点一次 / B1 to B7 for Buffet Menu B, one serving	g only p	er alsr
Public Holidays 公共假期	Dinner –	开胃冷菜 Appetizers	1 st 2 nd	3^{rd}
Adult: \$45.80 ++ Per Pax	6.00pm – 9.30pm	1 凉拌桑耳 Chilled Agaric		
4 - 3 - 3 - 3 - 3 - 3 - 3 - 3 - 3 - 3 -	Last dish order	2 泰式海蜇 Jelly Fish with Thai Sauce		
FIXED PRICE FOR CHILD	- Lunch by 2 pm	3 沙律什果明虾 Fruits with Prawns Salad		
Child : \$16.80 ++ Per Pax	- Dinner by 9 pm	4 熏鹅片 Smoked Sliced Goose Meat		
(Child height from 100cm to 140cm)		5 花雕酒醉鸡片 Drunken Chicken Slice		
Child height below 100cm FOC	最少3位成人	酥炸小食 Crispy Snacks		
Chinese tea, Soft drink, Coffee,	•	6 酥炸素春卷 Deep Fried Vegetable Spring Roll		
Kong Cha, pickles & towels	Min. 3 Adults	7 海鲜枣 Deep Fried Seafood Roll	+	
(茶水,汽水,咖啡,珍珠奶茶,花生,	L 52 10 10 10 10	8 脆炸香酥鸡翅 Deep Fried Chicken Wing		
湿纸巾)@\$2 per pax	中餐任点任吃	9 香脆烤素方 Fried Bean Curd Skin 10 咸蛋黄香脆鱼皮 Crispy-fried Fish Skin with Salted Egg Yolk (限点1次1 se		,,)
All prices quoted are subject	午餐/晚餐	11 12 12 12 12 12 12 12 12 12 12 12 12 1	rving only	y)
to 10% service charge & 7% GST	1 787 70 8	港式点心(仅限午餐) Hong Kong Dim Sum (Lunch Only)		
	Lunch & Dinner	11 蛋黄流沙包 (4件) Steamed Salted Egg Yolk"Liu Sha" Bun (4pcs)		
买3送1任点任吃自助餐促销	- Lunion & Dinnici	12 蟹黄蒸烧麦 (4件) Steamed Siew Mai with Crab Roes (4pcs)	+	$\overline{}$
1 dines free with every 3 paying adults	WHILE STOCK LAST	13 万兴虾饺皇(4件) Steamed Shrimp Dumplings(4pcs)	+	_
买3送1促销 <u>每天都有</u> ,包括星期六,	备货有限	14 四川红油手工水饺 (4件) Boiled Home-made Dumpling in Szechuan Sauce (4pcs	i)	_
星期天以及公假的午餐与晚餐	卖完为止	15 蜜汁叉烧包(4件) Steamed barbecued pork "char siew" Bun (4pcs) 16 腊味萝卜糕(4件) Pan-fried Carrot Cakes with Chinese Sausage(4pcs)	+ + +	-
1 dines free promotion valid everyday	<u> </u>		+ +	_
including Saturday, Sunday & Public	Buffet Menu		+ + +	-
Holiday Lunch & Dinner	Daffer Mena	19 沙拉明虾饺 (4件) Deep-fried Shrimp Dumplings (4pcs)		
		20 青芥末香芒虾筒 (4件) Deep-fried Prawn Mango Rolls with wasabi (4pcs)		
(本公司保留权利随时更改菜单		21 黄金炸馒头 (4件) Deep Fried Sweet Bun (4pcs)		
与价钱以及任何促销条例)		22 上海小笼包 (4件) Steamed Shanghai Juicy Meat Dumpling (4pcs)		
We reserved the right to make any		万羹类(最少3位) Soup (Min. 3 persons)		
Changes including change in price,		23 海味鱼鳔羹 Seafood Fish Maw Soup		
content, terms, at any time without		24 四川酸辣羹 Braised Hot & Sour Soup in Sichuan Style	+ +	
prior notice.				
		We reserve all the rights for the final explanation.	t Page	e 🗁
ν	L	本公司将保有所有最终解释权 LNEX		<u> </u>

万兴@巴西立 0321 BAN HENG @ PASIR RIS Aranda Country Club Tel: 6585 1770 / 6585 1093

法国芝士蛋糕新登场

每人敬送一份 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

敬送万兴经典珍珠奶茶 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)

疫情期间不设自助台如需要甜品, 冰淇淋,凉茶,请填写**order**表格 Please fill up the order form for Dessert, Ice Cream, and drinks

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

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

WHILE STOCK LAST 备货有限 卖完为止

Buffet Menu

B

		乞 Menu B/最少 3 位成人(Min. 3 Adults)						
	家禽、肉类 Poultry & Meat	1 st	2 nd	3 rd				
		asted Chicken	+	+				
		ng Bao Chicken	_	+				
٠	III	ochew Style Braised Slice Goose Meats		+				
	III	angSha Braised Spare Ribs		+				
	III	eet & Sour Pork with Lychee		+				
•	II	ised Pork Belly Served with Steamed Bun		+				
_	31 姜葱鹿肉 Frid 豆腐 Bean curd	ed Venison with Ginger & Onions						
品		. 15 1: 0:1 0:1	1	Т				
.	III	ised Bean curd in Sichuan Style		+				
,		ep-Fried Tofu With Minced Pork in Hakka Style						
7	11 11 11 11 11 11	ed Bean Curd with Thai Sauce		+				
		li Bean Curd & Prawns		+				
		ed Bean Curd with Mushrooms						
	海产 Seafood							
,	37 港式蒸金目鲈鱼 Stea	med Sea Bass in Hong Kong Style						
		m Patin Fish with Fermented Chili & Garlic						
		ep Fried Red Tilapia Fish with Thai Sauce		+				
т		k-fried Sliced Fish with Ginger & Onion						
		k-fried Mussels with Spicy Bean Sauce		_				
		ed Prawns with Cereal		1				
4		wed Prawn with Basil		+				
اك	蔬菜 Vegetables	wed i fawii widi basii						
	3 11 11:	ached Local Spinach with Three Type of Egg		T				
	11 15 1 15 1	ed Baby Kai-lan with Garlic		1				
		Fried Spinach with Garlic		1				
_		Fried Broccoli with Garlic						
Т								
	饭/面 Rice & Noodles							
		ced Fish Hor Fun		+				
-	1	ised Ee Fu Noodles		+				
	50 黑松露海鲜炒饭 Se	io 黑松露海鲜炒饭 Seafood Fried Rice with Black Truffle Oil						
^	甜品 Dessert							
	51 冰冻龙眼凤梨 Chilled Longan with	n Pineapple 52 红豆沙 Red Bean Paste						
	53 杂果香茅冻 Lemongrass Jelly v	vith Cocktail 54 龙眼海底椰 Sea Coconut with Longan		<u> </u>				
	55 芋泥 Sweet Mashed Tar							
		alian Alfero Gelato (限点1次1 serving only)		<u> </u>				
		总用餐人数) Cake Selection Limited to 1pc/diner, choice of flavor f	rom A	<u>-</u> C)				
	· · · · · · · · · · · · · · · · · · ·	A 法国芝士蛋糕 French Cheese Cake						
	B 自制桂花糕 Homemade Refreshing Osmanthus Flower Jelly							
	C 老婆豆花 Soya Be	an Pudding						
	<u></u>	-						