



任点任吃 自助餐
ALA CARTE CHINESE BUFFET
 萬興酒樓@胡姬乡村俱乐部
 Ban Heng Restaurant @OCC
 Email: occ@banheng.com.sg
 Website: www.banheng.com.sg
 Tel: 6732 7888

大人 () 人 桌号
 小孩 () 人

CNY Chinese Buffet Menu
18/02/2026 to 03/03/2026
 Mon to Sunday 星期一至星期日
 Adult: \$50.00 ++ Per Pax
FIXED PRICE FOR CHILD
 Child: \$23.80 ++ Per Pax
 (Child height from 100cm to 140cm) Child height below 100cm FOC

Business Hours:
 Lunch - 11.30am - 2.30pm
 Dinner - 6.00pm - 9.30pm
 Last Dish Serve
 Lunch by 2pm - Dinner by 9pm

买3成人送1人 最少3位成人 Min. 3 Adults
 1 Dines FREE with Every 3 Paying Adults

CHEF'S RECOMMENDATION
 (One serving only per dish)
厨师精选七宝每样只限点一次(只限每人一份)

- B1 迷你佛跳墙
Mini Buddha Jump Over The Wall
- B2 明太子焗扇贝(每人一粒)
Metaiko Scallop
- B3 辣椒螃蟹/黑椒螃蟹(每人一件, 只限一种口味)
Chilli Crab or Black Pepper Crab
- B4 烧鸡鸡肉沙爹
Chicken Satay (2 pcs per diner)
- B5 酥炸榴莲卷
D/F Durian Roll (1 pcs per pax)
- B6 橙汁虾球(每人一粒)
D/F Prawn with Orange Juice
- B7 桃胶红枣炖雪燕
D/B Peach Gum, Snow Swallow & Red Date

Hong Kong Dim Sum 港式点心 (只限午餐时段 Lunch Only)

Steamed Dim Sum 蒸点心		1st	2nd	3rd	1st		2nd	3rd
1 皇鲜虾饺(4粒) Steamed Shrimp Dumpling(Ha Gao)					9 蜜汁叉烧包(4粒) Steamed Char Siew Buns			
2 蟹皇蒸烧卖(4粒) Steamed Siew Mai with Crab Roes					10 鸡窝包 Steamed Glutinous Rice Chicken Pau			
3 上海小龙包(3件) Steamed Minced Pork Dumpling					11 蛋黄流沙包(4件) Steamed Salted Egg Yolk "Liu Sha" Bun			
4 芋香蒜蓉蒸排骨(1笼) Steamed Pork Ribs Minced Garlic & Yam					12 竹炭猫山王流沙包 Charcoal Musang King "Liu Sha" Bun			
5 蠔皇蒸鲜竹卷(4件) Shrimp Paste Wrapped Bean Curd Skin					13. 白糖糕(4件) NEW !!! Steamed Rice Cake			
6 桂林蒸凤爪(1笼) Steamed Chicken Claws in Gui Lin Style					14. 鲍鱼蒸烧卖(每人一粒) NEW !!! Steamed Siew Mai with Abalone			
7 四川红油抄手(4件) Hot & Spicy Dumpling in Szechuan Style					15. 黑糖刀切小馒头 NEW !!! Steamed Brown Sugar Man Tou			
8 潮州韭菜水晶球(4件) Steamed Crystal Chive Dumpling Shrimp					16. 香菇鸡肉蘑菇包 NEW !!! Mushroom Chicken Bun			

Fried Dim Sum 炸点心		1st	2nd	3rd	1st		2nd	3rd
1 沙律明虾角(4件) Deep-fried Shrimp Dumpling					6 炸香蕉豆沙卷(4件) Deep-fried Banana & Red Bean Roll			
2 香芒鲜虾筒(4件) Deep-fried Prawn Mango Roll					7 腊味萝卜糕(4件) Fried Carrot Cake with Chinese Sausage			
3 韭皇腐皮卷(4件) Deep-fried Prawns in Bean Curd Skin					8 蜂巢芋角 Deep-Fried Taro Dumpling			
4 鲜虾干丝龙须卷(4件) Deep-fried Prawn wrapped Vermicelli					9 制自蛋挞仔(只限每人一件) Mini Egg Tart (One Serving Only)			
5 自制糯米榴莲球(4件) Homemade Sticky Rice Durian Balls					10 红豆沙煎堆(4件) NEW !!! Red Bean Sesame Ball			

Roasted Meat & Appetizers 烧味/前菜		1st	2nd	3rd	1st		2nd	3rd
1 咸蛋皇鱼皮 Deep-fried Fish Skin Salted Egg Yolk					7 酥皮烧腩肉 Roasted Pork Belly			
2 什果沙律虾 Salad Prawn with Fruit Cocktail					8 潮州卤水鸭 Braised Duck in Teochew Style			
3 泰式海蜇丝 Marinated Cold Jelly Fish Thai Sauce					9 潮州虾枣 D/F Prawn Roll			
4 酸姜片皮蛋 Sliced Marinated Ginger Century Egg					10 春卷 D/F Spring Roll			
5 蜜汁靚叉烧 Barbecued Pork with Honey					11 熏鸭片伴苹果酱 Sliced Smoke Duck with Apple Sauce			
6 明火挂炉鸭 Barbecued Crispy Duck					12 冰镇美人虾 NEW!!! Chilled Venamei Cook Prawn			



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Last Dish Serve

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Wastage of food will be charged

\$5++ per 100gm

请别浪费食物, 剩余食物会按

每100克 \$5++ 收费

自助餐中所有菜色,

只限于当堂享用, 不可打包带走

The dishes served in our buffet are for
dine-in only (strictly no takeaways).

使用甜品订单在甜点柜台领取甜点
Claim the Dessert at Dessert Counter with
The Dessert Order Chit

所有出品备货有限售完为止
Whilst stocks last. All orders will be on a
first-come-first-served basis.

Chinese Tea, Pickles & Towels
(茶水, 花生, 湿纸巾)

@ \$3++ per pax, (Compulsory)
All prices quoted are subject to
10% service charge & Prevailing GST

**CNY Chinese
Buffet Menu**

Seafood 海产

	1st	2nd	3rd
1 泰式油浸金凤鱼 Deep Fried Talapia with Thai Sauce			
2 油浸顺壳鱼 (one serving only只限1次) D/F 'Soon Hock' Superior Soya Sauce			
3 港式蒸西曹鱼 Steamed Sea Bass Superior Soya Sauce			
4 生鱼白菜芋头汤 Toman Fish Yam & Cabbage Soup			
5 娘惹酱炸多利鱼片 D/F Dory Fish Fillet Nyonya Sauce			
6 日式七味虾 Deep Fried Prawn in Special Sauce			

Poultry & Meat 家禽、肉

	1st	2nd	3rd
1 万兴东坡肉伴荷叶包 Braised Pork Belly served Steamed Bun			
2 酥炸脆鸡翼 Deep-fried Chicken Wing			
3 脆皮烧鸡 Crispy Roasted Chicken			

Tofu & Vegetables 豆腐、蔬菜

	1st	2nd	3rd
1 鱼香茄子豆腐 Braised Egg Plant Minced Pork and Tofu			
2 麻婆豆腐 Mapo Tofu			
3 泰式豆腐 D/F Tofu with Thai Sauce			
4 潮汕浮豆乾(4件) Teo Jiu Fried Tau Kua			
5 三皇蛋苋菜苗 Poached Local Spinach with Trio Egg			

Rice & Noodle 饭、面

	1st	2nd	3rd
1 韭黄干烧伊面 Braised Ee- Fu Noodle with Chive			
2 蒜香蛋白蟹肉炒饭 Fried Rice Golden Garlic Egg White Crab Meat			
3 XO酱炒萝卜糕 Fried Carrot Cake with XO Sauce			

	1st	2nd	3rd
7 香脆麦片虾 Wok Fried Prawn with Cereal			
8 印尼咖喱虾 Indonesia Curry Prawn			
9 上汤啦啦煲 Lala in Superior Soup			
10 姜丝豆瓣酱啦啦 Wok Fried Lala Ginger Bean Paste			
11 三巴啦啦 Wok Fried Sambal			
12 妈蜜虾 Marmite Prawn			

	1st	2nd	3rd
4 菠萝咕嚕肉 Wok-fried Sweet & Sour Pork Pineapple			
5 妈蜜鸡 Marmite Chicken Recipe			
6 花雕药膳鸡 Steamed Herbal Chicken Chinese Wine			

	1st	2nd	3rd
6 干煸肉碎长豆 Long Bean with & Minced Pork			
7 马来风光 Wok-fried Kang Kong with Sambal			
8 潮州蚝烙 Oyster Omelet			
9 蒜茸番薯叶 Wok-fried Potato Leave with Garlic			
10 蟹肉蚝皇扒菠菜 Braised Spinach crab Meat Oyster Sauce			

	1st	2nd	3rd
4 滑蛋河粉 Wok-fried Hor Fun with Egg			
5 月光河粉 Wok Fried Hor Fun with Egg yok			
6 潮州豆角焖面 Braised Noodle Long Bean Teo chew Style			