

万兴@港湾 0221++
 BAN HENG @ HARBOURFRONT
 #04-01 HarbourFront Centre
 Tel: 6278 0288 / 6278 1354

22/02/2021 to 28/02/2021

Daily Lunch and Dinner

Adult: \$55.80++ Per Pax

FIXED PRICE FOR CHILD

Child: \$16.80 ++ Per Pax

(Child height from 100cm to 140cm)

Child height below 100cm FOC

敬送万兴香脆鱼皮

七彩鱼生捞起

Complimentary Crispy Fish Skin
 Prosperity Yusheng Lo Hei

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 6-8 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

提供大份给六至八人

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 迷你佛跳墙	Mini Buddha Jump Over The Wall (Individual Serving)	
B2 辣椒螃蟹/黑椒螃蟹	Chilli Crab or Black Pepper Crab (Kindly choose only one flavour for Crab)	
B3 虫草滋补药膳活虾	Poached Live Prawns with Chinese Herbs & Cordyceps	
B4 X0带子炒西兰花	Sautéed Boiled Scallop with Broccoli in XO Sauce	
B5 油浸笋壳鱼/金银蒜蒸鳕鱼	Fried Soon Hock Fish or Steamed Cod Fish with Garlic (choose one type only)	
B6 万兴自制酥炸榴莲卷	Ban Heng Deep-fried Homemade Durian Roll	

B7 烧烤鸡肉沙爹 BBQ Chicken Satay served with Cucumber & Onion (每人2支,只限点一次 One serving only)

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 (B1 TO B7)

汤、翅 **Soup** , 烧味/前菜 **Roasted Meat & Appetizers**

1 万兴香脆鱼皮七彩鱼生捞起	Crispy Fish Skin Prosperity Yusheng Lo Hei (one serving only)			
2 是日老火例汤(请自助)	Boiled Soup of the day (Please fill up the white form and order from our server)			
3 鸡松脆茄子	Deep-fried Egg Plant with Chicken Floss			
4 泰式沙律虾	Salad Prawn with Thai Sauce			
5 凉拌海蜇丝	Marinated Cold Jelly Fish			
6 香脆烤素方	Deep-fried Bean Curd Skin			
7 潮州卤水鹅片	Braised Sliced Goose Meat in Teochew Style			
8 烟熏鹅片	Smoke Sliced Goose Meat			
9 明火挂炉鸭	Barbecued Crispy Duck			
10 蜜汁靚叉烧	Barbecued Pork with Honey			
11 酥皮烧腩肉	Roasted Pork			
12 花雕酒醉鸡片	Cold Drunken Chicken			
13 咸蛋黄香脆鱼皮	Crispy Fish Skin with Salted Egg Yolk (新品, 限点一次one serving only)			
14 精选糕点(每人只限点一件, 14A+14B=总用餐人数	Cake Selection Limited to one piece per diner / choice of flavor from 14A,B)			

14A 法国芝士蛋糕 French Cheese Cake

件 / Pieces

14B 自制清凉桂花糕 Homemade Refreshing Osmanthus Flower Jelly

件 / Pieces

海产 Seafood

15 天妇罗虾	Deep-fried Shrimp Tempura			
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			

0221++

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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促销每天都有, 包括星期六, 星期天以及公假的午餐与晚餐

1 dine free promotion valid everyday including Saturday, Sunday & 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.

疫情期间不设自助台如需要以下: 皮蛋粥, 炖汤, 甜品, 汽水, 请填写order表格。

Please fill up the order form for Porridge, Soup, Dessert, soft drink and winter melon tea (while stock last) (备货有限, 卖完为止)

敬送万兴香脆鱼皮七彩鱼生捞起

Complimentary Crispy Fish Skin Prosperity Yusheng Lo Hei

桌号:

大人 () 位

小孩 () 位

自助餐所有食品包括蛋糕, 只限堂食, 不可打包!

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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 Chili & Garlic			
23	姜葱炒生鱼片	Wok-fried Sliced Fish with Spring Onion & Ginger			
饭/面 Rice & Noodles					
24	什锦滑蛋河粉	Fried Hor Fun with Fish Cake & Vegetables in Egg Gravy			
25	干烧伊府面	Braised Ee Fu Noodles with Mushrooms			
26	家乡炒面线	Fried Mian Xian in Homemade Style			
27	黑松露海鲜炒饭	Seafood Fried Rice with Black Truffle Oil			
家禽、肉 Poultry & Meat					
28	扣肉荷叶包	Braised Pork Belly served with Steamed Bun			
29	回锅肉	Wok-fried Sliced Pork with Chinese Cabbage & Leek in Spicy Sauce			
30	酥炸脆鸡翼	Deep-fried Chicken Wing			
31	金沙烧鸡	Roasted Chicken with Fried Garlic			
32	宫保鸡丁	Gong Bao Chicken			
33	黑椒鹿肉	Wok-fried Venison with Black Pepper Sauce			
34	酸甜咕嚕肉	Wok-fried Sweet & Sour Pork			
35	蜜糖醋汁骨	Wok-fried Spare Ribs with Honey Vinegar Sauce			
36	荔枝肉扒	Wok-fried Pork Chop with Sweet & Sour Sauce			
豆腐、蔬菜 Tofu & Vegetables					
37	星洲辣椒豆腐虾	Tofu & Prawns-cooked-in-Chilli-Crab-Style	(请自助 self-service)		
38	松菇滑蛋豆腐	Braised Tofu with Mushroom in Egg Gravy			
39	泰式豆腐	Fried Tofu with Thai Sauce			
40	客家豆腐	Deep-Fried Tofu with Minced Pork in Hakka Style			
41	马来风光	Wok-fried Kang Kong with Sambal			
42	三皇蛋苋菜	Poached Local Spinach with Three Type of Egg			
43	蟹肉西兰花	Stir-fried Broccoli with Crabmeat			
44	干煸肉碎长豆	Stir-fried Long Bean with Dried Red Chilli & Minced Pork			
45	凉瓜炒牛肉	Wok-fried Sliced Beef with Bitter Gourd			