

<div>万兴@乌节中央城 0121</div> <div>BAN HENG @ ORCHARD CENTRAL</div> <div>#11-01/02 Orchard Central</div> <div>Tel : 6238 1516 / 6238 7816</div>	桌号	BUFFET MENU A / 中餐任点任吃 Minimum 3 Adults/最少3位成人			
大人()位	港式点心 *只限午餐时段 (Item 1 - 8) Hong Kong Dim Sum *Available for lunch only				
小孩()位	1	蟹黄蒸烧卖 (4粒)	Steamed Siew Mai with Crab Roes (4 pieces)		
	2	蜜汁叉烧包 (3粒)	Steamed Barbecued Pork Bun (3 pieces)		
	3	蒜蓉蒸排骨 (1笼)	Steamed Pork Ribs with Minced Garlic		
	4	万兴虾饺皇 (4粒)	Steamed Shrimp Dumplings (4 pieces)		
	5	上海小笼包 (4粒)	Steamed Shanghai Meat Dumplings (4 pieces)		
	6	红油抄手 (4粒)	Hot & Spicy Dumpling in Szechuan Style (4 pieces)		
	7	鲜虾腐皮卷 (4件)	Deep-fried Shrimp Rolls in Beancurd Skin (4 pieces)		
	8	炸香蕉天妇罗 (4件)	Deep-fried Banana Tempura (4 pieces)		
Business Hours:					
Lunch –					
11.30am – 3.00pm					
Dinner –					
6.00pm – 10.00pm					
Last dish order					
- Lunch by 2pm					
- Dinner by 9pm					
最少3位成人 Min. 3 Adults	汤羹类		Soup		
	9	干贝蟹肉鱼翅(只限点一次)	Shark's Fin Soup with Crabmeat (One serving only)		
	10	海味鱼鳔羹	Fish Maw Soup with Seafood		
	11	时日老火例汤	Double-boiled Nourishing Soup		
	餐前小菜		Appetizers		
中餐任点任吃 午餐/晚餐 Lunch & Dinner Buffet Menu	12	鸡松炸茄子	Deep-fried Egg Plant Dressed with Chicken Floss		
	13	泰式海蜇丝	Jelly Fish in Thai Style		
	14	潮式炸虾枣	Deep-fried Prawn Rolls		
	15	香脆烤素方	Deep-fried Beancurd Skin		
	16	烟熏鹅片	Sliced Smoked Goose Meat		
	17	咸蛋黄香脆鱼皮(只限点一次)	Salted Egg Yolk Fish Skin (One serving only)		
	18	天妇罗炸虾(每人只限1件)	Deep-fried Shrimp Tempura (One piece per diner)		
	自助餐所有食品，只限堂食，不可打包！				
	All buffet food, desserts & drinks are for dine-in only. Strictly NO take away!				
	请翻至后有更多菜肴 Kindly turn to next page for more dishes				Next Page
<div>Mon to Fri 星期一至星期五</div> <div>Adult: \$32.80 ++ Per Pax</div> <div>Sat & Sun,Eve of PHs</div> <div>星期六, 星期日, 公假前夕</div> <div>Adult: \$36.80 ++ Per Pax</div> <div>Public Holidays 公共假期</div> <div>Adult: \$38.80 ++ Per Pax</div> <div>FIXED PRICE FOR CHILD</div> <div>Child: \$16.80 ++ Per Pax</div> <div>(Child height from 100cm to 140cm, Child height below 100cm FOC)</div> <div>Chinese Tea, Snacks and Towel (茶水, 湿纸巾, 杂豆) @ \$2/pax</div> <div>All prices are subjected to 7 % GST & 10% Service Charge.</div> <div>请别浪费食物, 剩余食物会按每100克\$2++收费</div> <div>Wastage food will be charged \$2++ per 100gm</div> <div>买3送1任点任吃自助餐促销</div> <div>1 dines free with every 3 paying adults</div> <div>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</div> <div>1 dines free promotion valid everyday including Saturday, Sunday and Public Holiday Lunch & Dinner</div> <div>本公司保留权利随时更改菜单与价钱以及任何促销条例</div> <div>We reserved the right to make any changes including change in price, content, terms, at any time without prior notice.</div>					

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	大人()位	海鲜类		Seafood			
<div>敬送</div> <div>万兴奶茶/老婆豆花</div> <div>意大利冰淇淋</div> <div>(每人只限1份, 赠品有限, 送完为止)</div> <div>Complimentary</div> <div>One serving per diner for</div> <div>Milk Tea, Soya Bean Pudding &</div> <div>Italian Gelato Ice Cream</div> <div>(While Stock Last)</div> <div>请别浪费食物,</div> <div>剩余食物会按每100克</div> <div>\$2++收费</div> <div>Wastage food will be charged</div> <div>\$2++ per 100gm</div> <div>自助餐所有食品包括蛋糕</div> <div>豆花, 泡泡茶, 冰淇淋</div> <div>只限堂食, 不可打包!</div> <div>All buffet foods, desserts & drinks</div> <div>are for dine-in only</div> <div>Strictly NOT for take-away</div> <div>WHILE STOCK LAST!</div> <div>All orders will be based on a</div> <div>first-come-first-served basis.</div> <div>所有菜色备货有限, 卖完为止</div>	小孩()位	19	剁椒蒸巴汀鱼	Steamed Patin Fish with Fermented Chilli & Garlic			
	Business Hours: Lunch – 11.30am – 3.00pm Dinner – 6.00pm – 10.00pm Last dish order - Lunch by 2pm - Dinner by 9pm	20	麦片香活虾	Wok-fried Prawns with Cereal			
		家禽, 肉		Poultry & Meat			
		21	酥炸脆鸡翼	Crispy-fried Chicken Wing			
		22	宫保鸡丁	Wok-fried Gong Bao Chicken with Dried Chilli			
		23	烧汁排骨	Wok-fried Pork Ribs with Honey BBQ Sauce			
		24	旺来咕嚕肉	Wok-fried Sweet & Sour Pork			
		25	东坡肉配荷叶包	Braised Dong Po Pork Belly served with Steamed Bun			
		豆腐, 蔬菜		Tofu & Vegetable			
		26	星洲辣椒豆腐虾	Tofu & Prawns cooked in Chili Crab Style			
		27	鱼香茄子	Braised Eggplant with Minced Pork			
	最少3位成人 Min. 3 Adults	28	马来风光	Wok-fried Kang Kong with Sambal			
		29	三皇蛋苋菜	Poached Local Spinach in Superior Stock			
		30	干煸肉碎四季豆	Sautéed French Bean with Minced Pork			
		31	咸鱼鸡粒豆腐	Diced Chicken with Tofu & Salted Fish			
		面, 饭		Noodles & Rice			
		32	海鲜炒饭	Fried Rice with Seafood			
		33	什锦滑蛋河粉	Fried Hor Fun with Sliced Fish in Egg Gravy			
		34	家乡炒面线	Wok-fried MeeSua in Hong Kong Style			
		35	干炒菜脯腊肠粿条	Fried Kway Teow with Preserved Turnip & Chinese Sausage			
		36	黄金炸馒头	Deep-fried Sweet Buns			
	中餐任点任吃 午餐/晚餐 Lunch & Dinner Buffet Menu	甜品		Dessert			
		37	什果香茅冻	Lemon Grass Jelly with Fruit Cocktail			
		38	潮式香芋泥	Sweetened Yam Paste in Teochew Style			
		39	精选糕点(每人只限点一件, A+B=总用餐人数) Cake Selection (Limited to one piece per diner / choice of flavour from A+B=Total Pax)				
		A	法国芝士蛋糕	French Assorted Cheese Cake			件/ Pieces
		B	自制清凉桂花糕	Homemade Refreshing Osmanthus Flower Jelly			件/ Pieces
A							

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<div>万兴@乌节中央城 0121</div> <div>BAN HENG @ ORCHARD CENTRAL</div> <div>#11-01/02 Orchard Central</div> <div>Tel : 6238 1516 / 6238 7816</div>	<div>桌号</div> <div>大人 () 位</div> <div>小孩 () 位</div> <div>Business Hours:</div> <div>Lunch –</div> <div>11.30am – 3.00pm</div> <div>Dinner –</div> <div>6.00pm – 10.00pm</div> <div>Last dish order</div> <div>- Lunch by 2pm</div> <div>- Dinner by 9pm</div>	BUFFET MENU B / 中餐任点任吃 Minimum 3 Adults/最少3位成人			
		家禽, 肉 Poultry & Meat			
		21	潮州卤水鹅片	Braised Goose Meat in Teochew Style	
		22	酥炸脆鸡翼	Crispy-fried Chicken Wing	
<div>敬送</div> <div>万兴奶茶/老婆豆花</div> <div>意大利冰淇淋</div> <div>(每人只限1份, 赠品有限, 送完为止)</div> <div>Complimentary</div> <div>One serving per diner for</div> <div>Milk Tea, Soya Bean Pudding &</div> <div>Italian Gelato Ice Cream</div> <div>(While Stock Last)</div>	<div>最少3位成人</div> <div>Min. 3 Adults</div> <div>请别浪费食物,</div> <div>剩余食物会按每100克</div> <div>\$2++收费</div> <div>Wastage food will be charged</div>	23	宫保鸡丁	Wok-fried Gong Bao Chicken with Dried Chilli	
		24	烧汁排骨	Wok-fried Pork Ribs with Honey BBQ Sauce	
		25	旺来咕嚕肉	Wok-fried Sweet & Sour Pork	
		26	黑椒牛肉片	Wok-fried Beef with Black Pepper Sauce	
<div>请别浪费食物,</div> <div>剩余食物会按每100克</div> <div>\$2++收费</div> <div>Wastage food will be charged</div>	<div>中餐任点任吃</div> <div>午餐/晚餐</div> <div>Lunch & Dinner</div>	27	日式酱爆鹿肉	Wok-fried Venison with Japanese Teriyaki Sauce	
		28	东坡肉配荷叶包	Braised Dong Po Pork Belly served with Steamed Bun	
		海鲜类 Seafood			
		29	剁椒蒸巴汀鱼	Steamed Patin Fish with Fermented Chilli & Garlic	
<div>自助餐所有食品包括蛋糕</div> <div>豆花, 泡泡茶, 冰淇淋</div> <div>只限堂食, 不可打包!</div> <div>All buffet foods, desserts & drinks</div> <div>are for dine-in only</div> <div>Strictly NOT for take-away</div>	<div>请别浪费食物,</div> <div>剩余食物会按每100克</div> <div>\$2++收费</div> <div>Wastage food will be charged</div>	30	泰式炸金目鲈	Deep-fried Seabass in Thai Style	
		31	麦片香活虾	Wok-fried Prawns with Cereal	
		32	豉椒炒青口	Wok-fried Mussels with Spicy Bean Sauce	
		豆腐, 蔬菜 Tofu & Vegetable			
<div>自助餐所有食品包括蛋糕</div> <div>豆花, 泡泡茶, 冰淇淋</div> <div>只限堂食, 不可打包!</div> <div>All buffet foods, desserts & drinks</div> <div>are for dine-in only</div> <div>Strictly NOT for take-away</div>	<div>Wastage food will be charged</div> <div>\$2++ per 100gm</div>	33	星洲辣椒豆腐虾	Tofu & Prawns cooked in Chili Crab Style	
		34	鱼香茄子	Braised Eggplant with Minced Pork	
		35	马来风光	Wok-fried Kang Kong with Sambal	
		36	三皇蛋苋菜	Poached Local Spinach in Superior Stock	
<div>WHILE STOCK LAST!</div> <div>All orders will be based on a</div> <div>first-come-first-served basis.</div> <div>所有菜色备货有限, 卖完为止</div>	<div>午餐/晚餐</div> <div>Lunch & Dinner</div>	37	干煸肉碎四季豆	Sautéed French Bean with Minced Pork	
		38	咸鱼鸡粒豆腐	Diced Chicken with Tofu & Salted Fish	
		面, 饭 Noodles & Rice			
		39	海鲜炒饭	Fried Rice with Seafood	
<div>Buffet Menu</div> <div>B</div>	<div>甜品</div> <div>Dessert</div>	40	什锦滑蛋河粉	Fried Hor Fun with Sliced Fish in Egg Gravy	
		41	家乡炒面线	Wok-fried MeeSua in Hong Kong Style	
		42	干炒菜脯腊肠粿条	Fried Kway Teow with Preserved Turnip & Chinese Sausage	
		43	黄金炸馒头	Deep-fried Sweet Buns	
<div>WHILE STOCK LAST!</div> <div>All orders will be based on a</div> <div>first-come-first-served basis.</div> <div>所有菜色备货有限, 卖完为止</div>	<div>甜点</div> <div>Dessert</div>	44 什果香茅冻 Lemon Grass Jelly with Fruit Cocktail			
		45 潮式香芋泥 Sweetened Yam Paste in Teochew Style			
		46 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 / choice of flavour from A+B+C=Total Pax)			
<div>WHILE STOCK LAST!</div> <div>All orders will be based on a</div> <div>first-come-first-served basis.</div> <div>所有菜色备货有限, 卖完为止</div>	<div>甜点</div> <div>Dessert</div>	A	法国芝士蛋糕	French Assorted Cheese Cake	件/ Pieces
		B	自制清凉桂花糕	Homemade Refreshing Osmanthus Flower Jelly	件/ Pieces
		C	万兴自制酥炸榴莲卷	Ban Heng Deep-fried Homemade Durian Roll	件/ Pieces