

万兴@胡姬乡村俱乐部 0221
BAN HENG @ Orchid Country Club
1 Orchid Club Rd, #02-35 Social Club House,
Singapore 769162 Tel: 6732 7888

16th Feb 2021 - 28th Feb 2021

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
Ban Heng Crispy Fish Skin
Yusheng Lo Hei
Small for 3 – 5 pax
Large for 6 – 8 pax

Chinese tea, pickles & towels
(茶水,花生,湿纸巾)
@ \$3++ per pax,
All prices quoted are subject to
10% service charge & 7% GST

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.

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

CNY
Buffet
Menu

港式点心只限午餐时段 (Items 1-20) Hong Kong Dim Sum available for lunch only

1 龙皇鲜虾饺 (4粒) Steamed Shrimp Dumpling			11 沙律明虾角 (4件) Deep-fried Shrimp Dumpling		
2 蟹皇蒸烧卖 (4粒) Steamed Siew Mai with Crab Roes			12 香芒鲜虾筒 (4件) Deep-fried Prawn Mango Roll with Wasabi		
3 蒜蓉蒸排骨 (1笼) Steamed Pork Ribs with Minced Garlic			13 韭皇腐皮卷 (4件) Deep-fried Prawns in Bean Curd Skin		
4 蜜汁叉烧包 (4粒) Steamed Char Siew Buns			14 鲜虾千丝龙须卷 (4件) Deep-fried Prawn wrapped with Vermicelli		
5 上海小龙包 (3件) Steamed Minced Pork Dumpling			15 自制蛋挞仔 (只限点一次 One serving only) Mini Egg Tarts		
6 蠔皇蒸鲜竹卷 (4件) Shrimp Paste Wrapped with Bean Curd Skin			16 自制糯米榴莲球 (4件) Homemade Sticky Rice Durian Balls		
7 桂林蒸凤爪 (1笼) Steamed Chicken Claws in Gui Lin Style			17 炸香蕉豆沙卷 (4件) Deep-fried Banana & Red Bean Roll		
8 糯米鸡 (1份) Steamed Glutinous Rice with Chicken			18 腊味萝卜糕 (4件) Fried Carrot Cake with Chinese Sausage		
9 四川红油抄手 (4件) Hot & spicy Dumpling in Szechuan Style			19 脆炸马蹄糕 (4件) Crispy – fried Water Chestnut Cake		
10 蛋黄流沙包 (4件) Steamed Salted Egg Yolk "Liu Sha" Bun			20 越南紫薯网中卷 (4件) Deep-fried Sweet Potato in Vietnamese Style		

BUFFET MENU: CHEF'S RECOMMENDATION 厨师精选 (B1 to B8)

B1 迷你佛跳墙	Mini Buddha Jump Over The Wall	
B2 辣椒螃蟹/黑椒螃蟹	Chilli Crab or Black Pepper Crab (Kindly choose only one flavour)	
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 1 type only)	
B6 万兴自制酥炸榴莲卷	Ban Heng Deep-fried Homemade Durian Roll (每人1件, 1 pcs per pax)	
B7 烧烤鸡肉沙爹	BBQ Chicken Satay served with Cucumber & Onion (每人2支, 2 pcs per diner)	
B8 万兴香脆鱼皮七彩鱼生捞起	Ban Heng Crispy Fish Skin Yusheng Lo Hei	

B1- B8 每样只限点一次 / B1 to B8 one serving only per dish

烧味/前菜 Roasted Meat & Appetizers

21 咸蛋皇鱼皮 Deep-fried Fish Skin with Salted Egg Yolk			25 X0酱炒萝卜糕 Fried Carrot Cake with XO Sauce		
22 什果沙律虾 Salad Prawn with Fruit Cocktail			26 明火挂炉鸭 Barbecued Duck		
23 泰式凉拌海蜇丝 Marinated Cold Jelly Fish with Thai Sauce			27 蜜汁靚叉烧 Barbecued Pork with Honey		
24 潮州卤水鹅片 Braised Sliced Goose Meat in Teochew Style			28 酥皮烧腩肉 Roasted Pork Belly		

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万兴香脆鱼皮七彩鱼生捞起

Complimentary
Ban Heng Crispy Fish Skin
Yusheng Lo Hei

Small for 3 – 5 pax
Large for 6 – 8 pax

免费意大利冰淇淋
One serving only per diner

万兴宫茶
每人敬送一份
Complimentary
Bubble Tea
One serving only per diner

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

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

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

CNY
Buffet
Menu

海产 Seafood

29 天妇罗炸虾	Deep-Fried Shrimp Tempura			
30 香脆麦片虾	Wok-fried Prawns with Cereal			
31 姜葱炒生鱼片	Wok-fried Sliced Fish with Spring Onion & Ginger			
32 港蒸金目鲈	Steamed Seabass with Soya Sauce			
33 老干妈酱爆炒青口	Wok-fried Mussels with Spicy Bean Sauce			
34 西湖糖醋鱼片	Sweet & Sour Sliced Fish			
35 剁椒蒸巴汀鱼	Steamed Patin Fish with Garlic			

饭/面 Rice & Noodles

36 家乡炒面线	Wok-fried Mian Xian in Hong Kong Style			
37 干烧伊府面	Braised Ee Fu Noodles with Mushrooms			
38 黑松露海鲜炒饭	Seafood Fried Rice with Black Truffle Oil			

家禽、肉 Poultry & Meat

39 扣肉荷叶包	Braised Pork Belly served with Steamed Bun			
40 凉瓜豉汁牛肉	Wok-fried Sliced Beef with Bitter Gourd in Black Bean Sauce			
41 酥炸脆鸡翼	Deep-fried Chicken Wing			
42 宫保鸡丁	Gong Bao Chicken			
43 日式酱爆鹿肉	Wok-fried Venison with Japanese Teriyaki Sauce			
44 菠萝咕嚕肉	Wok-fried Sweet & Sour Pork with Pineapple			
45 咖啡排骨	Wok-fried Spare Ribs with Coffee Sauce			

豆腐、蔬菜 Tofu & Vegetables

46 罗汉上素豆腐	Luo Han Vegetable with Tofu			
47 马来风光	Wok-fried Kang Kong with Sambal			
48 三皇蛋苋菜苗	Poached Local Spinach with Three Type of Egg			
49 干煸肉碎长豆	Sautéed French Bean with Dried Red Chilli & Minced Pork			

50 精选糕点 (每人只限点一件, 50a+50b+50c=总用餐人数
Cake Selection Limited to one piece per diner / choice of flavor from 50a,b,c)

50a 法国芝士蛋糕	French Cheese Cake			
50b 老婆豆花	Soya Bean Pudding			
50c 自制清凉桂花糕	Homemade Refreshing Osmanthus Flower Jelly			