万兴@巴西立 0119 BAN HENG @ PASIR RIS Aranda Country Club Tel: 6585 1770 / 6585 1093

19/01/2019 to 24/01/2019

(This menu not available on 25,26,27 Jan 2019 Lunch & Dinner)

Adult: \$31.80++per pax

FIXED PRICE FOR CHILD
Child: \$16.80 ++ Per Pax
(Child height from 100cm to 140cm)
Child height below 100cm FOC

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 persons Large portion for 6-10 persons 我们将根据您的人数决定菜的份量: 提供小份给三至五人/大份给六至十人

While stock last

<u>备货有限,售完为止</u> 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	
呆	亏	

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

WHILE STOCK LAST 备货有限 卖完为止

Buffet Menu



	Buffet Menu A / 中餐	任点任吃 Menu A/最少3位成人(Min.3A	dults)
	开胃冷菜 Appetizers		1 st order 2 nd order 3 rd order
	1 凉拌桑耳	Chilled Agaric	
Ž	2 泰式海蜇	Jelly Fish with Thai Sauce	
	3 沙律什果明虾	Chilled Agaric Jelly Fish with Thai Sauce Fruits with Prawns Salad Smoked Sliced Goose Meat Drunken Chicken Snacks Deep Fried Vegetable Spring Roll Deep Fried Seafood Roll Deep Fried Chicken Wing Fried Bean Curd Skin Crispy-fried Fish Skin with Salted Egg Yolk(限点一次 1 serving only) OUP (Min. 3 persons) Braised Hot & Sour Soup in Sichuan Style Seafood Fish Maw Soup Shark's Fin Soup with Scallop(限点一次 1 serving only) -) Hong Kong Dim Sum (Lunch time only) Steamed Salted Egg Yolk "Liu Sha" Bun (4pcs) Steamed Siew Mai with Crab Roes (4pcs) Steamed Shrimp Dumplings(4pcs) Steamed Mini Soon Kueh (4pcs) Steamed barbecued pork "char siew" Bun (4pcs) Deep-fried Cheese & Ham Roll (4pcs) Deep-fried Shrimp Rolls in Bean Curd Skin (4pcs) Deep-fried Shrimp Dumplings(4pcs) (4件) Deep-fried Prawn Mango Rolls with wasabi (4pcs) Pan-fried Carrot Cakes with Chinese Sausage(4pcs)	
<u> </u>	4 熏鹅片	Smoked Sliced Goose Meat	
_	5 花雕酒醉鸡	Drunken Chicken	
	酥炸小食 Crispy Snacks	5	
	6 酥炸素春卷		
	7 海鲜枣		
n	8 脆炸香酥鸡翅		
	9 香脆烤素方		
n —		spy-fried Fish Skin with Salted Egg Yolk(限点一次 1 serv	ring only)
	■ 汤羹类(最少3位) Soup (м	in. 3 persons)	
ı	11 四川酸辣羹	Braised Hot & Sour Soup in Sichuan Style	
T 1 2 2 3 3 4 4 5 5 5 5 6 1 4 1 5 1 6 1 7 1 8 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	12 海鲜鱼鳔羹	Seafood Fish Maw Soup	
	13 干贝蟹肉鱼翅	Shark's Fin Soup with Scallop(限点一次 1 serving only))
S	港式点心(仅限午餐) Hon	g Kong Dim Sum (Lunch time only)	
	14 蛋黄流沙包(4件)	Steamed Salted Egg Yolk "Liu Sha" Bun (4pcs)	
2	15 蟹黄蒸烧麦 (4件)		
	16 万兴虾饺皇(4件)	Steamed Shrimp Dumplings(4pcs)	
	17 迷你笋粿(4件)	Steamed Mini Soon Kueh (4pcs)	
r	18 蜜汁叉烧包(4件)	Steamed barbecued pork "char siew" Bun (4pcs)	
<u>. </u>	19 火腿芝士卷(4件)	Deep-fried Cheese & Ham Roll (4pcs)	
٦۶	20 鲜虾腐皮卷 (4件)	Doop fried Shrimp Polls in Roan Curd Skin (Apre)	
		Deep-med Smirip Rolls in Bean Curd Skin (4pcs)	
	21 沙拉明虾饺(4件)		
	21 沙拉明虾饺(4件) 22 青芥末香芒虾筒(4件)	Deep-fried Shrimp Dumplings(4pcs)	
	22 青芥末香芒虾筒 (4件) 23 腊味萝卜糕 (4件)	Deep-fried Shrimp Dumplings(4pcs) Deep-fried Prawn Mango Rolls with wasabi (4pcs)	
	22 青芥末香芒虾筒(4件) 23 腊味萝卜糕(4件) 24 炸香蕉天妇罗(4件)	Deep-fried Shrimp Dumplings(4pcs) Deep-fried Prawn Mango Rolls with wasabi (4pcs) Pan-fried Carrot Cakes with Chinese Sausage(4pcs)	
	22 青芥末香芒虾筒 (4件) 23 腊味萝卜糕 (4件)	Deep-fried Shrimp Dumplings(4pcs) Deep-fried Prawn Mango Rolls with wasabi (4pcs) Pan-fried Carrot Cakes with Chinese Sausage(4pcs) Deep Fried Banana Tempura (4pcs)	1st order 2nd order 3rd order 2nd order 3rd order
	22 青芥末香芒虾筒(4件) 23 腊味萝卜糕(4件) 24 炸香蕉天妇罗(4件)	Deep-fried Shrimp Dumplings(4pcs) Deep-fried Prawn Mango Rolls with wasabi (4pcs) Pan-fried Carrot Cakes with Chinese Sausage(4pcs) Deep Fried Banana Tempura (4pcs)	
	22 青芥末香芒虾筒 (4件) 23 腊味萝卜糕 (4件) 24 炸香蕉天妇罗 (4件) 25 酥炸榴莲球	Deep-fried Shrimp Dumplings(4pcs) Deep-fried Prawn Mango Rolls with wasabi (4pcs) Pan-fried Carrot Cakes with Chinese Sausage(4pcs) Deep Fried Banana Tempura (4pcs) Deep Fried Durian Ball (限点一次1 serving only)	
m 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	22 青芥末香芒虾筒 (4件) 23 腊味萝卜糕 (4件) 24 炸香蕉天妇罗 (4件) 25 酥炸榴莲球 豆腐 Bean curd	Deep-fried Shrimp Dumplings(4pcs) Deep-fried Prawn Mango Rolls with wasabi (4pcs) Pan-fried Carrot Cakes with Chinese Sausage(4pcs) Deep Fried Banana Tempura (4pcs) Deep Fried Durian Ball (限点一次1 serving only) Braised Bean curd in Sichuan Style	
	22 青芥末香芒虾筒 (4件) 23 腊味萝卜糕 (4件) 24 炸香蕉天妇罗 (4件) 25 酥炸榴莲球 豆腐 Bean curd 26 四川麻婆豆腐	Deep-fried Shrimp Dumplings(4pcs) Deep-fried Prawn Mango Rolls with wasabi (4pcs) Pan-fried Carrot Cakes with Chinese Sausage(4pcs) Deep Fried Banana Tempura (4pcs) Deep Fried Durian Ball (限点一次1 serving only) Braised Bean curd in Sichuan Style Braised Bean curd with Mushroom	
	22 青芥末香芒虾筒 (4件) 23 腊味萝卜糕 (4件) 24 炸香蕉天妇罗 (4件) 25 酥炸榴莲球 豆腐 Bean curd 26 四川麻婆豆腐 27 滑子菇豆腐	Deep-fried Shrimp Dumplings(4pcs) Deep-fried Prawn Mango Rolls with wasabi (4pcs) Pan-fried Carrot Cakes with Chinese Sausage(4pcs) Deep Fried Banana Tempura (4pcs) Deep Fried Durian Ball (限点一次1 serving only) Braised Bean curd in Sichuan Style Braised Bean curd with Mushroom Fried Bean curd with Thai Sauce	

请翻至后页有更多菜肴Kindly turn to next page for more dishes

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万兴@巴西立 0119 BAN HENG @ PASIR RIS Aranda Country Club Tel: 6585 1770 / 6585 1093 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促销不包括星期六晚餐 以及公假午餐和晚餐 1 dine free promotion NOT valid on Saturday Dinner, 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.

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

敬送万兴芒果仙草珍珠奶茶 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 (For early bird diner only) 请凭您桌上的点菜单 向服务人员领取, Kindly bring your order chit for redemption

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桌号	
大人()位
小孩()位

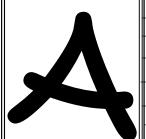
包括蛋糕,豆花, 泡泡茶,冰淇淋 只限堂食, 不可打包! All buffet food, desserts & Drinks are for dine-in only, NOT for take-away!

自助餐所有食品

最少3位成人 Min. 3 Adults 中餐任点任吃 午餐/晚餐

Lunch & Dinner

Buffet Menu



京禽、肉类 Poultry & Mea	t 1 st	order 2 nd or	rder 3 rd ord
31 烧鸡	Roasted Chicken		
32 橙花鸡柳条	Deep Fried Chicken Fillet w/ Orange Sauce		
33 潮州卤鹅片	Teochew Style Braised Slice Goose Meats		
34 红酒排骨	Deep Fried Pork Spare Ribs w/ Red Wine		
35 荔枝咕咾肉	Sweet & Sour Pork with Lychee		
6 东坡肉配荷叶包	Braised Pork Belly served with Steamed Bun		
		'	
尊产 Seafood 38 泰式红鱼	Deep Fried Red Tilapia Fish with Thai Sauce		
39 豉椒炒青口(大头)	Wok-fried Mussels with Spicy Bean Sauce		
40 姜葱生鱼片	Wok-fried Sliced Fish with Ginger & Onion		
11 麦片香虾	Fried Prawns with Cereal		
2 塔香烧汁虾	Stewed Prawn with Basil		
	eamed Patin Fish with Fermented Chili & Garlic (限点一次 1	serving	only)
蔬菜 Vegetables			
44 三皇蛋苋菜	Poached Local Spinach with Three Type of Egg		T
45 鲮鱼油麦菜	Sautéed Fish with Lettuce		
16 蒜蓉小芥兰	Fried Baby Kai-lan with Garlic		
47 蒜蓉生菜	Stir Fried Lettuce with Garlic		
17 	Stir Fried Broccoli with Garlic		
<i>~ / ~ ~ </i>			
灰/面 Rice & Noodles 49 干炒粿条	Char Kway Teow		
17 	Braised Ee Fu Noodles		+ +
51 家乡炒面线	Fried Flour Vermicelli		
52 海鲜炒饭	Seafood Fried Rice		+ +
53 黄金炸馒头	Deep Fried Sweet Bun		+
#品 Dessert 4 冰冻龙眼凤梨	Chilled Langer with Dincernle		
	Chilled Longan with Pineapple		
55 红豆沙	Red Bean Paste		
i6 杂果香茅冻	Lemongrass Jelly with Cocktail		
57 仙草龙眼	Grass Jelly with Longan		
58 老婆豆花	Soya Bean Pudding (限点1 次 1 serving only)		
58 法国芝士蛋糕	Assorted Cheese Cake (限点1次1 serving only)		
59 意大利冰淇淋	Italian Alfero Gelato(限点1次1 serving only)		

万兴@巴西立 0119		CHEF'S RECOMMENDATI	ON 厨师精选 (B1 to B8)		
BAN HENG @ PASIR RIS	桌号	B1-B8只限 Menu B ,每样只	限点一次 / B1 to B8 for Buffet Menu B, one serv	ing only r	per dish
Aranda Country Club		B1 干贝蟹肉鱼翅	Shark's Fin Soup with Scallop		
Tel: 6585 1770 / 6585 1093	大人()位	B2 鲍鱼冬菇时蔬	Braised whole Abalone with Mushrooms & Seasona	al Vegetabl	es
		B3 粉丝蒜蓉蒸扇贝	Steamed Scallops with Garlic & Vermicelli	<u>ogotao.</u>	
19/01/2019 to		B4 油浸笋壳鱼	Fried Soon Hock Fish in Hong Kong Style		
	小孩()位	B5 药膳滋补活虾	Steamed Prawns with Chinese Herbs		
24/01/2019		B6 辣椒/黑椒螃蟹			
(This menu not available on	Business Hours:		Chilli or Black Pepper Crab (Kindly choose only one	3 Havour)	//±/po
25,26,27 Jan 2019 Lunch & Dinner)	Lunch –	B7 万兴自制酥炸榴莲盒	Ban Heng Home Made Deep-fried Durian Roll		件/pc
20,20,27 0011 2010 2011011 01 2111101)	11.30am - 2.30pm	B8 剁椒蒸巴汀鱼	Steamed Patin Fish with Fermented Chili & Garlic		
	Dinner -	开胃冷菜 Appetizers		1st order 2nd or	rder 3 rd orde
Adult: \$38.80++per pax	6.00pm – 9.30pm	1 凉拌桑耳	Chilled Agaric		
		2 泰式海蜇	Jelly Fish with Thai Sauce		
	Last dish order	3 沙律什果明虾	Fruits with Prawns Salad		
FIXED PRICE FOR CHILD	- Lunch by 2 pm	4 熏鹅片	Smoked Sliced Goose Meat		
Child: \$16.80 ++ Per Pax	- Dinner by 9 pm	5 花雕酒醉鸡	Drunken Chicken		
(Child height from 100cm to 140cm)	最少3位成人	酥炸小食 Crispy Snacks	3		
Child height below 100cm FOC	II	┃6 酥炸素春卷	Deep Fried Vegetable Spring Roll		
	Min. 3 Adults	7 海鲜枣	Deep Fried Seafood Roll		
Chinese tea, pickles & towels	.	8 脆炸香酥鸡翅	Deep Fried Chicken Wing		
(茶水,花生,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	serving or	าly)
All prices quoted are subject	午餐/晚餐		g Kong Dim Sum (Lunch Only)		
to 10% service charge & 7% GST	Lunch & Dinner	11 蛋黄流沙包(4件)	Steamed Salted Egg Yolk"Liu Sha" Bun (4pcs)		
We serve Small portion for 3-5 persons	<u>Lunch & Dinner</u>	12 蟹黄蒸烧麦(4件)	Steamed Siew Mai with Crab Roes (4pcs)		
Large portion for 6-10 persons	WHILE STOCK LAST	13 万兴虾饺皇(4件)	Steamed Shrimp Dumplings(4pcs)		
我们将根据您的人数决定菜的份量:	备货有限	14 迷你笋粿(4件)	Steamed Mini Soon Kueh (4pcs)		
提供小份给三至五人/大份给六至十人		15 蜜汁叉烧包(4件)	Steamed barbecued pork "char siew" Bun (4pc		
		16 腊味萝卜糕(4件)	Pan-fried Carrot Cakes with Chinese Sausage(4pc	s)	
While stock last	Duccos Month	17 火腿芝士卷 (4件)	Deep-fried Cheese & Ham Roll (4pcs)		
备货有限,售完为止	Buffet Menu	18 鲜虾腐皮卷 (4件)	Deep-fried Shrimp Rolls in Bean Curd Skin (4pcs)		
		19 沙拉明虾饺(4件)	Deep-fried Shrimp Dumplings (4pcs)		
Wastage of food will be charged		20 青芥末香芒虾筒(4件)	Deep-fried Prawn Mango Rolls with wasabi (4pcs)		
\$2++ per 100gm		21 炸香蕉天妇罗 (4件)	Deep-fried Banana Tempura (4pcs)		
请别浪费食物,剩余食物会按		22 酥炸榴莲球	Deep-fried Durian Ball(限点一次1 serving only)		
每100克 \$2++ 收费		汤羹类(最少3位) Soup (Min. 3 per	sons)		
		23 四川酸辣羹	Braised Hot & Sour Soup in Sichuan Style		
自助餐所有食品只限堂食,不可打包		24 海味鱼鳔羹	Seafood Fish Maw Soup		
All buffet food is for dine-in only, not for take-away		We reserve all the right 本公司将保有所有最终解释	s for the final explanation. Ne	ext Pag	je >

万兴@巴西立 0119
BAN HENG @ PASIR RIS
Aranda Country Club
Tel: 6585 1770 / 6585 1093
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促销不包括星期六晚餐
以及公假午餐和晚餐
1 dine free promotion NOT valid
on Saturday Dinner, 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.
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

One serving only per diner The Cheese Cake need 25 minutes to defreeze, please order in-advance

敬送万兴芒果仙草珍珠奶茶 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)

请凭您桌上的点菜单 向服务人员领取奶茶和豆花 Kindly bring your order chit for redemption

桌号	
大人()位
小孩()位

	Buffet Menu B / 中餐任点	长任吃 Menu B/最少 3 位成人(Min. 3 Adults)	
桌号	家禽、肉类 Poultry & Meat		1 st order 2 nd order 3 rd ord
	26 烧鸡	Roasted Chicken	
1-1/	27 橙花鸡柳条	Deep Fried Chicken Fillet w/ Orange Sauce	
大人()位	28 潮州卤鹅片	Teochew Style Braised Slice Goose Meats	
	29 红酒排骨	Deep Fried Pork Spare Ribs w/ Red Wine	
小孩()位	31 荔枝咕咾肉	Sweet & Sour Pork with Lychee	
	32 东坡肉配荷叶包	Braised Pork Belly Served with Steamed Bun	
	豆腐 Bean curd		
自助餐所有食品	33 四川麻婆豆腐	Braised Bean curd in Sichuan Style	
包括蛋糕,豆花,	34 滑子菇豆腐	Braised Bean curd with Mushroom	
泡泡茶,冰淇淋	35 泰式豆腐	Fried Bean Curd with Thai Sauce	
1	36 辣椒虾仁豆腐	Chili Bean Curd & Prawns	
只限堂食,	37 红烧豆腐	Fried Bean Curd with Mushrooms	
不可打包!	海产 Seafood		
All buffet food,	42 港式蒸金目鲈鱼	Steamed Sea Bass in Hong Kong Style	
desserts &	43 豉椒炒青口(大头)	Wok-fried Mussels with Spicy Bean Sauce	
	44 泰式红鱼	Deep Fried Red Tilapia Fish with Thai Sauce	
Drinks are for	■46 姜葱生鱼片	Wok-fried Sliced Fish with Ginger & Onion	
dine-in only, NOT	47 麦片香虾	Fried Prawns with Cereal	
for take-away!	48 塔香烧汁虾	Stewed Prawn with Basil	
上級はトルル	蔬菜 Vegetables		
中餐任点任吃	49 三皇蛋苋菜	Poached Local Spinach with Three Type of Egg	
午餐/晚餐	50 鲮鱼油麦菜	Sautéed Fish with Lettuce	
	51 蒜蓉小芥兰	Fried Baby Kai-lan with Garlic	
Lunch & Dinner	52 蒜蓉生菜	Stir Fried Lettuce with Garlic	
<u>Lunch & Dinner</u>	53 蒜蓉西兰花	Stir Fried Broccoli with Garlic	
WHILE STOCK LAST	饭/面 Rice & Noodles		
备货有限	38 干炒粿条	Char Kway Teow	
卖完为止	39 干烧伊府面	Braised Ee Fu Noodles	
	40 家乡炒面线	Fried Flour Vermicelli	
Buccet Manu	41 海鲜炒饭	Seafood Fried Rice	
Buffet Menu	42 黄金炸馒头	Deep Fried Sweet Bun	
	甜品 Dessert		
	54 冰冻龙眼凤梨	Chilled Longan with Pineapple	
	55 红豆沙	Red Bean Paste	
	56 杂果香茅冻	Lemongrass Jelly with Cocktail	
	57 龙眼海底椰	Sea Coconut with Longan	
	58 芋泥	Sweet Mashed Taro	
	59 仙草龙眼	Grass Jelly with Longan	
	60 意大利冰淇淋	Italian Alfero Gelato (限点1次1serving only)	
 	61 法国芝士蛋糕	Assorted Cheese Cake (限点1次1 serving only)	