屬 万兴@巴西立 0918(3)		Buffet Menu A / 中餐任点任吃 Menu A /最少 3 位成人(Min. 3 Ac	lulte)	
BAN HENG @ PASIR RIS	桌号		st order 2 nd o	rder 3 rd ord
Ban Hong Group of Rescaurance Aranda Country Club		1 凉拌桑耳 Chilled Agaric		
Tel: 6585 1770 / 6585 1093	大人()位	2 泰式海蜇 Jelly Fish with Thai Sauce		
Tue to Thu Lunch & Dinner		3 沙律什果明虾 Fruits with Prawns Salad		
Tue to Thu Lunch & Dinner & Fri Lunch		4 熏鹅片 Smoked Sliced Goose Meat		
拜二至拜四午餐/晚餐及拜五午餐 Adult: \$26.80 ++ Per Pax	小孩(5 花雕酒醉鸡 Drunken Chicken		
		酥炸小食 Crispy Snacks		
Sat /Sun /PH Dinner only 拜六 拜日公共假期仅适用于晚餐	Business Hours: Lunch –	6 酥炸素春卷 Deep Fried Vegetable Spring Roll		
拜六 拜日公共假期仅适用于晚餐	11.30am - 2.30pm	7 海鲜枣 Deep Fried Seafood Roll		
Adult: \$29.80++ Per Pax	Dinner –	8 脆炸香酥鸡翅 Deep Fried Chicken Wing		
I 1	6.00pm – 9.30pm	9 香脆烤素方 Fried Bean Curd Skin		
Fri Dinner & Eve of PH	<u> </u>	10 咸蛋黄香脆鱼皮 Crispy-fried Fish Skin with Salted Egg Yolk(限点一次 1 servi	ng only)	
拜五晚餐及公共假期前夕	Last dish order - Lunch by 2 pm	汤羹类(最少3位) Soup (Min. 3 persons)		
Adult: \$29.80++ Per Pax	- Dinner by 9 pm	11 四川酸辣羹 Braised Hot & Sour Soup in Sichuan Style		
FIXED PRICE FOR CHILD Child: \$16.80 ++ Per Pax		12 海鲜鱼鳔羹 Seafood Fish Maw Soup		
(Child height from 100cm to 140cm)	最少3位成人	13 干贝蟹肉鱼翅 Shark's Fin Soup with Scallop(限点一次 1 serving only)		
Child height below 100cm FOC	Min. 3 Adults	港式点心(仅限午餐) Hong Kong Dim Sum (Lunch time only)		
Chinese tea, pickles & towels	L #2 10 10 10 10	14 蛋黄流沙包 (4件) Steamed Salted Egg Yolk "Liu Sha" Bun (4pcs)		
(茶水,花生,湿纸巾)@\$2++ per pax	中餐任点任吃	15 蟹黄蒸烧麦 (4件) Steamed Siew Mai with Crab Roes (4pcs)		
 	午餐/晚餐	16 万兴虾饺皇(4件) Steamed Shrimp Dumplings(4pcs)		
All prices quoted are subject	1 27 30 2	17 迷你笋粿 (4件) Steamed Mini Soon Kueh (4pcs)		
to 10% service charge & 7% GST	Lunch & Dinner	18 蜜汁叉烧包 (4件) Steamed barbecued pork "char siew" Bun (4pcs)		
We serve Small portion for 3-5 persons		19 火腿芝士卷 (4件) Deep-fried Cheese & Ham Roll (4pcs)		-
Large portion for 6-10 persons	WHILE STOCK LAST	20 鲜虾腐皮卷 (4件) Deep-fried Shrimp Rolls in Bean Curd Skin (4pcs)		
我们将根据您的人数决定菜的份量:	备货有限	<u>21 沙拉明虾饺(4件)</u>		-+
提供小份给三至五人/大份给六至十人	卖完为止	22 月分不食亡所尚 (4件) Deep-med Prawn Mango Rolls With Wasabi (4pcs) 23 腊味萝卜糕(4件) Pan-fried Carrot Cakes with Chinese Sausage(4pcs)		-+
Peak Period Self-service for buffet		24 炸香蕉天妇罗(4件) Deep Fried Banana Tempura (4pcs)		
line items selected from menu &	Buffet Menu	25 酥炸榴莲球 Deep Fried Durian Ball (限点一次1 serving only)		
Cold Beverage (While stock last)		立腐 Bean curd		
繁忙时间请自助:自助餐台中选自菜单		26 四川麻婆豆腐 Braised Bean curd in Sichuan Style		
中的某些菜品/冷饮		27 滑子菇豆腐 Braised Bean curd with Mushroom		
(备货有限,售完为止)		28 泰式豆腐 Fried Bean curd with Thai Sauce		
Wastage of food will be charged		29 辣椒虾仁豆腐 Chili Bean curd & Prawns		
\$2++ per 100gm		30 红烧豆腐 Fried Bean curd with Mushrooms		
请别浪费食物,剩余食物会按			ext Pa	- CO
每100克 \$2++ 收费		内脚上の人们 スク 不得 Killuly turn to liekt page for more distles [NE	zxi ra	<u>ye</u>



Tel: 6585 1770 / 6585 1093

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
WHILE STOCK LAST
备货有限卖完为止

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

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

自助餐所有食品只限堂吃, 不可打包

redemption

All buffet food is for dine-in only nor for take-away

桌号

大人()位

小孩()位

Business Hours: Lunch –

11.30am - 2.30pm Dinner –

6.00 pm - 9.30 pm

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. 3 Adults) 家 ® 肉 & Poultry & Meat

不两、内大 FOUILIY & WEAL	13° Ord	<u>er 2"</u>	- Olu	ei 3"	orae
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				
36 东坡肉配荷叶包	Braised Pork Belly served with Steamed Bun				
. مدعر					

Doop Fried Ped Tilonia Fish with Thai Sauce

海产 Seafood

- 11	38	Deep Fried Red Filapia Fish with Thai Sauce		ш
	39 豉椒炒青口(大头) 40 姜葱生鱼片	Wok-fried Mussels with Spicy Bean Sauce		
_	40 姜葱生鱼片	Wok-fried Sliced Fish with Ginger & Onion		
	41 麦片香虾	Fried Prawns with Cereal		
	42 塔香烧汁虾	Stewed Prawn with Basil		L

43 剁椒蒸巴汀鱼 Steamed 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		
45 鲮鱼油麦菜	Sautéed Fish with Lettuce		
46 蒜蓉小芥兰	Fried Baby Kai-lan with Garlic		
47 蒜蓉生菜	Stir Fried Lettuce with Garlic		
48 蒜蓉西兰花	Stir Fried Broccoli with Garlic		

饭/面 Rice & Noodles

51 家乡炒面线Fried Flour Vermicelli52 海鲜炒饭Seafood Fried Rice	▋49 十炒粿条	Char Kway Teow		
52 海鲜炒饭 Seafood Fried Rice	50 干烧伊府面	Braised Ee Fu Noodles		
		Fried Flour Vermicelli		
53 黄金炸馒头 Deep Fried Sweet Bun		Seafood Fried Rice		
	53 黄金炸馒头	Deep Fried Sweet Bun		

甜品 Dessert

59 意大利冰淇淋

■54 冰冻龙眼凤梨	Chilled Longan with Pineapple		
54 冰冻龙眼凤梨 55 红豆沙	Red Bean Paste		
56 杂果香茅冻	Lemongrass Jelly with Cocktail		
57 仙草龙眼	Grass Jelly with Longan		
56 杂果香茅冻 57 仙草龙眼 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)		

Italian Alfero Gelato(限点1次1 serving only)

We reserve all the rights for the final explanation.本公司将保有所有最终解释权

		CUEE'S DESCRIPTION ATIO	ON 瓦斯特米 / D4 to D0)		
屬 万兴@巴西立 0918(3)	占口	CHEF'S RECOMMENDATION	, ,		
BAN HENG @ PASIR RIS	桌号	B1-B8只限 Menu B,每样只图	艮点一次 / B1 to B8 for Buffet Menu	ng only pe	er dist
Ban Heng Group of Rescausases 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 & Seasonal	Vegetables	s
Tue to Thu Lunch & Dinner	, , , , , ,	B3 粉丝蒜蓉蒸扇贝	Steamed Scallops with Garlic & Vermicelli	-	
& Fri Lunch	1 22/ \ \ \ \ \	B4 油浸笋壳鱼	Fried Soon Hock Fish in Hong Kong Style		
拜二至拜四午餐/晚餐及拜五午餐	小孩()位	B5 药膳滋补活虾	Steamed Prawns with Chinese Herbs		
Adult: \$33.80 ++ Per Pax		B6 辣椒/黑椒螃蟹	Chilli or Black Pepper Crab (Kindly choose only one	flavour)	
Sat /Sun /PH Lunch & Dinner	Business Hours:	B7 万兴自制酥炸榴莲盒	Ban Heng Home Made Deep-fried Durian Roll	1	件/pc
拜六拜日公共假期适用于午、晚餐	Lunch –	B8 剁椒蒸巴汀鱼	Steamed Patin Fish with Fermented Chili & Garlic	<u>'</u>	
	11.30am - 2.30pm	开胃冷菜 Appetizers		st order 2 nd orde	er 3 rd orde
Adult: \$36.80++ Per Pax	Dinner – 6.00pm – 9.30pm	1 凉拌桑耳	Chilled Agaric	1 1	1
Fri Dinner & Eve of PH		2 泰式海蜇	Jelly Fish with Thai Sauce		
拜五晚餐及公共假期前夕	Last dish order	3 沙律什果明虾	Fruits with Prawns Salad		
Adult: \$36.80++ Per Pax	- Lunch by 2 pm	4 熏鹅片	Smoked Sliced Goose Meat		
FIXED PRICE FOR CHILD	- Dinner by 9 pm	5 花雕酒醉鸡	Drunken Chicken		
Child: \$16.80 ++ Per Pax	日かったより	 酥炸小食 Crispy Snacks			
(Child height from 100cm to 140cm)	最少3位成人	6 酥炸素春卷	Deep Fried Vegetable Spring Roll		
Child height below 100cm FOC	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		
(M 4 3/32)224 /) @ \$21 / per pan	• •	10 咸蛋黄香脆鱼皮	Crispy-fried Fish Skin with Salted Egg Yolk (限点1次1 s	serving only	y)
All prices quoted are subject	午餐/晚餐	港式点心(仅限午餐) Hong	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)		\Box
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	卖完为止	15 蜜汁叉烧包(4件) 16 腊味萝卜糕(4件)	Steamed barbecued pork "char siew" Bun (4pcs Pan-fried Carrot Cakes with Chinese Sausage(4pcs)		_
Peak Period Self-service for buffet		17 火腿芝士卷 (4件)	Deep-fried Cheese & Ham Roll (4pcs)	<u> </u>	+
line items selected from menu &	Buffet Menu	18 鲜虾腐皮卷 (4件)	Deep-fried Shrimp Rolls in Bean Curd Skin (4pcs)		
Cold Beverage (While stock last)		19 沙拉明虾饺 (4件)	Deep-fried Shrimp Dumplings (4pcs)		
繁忙时间请自助:自助餐台中选自菜单		20 青芥末香芒虾筒(4件)	Deep-fried Prawn Mango Rolls with wasabi (4pcs)		
中的某些菜品/冷饮		21 炸香蕉天妇罗 (4件)	Deep-fried Banana Tempura (4pcs)		
(备货有限,售完为止)		22 酥炸榴莲球	Deep-fried Durian Ball(限点一次1 serving only)		
Wastage of food will be charged		汤羹类(最少3位) SOUP (Min. 3 pers	ons)		
\$2++ per 100gm		23 四川酸辣羹	Braised Hot & Sour Soup in Sichuan Style		
请别浪费食物,剩余食物会按		24 海味鱼鳔羹	Seafood Fish Maw Soup		
每100克 \$2++ 收费			s for the final explanation.	xt Page	<u>, </u>
7 100/U VZ 11 1/C V		本公司将保有所有最终解释。	权 INE	ni rayt	<u>- </u>



Tel: 6585 1770 / 6585 1093

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
WHILE STOCK LAST
备货有限

卖完为止

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

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

自助餐所有食品只限堂吃, 不可打包

All buffet food is for dine-in only nor for take-away

桌号

小孩(

大人()位

)位

Business Hours: Lunch –

11.30am - 2.30pm Dinner –

Last dish order

- Lunch by 2 pm

6.00 pm - 9.30 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

B

家禽、肉类 Poultry & Meat		1st order 2	nd order 3 rd	orde
26 烧鸡	Roasted Chicken			
27 橙花鸡柳条	Deep Fried Chicken Fillet w/ Orange Sauce			
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			
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			
丘腐 Bean curd	,	'	'	
33 四川麻婆豆腐	Braised Bean curd in Sichuan Style			
34 滑子菇豆腐	Braised Bean curd with Mushroom			
35 泰式豆腐	Fried Bean Curd with Thai Sauce			
36 辣椒虾仁豆腐	Chili Bean Curd & Prawns			
37 红烧豆腐	Fried Bean Curd with Mushrooms			
海产 Seafood	THEO DEATH COLO WILLI MIDSHI COLLIS			
<u>42 港式蒸金目鲈鱼</u>	Steamed Sea Bass in Hong Kong Style			
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			
46 姜葱生鱼片	Wok-fried Sliced Fish with Ginger & Onion			
47 麦片香虾	Fried Prawns with Cereal			-
48 塔香烧汁虾	Stewed Prawn with Basil			
蔬菜 Vegetables	Clowdd Frawii Will Baoli	I		
49 三皇蚤苋菜	Poached Local Spinach with Three Type of Egg			-
50 鲮鱼油麦菜	Sautéed Fish with Lettuce			
51 蒜蓉小芥兰	Fried Baby Kai-lan with Garlic			
52 蒜蓉生菜	Stir Fried Lettuce with Garlic			
53 蒜蓉西兰花	Stir Fried Broccoli with Garlic			
饭/面 Rice & Noodles		•		
38 干炒粿条	Char Kway Teow			
39 干烧伊府面	Braised Ee Fu Noodles			
40 家乡炒面线	Fried Flour Vermicelli			
41 海鲜炒饭	Seafood Fried Rice			
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)			