



万兴@巴西立 0918(3)

BAN HENG @ PASIR RIS

Aranda Country Club

Tel: 6585 1770 / 6585 1093

**Tue to Thu Lunch & Dinner & Fri Lunch**

拜二至拜四午餐/晚餐及拜五午餐

Adult: \$26.80 ++ Per Pax

**Sat /Sun /PH Dinner only**

拜六 拜日公共假期仅适用于晚餐

Adult: \$29.80 ++ Per Pax

**Fri Dinner & Eve of PH**

拜五晚餐及公共假期前夕

Adult: \$29.80 ++ 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

Peak Period Self-service for buffet

line items selected from menu &

Cold Beverage (While stock last)

繁忙时间请自助: 自助餐台中选自菜单

中的某些菜品/冷饮

(备货有限, 售完为止)

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

**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**

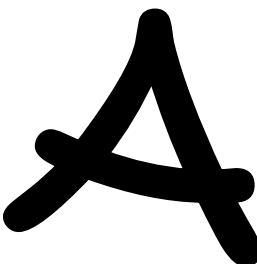
**Lunch & Dinner**

**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)**

**开胃冷菜 Appetizers**

1<sup>st</sup> order 2<sup>nd</sup> order 3<sup>rd</sup> order

1 凉拌桑耳	Chilled Agaric			
2 泰式海蜇	Jelly Fish with Thai Sauce			
3 沙律什果明虾	Fruits with Prawns Salad			
4 熏鹅片	Smoked Sliced Goose Meat			
5 花雕酒醉鸡	Drunken Chicken			

**酥炸小食 Crispy Snacks**

6 酥炸素春卷	Deep Fried Vegetable Spring Roll			
7 海鲜卷	Deep Fried Seafood Roll			
8 脆炸香酥鸡翅	Deep Fried Chicken Wing			
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(限点一次 1 serving only)			

**汤羹类 (最少3位) Soup (Min. 3 persons)**

11 四川酸辣羹	Braised Hot & Sour Soup in Sichuan Style			
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)			

**港式点心 (仅限午餐) Hong Kong Dim Sum (Lunch time only)**

14 蛋黄流沙包 (4件)	Steamed Salted Egg Yolk "Liu Sha" Bun (4pcs)			
15 蟹黄蒸烧麦 (4件)	Steamed Siew Mai with Crab Roes (4pcs)			
16 万兴虾饺皇 (4件)	Steamed Shrimp Dumplings(4pcs)			
17 迷你笋粿 (4件)	Steamed Mini Soon Kueh (4pcs)			
18 蜜汁叉烧包 (4件)	Steamed barbecued pork "char siew" Bun (4pcs)			
19 火腿芝士卷 (4件)	Deep-fried Cheese & Ham Roll (4pcs)			
20 鲜虾腐皮卷 (4件)	Deep-fried Shrimp Rolls in Bean Curd Skin (4pcs)			
21 沙拉明虾饺 (4件)	Deep-fried Shrimp Dumplings(4pcs)			
22 青芥末香芒虾筒 (4件)	Deep-fried Prawn Mango Rolls with wasabi (4pcs)			
23 腊味萝卜糕 (4件)	Pan-fried Carrot Cakes with Chinese Sausage(4pcs)			
24 炸香蕉天妇罗 (4件)	Deep Fried Banana Tempura (4pcs)			
25 酥炸榴莲球	Deep Fried Durian Ball (限点一次 1 serving only)			

**豆腐 Bean curd**

26 四川麻婆豆腐	Braised Bean curd in Sichuan Style			
27 滑子菇豆腐	Braised Bean curd with Mushroom			
28 泰式豆腐	Fried Bean curd with Thai Sauce			
29 辣椒虾仁豆腐	Chili Bean curd & Prawns			
30 红烧豆腐	Fried Bean curd with Mushrooms			

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

Next Page



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## 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  
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

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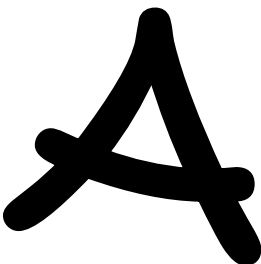
午餐/晚餐

**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)

### 家禽、肉类 Poultry & Meat

1<sup>st</sup> order 2<sup>nd</sup> order 3<sup>rd</sup> order

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			

### 海产 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			
41 麦片香虾	Fried Prawns with Cereal			
42 塔香烧汁虾	Stewed Prawn with Basil			
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

49 干炒粿条	Char Kway Teow			
50 干烧伊府面	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			

### 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 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)			

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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**

**CHEF'S RECOMMENDATION 厨师精选 (B1 to B8)**

**B1-B8只限 Menu B, 每样只限点一次 / B1 to B8 for Buffet Menu B, one serving only per dish**

B1 干贝蟹肉鱼翅	Shark's Fin Soup with Scallop			
B2 鲍鱼冬菇时蔬	Braised whole Abalone with Mushrooms & Seasonal Vegetables			
B3 粉丝蒜蓉蒸扇贝	Steamed Scallops with Garlic & Vermicelli			
B4 油浸笋壳鱼	Fried Soon Hock Fish in Hong Kong Style			
B5 药膳滋补活虾	Steamed Prawns with Chinese Herbs			
B6 辣椒/黑椒螃蟹	Chilli or Black Pepper Crab (Kindly choose only one flavour)			
B7 万兴自制酥炸榴莲盒	Ban Heng Home Made Deep-fried Durian Roll			件/pcs
B8 剁椒蒸巴汀鱼	Steamed Patin Fish with Fermented Chili & Garlic			

**开胃冷菜 Appetizers**

1<sup>st</sup> order 2<sup>nd</sup> order 3<sup>rd</sup> order

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21 炸香蕉天妇罗(4件)	Deep-fried Banana Tempura (4pcs)			
22 酥炸榴莲球	Deep-fried Durian Ball(限点一次1 serving only)			

**汤羹类(最少3位) Soup (Min. 3 persons)**

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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  
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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  
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**自助餐所有食品只限堂吃,  
不可打包**

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**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

## Buffet Menu B / 中餐任点任吃 Menu B / 最少3位成人 (Min. 3 Adults)

家禽、肉类 Poultry & Meat

1<sup>st</sup> order 2<sup>nd</sup> order 3<sup>rd</sup> order

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			

豆腐 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

42 港式蒸金目鲈鱼	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

49 三皇蛋苋菜	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1 serving only)			
61 法国芝士蛋糕	Assorted Cheese Cake (限点1次1 serving only)			