

万兴@巴西立

0419

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: \$27.80 ++ Per Pax

Sat /Sun /PH Dinner only

拜六 拜日公共假期仅适用于晚餐

Adult: \$30.80 ++ Per Pax

Fri Dinner & Eve of PH

拜五晚餐及公共假期前夕

Adult: \$30.80 ++ 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

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

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

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

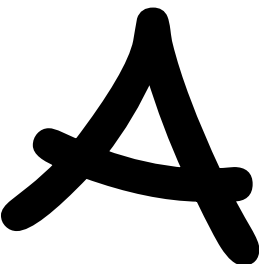
Lunch & Dinner

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

		1st	2nd	3rd
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 干贝蟹肉鱼翅	Shark's Fin Soup with Scallop(限点一次 1 serving only)			
12 四川酸辣羹	Braised Hot & Sour Soup in Sichuan Style			
13 海鲜鱼鳔羹	Seafood Fish Maw Soup			

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 客家豆腐	Deep- Fried Tofu with Minced Pork in Hakka Style			
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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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促销适用于每天午餐及晚餐

1 dine free promotion valid

on everyday 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

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!

最少3位成人

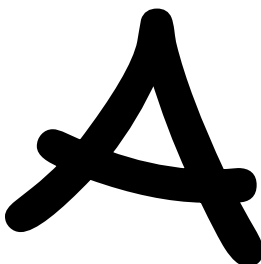
Min. 3 Adults

中餐任点任吃

午餐/晚餐

Lunch & Dinner

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

31 烧鸡 Roasted Chicken

32 烧烤鸡肉沙爹 BBQ Chicken Satay served with Cucumber & Onion (每人2支,限点一次 1 serving only)

33 潮州卤鹅片 Teochew Style Braised Slice Goose Meats

34 长沙烧子排 ChangSha Braised Spare Ribs

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

37 宫保鸡丁 Gong Bao Chicken

海产 Seafood

38 泰式红鱼 Deep Fried Red Tilapia Fish with Thai Sauce

39 荆椒蒸巴汀鱼 Steamed Patin Fish with Fermented Chili & Garlic

40 姜葱生鱼片 Wok-fried Sliced Fish with Ginger & Onion

41 豉椒炒青口(大头) Wok-fried Mussels with Spicy Bean Sauce

42 麦片香虾 Fried Prawns with Cereal

43 塔香烧汁虾 Stewed Prawn with Basil

蔬菜 Vegetables

44 三皇蛋苋菜 Poached Local Spinach with Three Type of Egg

45 鲑鱼油麦菜 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 干炒裸条 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

甜品 Dessert

53 冰冻龙眼凤梨 Chilled Longan with Pineapple

54 红豆沙 Red Bean Paste

55 杂果香茅冻 Lemongrass Jelly with Cocktail

56 仙草龙眼 Grass Jelly with Longan

57 老婆豆花 Soya Bean Pudding (限点1次 1 serving only)

58 意大利冰淇淋 Italian Alfero Gelato(限点1次1 serving only)

59 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 from A,B&C)

A 法国芝士蛋糕 French Cheese Cake

B 印尼千层糕 Thousand Layer Cake

C 自制桂花糕 Homemade Refreshing Osmanthus Flower Jelly

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Fri Dinner & Eve of PH
 拜五晚餐及公共假期前夕
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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

CHEF'S RECOMMENDATION 厨师精选 (B1 to B7)

B1	原粒鲍鱼扒菠菜	Braised whole Abalone with Spinach			
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 one only)			
B6	万兴自制酥炸榴莲盒	Ban Heng Home Made Deep-fried Durian Roll			
B7	烧烤鸡肉沙爹	BBQ Chicken Satay with Cucumber & Onion (每人2支, 限点一次1 serving only)			

B1-B7只限 Menu B, 每样只限点一次 / B1 to B7 for Buffet Menu B, one serving only per dish
万兴自制普宁豆腐 (赠品有限送完为止) Deep-fried Homemade Puning Tofu (strictly while stock last)

开胃冷菜 Appetizers		1st	2nd	3rd
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	海鲜枣	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1次 1 serving only)		

港式点心 (仅限午餐) Hong Kong Dim Sum (Lunch Only)				
11	蛋黄流沙包 (4件)	Steamed Salted Egg Yolk "Liu Sha" Bun (4pcs)		
12	蟹黄蒸烧麦 (4件)	Steamed Siew Mai with Crab Roes (4pcs)		
13	万兴虾饺皇 (4件)	Steamed Shrimp Dumplings(4pcs)		
14	迷你笋粿 (4件)	Steamed Mini Soon Kueh (4pcs)		
15	蜜汁叉烧包 (4件)	Steamed barbecued pork "char siew" Bun (4pcs)		
16	腊味萝卜糕 (4件)	Pan-fried Carrot Cakes with Chinese Sausage(4pcs)		
17	火腿芝士卷 (4件)	Deep-fried Cheese & Ham Roll (4pcs)		
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)		
20	青芥末香芒虾筒 (4件)	Deep-fried Prawn Mango Rolls with wasabi (4pcs)		
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)				
23	干贝蟹肉鱼翅	Shark Fin Soup with Crab Meat (限点一次1 serving only)		
24	海味鱼鳔羹	Seafood Fish Maw Soup		
25	四川酸辣羹	Braised Hot & Sour Soup in Sichuan Style		

We reserve all the rights for the final explanation.

本公司将保有所有最终解释权

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0419

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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促销适用于每天午餐及晚餐

1 dine free promotion valid

on everyday 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
(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

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

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

		1st	2nd	3rd
27 烧鸡	Roasted Chicken			
28 潮州卤鹅片	Teochew Style Braised Slice Goose Meats			
29 长沙烧子排	ChangSha Braised Spare Ribs			
30 荔枝咕佬肉	Sweet & Sour Pork with Lychee			
31 东坡肉配荷叶包	Braised Pork Belly Served with Steamed Bun			
32 宫保鸡丁	Gong Bao Chicken			

豆腐 Bean curd

33 四川麻婆豆腐	Braised Bean curd in Sichuan Style			
34 客家豆腐	Deep-Fried Tofu With Minced Pork in Hakka Style			
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

38 港式蒸金目鲈鱼	Steamed Sea Bass in Hong Kong Style			
39 剁椒蒸巴汀鱼	Steam Patin Fish with Fermented Chili & Garlic			
40 泰式红鱼	Deep Fried Red Tilapia Fish with Thai Sauce			
41 姜葱生鱼片	Wok-fried Sliced Fish with Ginger & Onion			
42 豉椒炒青口(大头)	Wok-fried Mussels with Spicy Bean Sauce			
43 麦片香虾	Fried Prawns with Cereal			
44 塔香烧汁虾	Stewed Prawn with Basil			

蔬菜 Vegetables

45 三皇蛋苋菜	Poached Local Spinach with Three Type of Egg			
46 鲛鱼油麦菜	Sautéed Fish with Lettuce			
47 蒜蓉小芥兰	Fried Baby Kai-lan with Garlic			
48 蒜蓉生菜	Stir Fried Lettuce with Garlic			
49 蒜蓉西兰花	Stir Fried Broccoli with Garlic			

饭/面 Rice & Noodles

50 干炒粿条	Char Kway Teow			
51 干烧伊府面	Braised Ee Fu Noodles			
52 家乡炒面线	Fried Flour Vermicelli			
53 海鲜炒饭	Seafood Fried Rice			

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 精选糕点(每人只限1件, A+B+C=总用餐人数)	Cake Selection Limited to 1pc/diner, choice of flavor from A-C)			
A 法国芝士蛋糕	French Cheese Cake			
B 印尼千层糕	Thousand Layer Cake			
C 自制桂花糕	Homemade Refreshing Osmanthus Flower Jelly			