


<p>万兴@乌节中央城 0119 BAN HENG @ ORCHARD CENTRAL #11-01/02 Orchard Central Tel : 6238 1516 / 6238 7816</p>	<p>桌号</p> <p>大人 () 位</p> <p>小孩 () 位</p>	<table border="1"> <tr> <th colspan="2">海鲜类</th> <th colspan="3">Seafood</th> </tr> <tr> <td>27</td> <td>剁椒蒸巴汀鱼</td> <td>Steamed Patin Fish with Fermented Chilli & Garlic</td> <td></td> <td></td> </tr> <tr> <td>28</td> <td>蜜汁芥末酱鱼片</td> <td>Sliced Fish with Honey Mustard Sauce</td> <td></td> <td></td> </tr> <tr> <td>29</td> <td>麦片香活虾</td> <td>Wok-fried Prawns with Cereal</td> <td></td> <td></td> </tr> <tr> <td>30</td> <td>七味脆银鱼</td> <td>Deep Fried Crispy Silver Bait Fish</td> <td></td> <td></td> </tr> <tr> <td>31</td> <td>豉椒炒青口</td> <td>Wok-fried Mussels with Spicy Bean Sauce</td> <td></td> <td></td> </tr> </table>	海鲜类		Seafood			27	剁椒蒸巴汀鱼	Steamed Patin Fish with Fermented Chilli & Garlic			28	蜜汁芥末酱鱼片	Sliced Fish with Honey Mustard Sauce			29	麦片香活虾	Wok-fried Prawns with Cereal			30	七味脆银鱼	Deep Fried Crispy Silver Bait Fish			31	豉椒炒青口	Wok-fried Mussels with Spicy Bean Sauce																																																																								
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 <p>法国芝士蛋糕新登场 每人敬送一份温馨提示： 芝士蛋糕需要25分钟解冻 请提前order</p> <p>Complimentary Famous French Cheese Cake One serving only per diner The Cheese Cake need 25 minutes to defreeze, please order in-advance</p>	<p>Business Hours: Lunch – 11.30am – 3.00pm Dinner – 6.00pm – 10.00pm Last dish order - Lunch by 2.30 pm - Dinner by 9.30pm</p> <p>最少3位成人 Min. 3 Adults</p>	<table border="1"> <tr> <th colspan="2">家禽, 肉</th> <th colspan="3">Poultry & Meat</th> </tr> <tr> <td>32</td> <td>潮州卤水鹅片</td> <td>Braised Goose Meat in Teochew Style</td> <td></td> <td></td> </tr> <tr> <td>33</td> <td>酥炸脆鸡翼</td> <td>Crispy-fried Chicken Wing</td> <td></td> <td></td> </tr> <tr> <td>34</td> <td>麻辣烧鸡</td> <td>Crispy Roasted Chicken with Mala Sauce</td> <td></td> <td></td> </tr> <tr> <td>35</td> <td>烧汁排骨</td> <td>Wok-fried Pork Ribs with Honey BBQ Sauce</td> <td></td> <td></td> </tr> <tr> <td>36</td> <td>酸甜咕嚕肉</td> <td>Wok-fried Sweet & Sour Pork</td> <td></td> <td></td> </tr> <tr> <td>37</td> <td>日式酱爆鹿肉</td> <td>Wok-fried Venison with Japanese Teriyaki Sauce</td> <td></td> <td></td> </tr> <tr> <td>38</td> <td>东坡肉配荷叶包</td> <td>Braised Dong Po Pork Belly served with Steamed Bun</td> <td></td> <td></td> </tr> <tr> <th colspan="2">豆腐, 蔬菜</th> <th colspan="3">Tofu & Vegetable</th> </tr> <tr> <td>39</td> <td>星洲辣椒豆腐虾</td> <td>Tofu & Prawns cooked in Chili Crab Style</td> <td></td> <td></td> </tr> <tr> <td>40</td> <td>鱼香茄子</td> <td>Braised Eggplant with Minced Pork</td> <td></td> <td></td> </tr> <tr> <td>41</td> <td>马来风光</td> <td>Wok-fried Kang Kong with Sambal</td> <td></td> <td></td> </tr> <tr> <td>42</td> <td>三皇蛋苋菜</td> <td>Poached Local Spinach with Three Type of Egg</td> <td></td> <td></td> </tr> <tr> <td>43</td> <td>蒜茸芥兰仔</td> <td>Stir-fried Baby Kai Lan with Garlic</td> <td></td> <td></td> </tr> <tr> <th colspan="2">面, 饭</th> <th colspan="3">Noodles & Rice</th> </tr> <tr> <td>44</td> <td>万兴招牌炒饭</td> <td>Ban Heng Signature Fried Rice</td> <td></td> <td></td> </tr> <tr> <td>45</td> <td>干烧伊府面</td> <td>Braised Ee-fu Noodles with Mushrooms</td> <td></td> <td></td> </tr> <tr> <td>46</td> <td>家乡炒面线</td> <td>Wok-fried MeeSua in Hong Kong Style</td> <td></td> <td></td> </tr> <tr> <td>47</td> <td>什锦滑蛋河粉</td> <td>Fried Hor Fun with Sliced Fish in Egg Gravy</td> <td></td> <td></td> </tr> <tr> <td>48</td> <td>黄金炸馒头</td> <td>Deep-fried Sweet Buns</td> <td></td> <td></td> </tr> </table>	家禽, 肉		Poultry & Meat			32	潮州卤水鹅片	Braised Goose Meat in Teochew Style			33	酥炸脆鸡翼	Crispy-fried Chicken Wing			34	麻辣烧鸡	Crispy Roasted Chicken with Mala Sauce			35	烧汁排骨	Wok-fried Pork Ribs with Honey BBQ Sauce			36	酸甜咕嚕肉	Wok-fried Sweet & Sour Pork			37	日式酱爆鹿肉	Wok-fried Venison with Japanese Teriyaki Sauce			38	东坡肉配荷叶包	Braised Dong Po Pork Belly served with Steamed Bun			豆腐, 蔬菜		Tofu & Vegetable			39	星洲辣椒豆腐虾	Tofu & Prawns cooked in Chili Crab Style			40	鱼香茄子	Braised Eggplant with Minced Pork			41	马来风光	Wok-fried Kang Kong with Sambal			42	三皇蛋苋菜	Poached Local Spinach with Three Type of Egg			43	蒜茸芥兰仔	Stir-fried Baby Kai Lan with Garlic			面, 饭		Noodles & Rice			44	万兴招牌炒饭	Ban Heng Signature Fried Rice			45	干烧伊府面	Braised Ee-fu Noodles with Mushrooms			46	家乡炒面线	Wok-fried MeeSua in Hong Kong Style			47	什锦滑蛋河粉	Fried Hor Fun with Sliced Fish in Egg Gravy			48	黄金炸馒头	Deep-fried Sweet Buns		
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<p>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)</p>	<p>请别浪费食物, 剩余食物会按每100克 \$2++收费 Wastage food will be charged \$2++ per 100gm</p>	<table border="1"> <tr> <th colspan="2">甜品</th> <th colspan="3">Dessert</th> </tr> <tr> <td>49</td> <td>什果香茅冻</td> <td>Grass Jelly with Fruits</td> <td></td> <td></td> </tr> <tr> <td>50</td> <td>班兰仙草冻</td> <td>Chilled Glass Jelly in Pandan Flavour</td> <td></td> <td></td> </tr> <tr> <td>51</td> <td>柠香海底椰</td> <td>Chilled Lemon Sea Coconut</td> <td></td> <td></td> </tr> <tr> <td>52</td> <td>潮式香芋泥</td> <td>Sweetened Yam Paste in Teochew Style</td> <td></td> <td></td> </tr> <tr> <td>53</td> <td colspan="4">精选糕点 (每人只限点一件, 口味任选) Cake Selection Limited to one piece per diner / choice of flavour from A,B)</td> </tr> <tr> <td>A</td> <td>法国芝士蛋糕</td> <td>French Assorted Cheese Cake</td> <td></td> <td>件/ Pieces</td> </tr> <tr> <td>B</td> <td>印尼千层糕</td> <td>Thousand Layer Cake</td> <td></td> <td>件/ Pieces</td> </tr> </table>	甜品		Dessert			49	什果香茅冻	Grass Jelly with Fruits			50	班兰仙草冻	Chilled Glass Jelly in Pandan Flavour			51	柠香海底椰	Chilled Lemon Sea Coconut			52	潮式香芋泥	Sweetened Yam Paste in Teochew Style			53	精选糕点 (每人只限点一件, 口味任选) Cake Selection Limited to one piece per diner / choice of flavour from A,B)				A	法国芝士蛋糕	French Assorted Cheese Cake		件/ Pieces	B	印尼千层糕	Thousand Layer Cake		件/ Pieces																																																												
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<p>请凭您桌上的点菜单向 服务人员领取, 只限堂食不可打包 Kindly bring your order chit for redemption. Dine in only not for take away</p>	<p>农历新年 中餐任点任吃 午餐/晚餐 Lunch & Dinner</p>																																																																																																					
<p>We serve Small portion for 3-5 pax Large portion for 6-10 pax</p>	<p>CNY Buffet Menu</p>																																																																																																					
<p>繁忙时段请自助: 炒饭, 炒面线, 鱼腩羹, 小吃, 冷热甜品, 冰淇淋, 冷热饮品, 爆米花 (备货有限, 售完为止)</p>	<p>A</p>																																																																																																					
<p>Peak Period Self-service: Appetizers, Fried Rice/Noodles, Soup, Dessert, Ice Cream, Cold/Hot Beverage & Popcorn (While stock last)</p>																																																																																																						

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<p>Chinese New Year Period 农历新年期间 (19 Jan 2019 to 30 Jan 2019)</p> <p>Adult: \$38.80 ++ Per Pax</p> 	<p>Business Hours: Lunch – 11.30am – 3.00pm Dinner – 6.00pm – 10.00pm Last dish order - Lunch by 2.30 pm - Dinner by 9.30pm</p>	<table border="1"> <tr> <td>1</td> <td>原粒十头鲍鱼</td> <td>Braised 10-Headed Abalone in Brown Sauce</td> <td></td> <td></td> <td></td> </tr> <tr> <td>2</td> <td>辣椒或黑椒蟹</td> <td>Chilli or Black Pepper Crab (Please choose one flavour)</td> <td></td> <td></td> <td></td> </tr> <tr> <td>3</td> <td>滋补药膳活虾</td> <td>Drunken Live Prawns with Chinese Herbs</td> <td></td> <td></td> <td></td> </tr> <tr> <td>4</td> <td>港蒸或油浸笋壳鱼</td> <td>Steamed Soon Hock or Deep-fried Soon Hock (Please choose one cooking style)</td> <td></td> <td></td> <td></td> </tr> <tr> <td>5</td> <td>粉丝蒸扇贝</td> <td>Steamed Half Shell Clam with Vermicelli & Garlic</td> <td></td> <td></td> <td></td> </tr> <tr> <td>6</td> <td>酥炸腐皮鸡肉宝</td> <td>Deep-fried Chicken Roll Wrapped with Beancurd Skin</td> <td></td> <td></td> <td></td> </tr> <tr> <td>7</td> <td>万兴自制酥炸榴莲盒</td> <td>Ban Heng Home Made Deep-fried Durian Roll</td> <td></td> <td></td> <td>件/ Pieces</td> </tr> </table>	1	原粒十头鲍鱼	Braised 10-Headed Abalone in Brown Sauce				2	辣椒或黑椒蟹	Chilli or Black Pepper Crab (Please choose one flavour)				3	滋补药膳活虾	Drunken Live Prawns with Chinese Herbs				4	港蒸或油浸笋壳鱼	Steamed Soon Hock or Deep-fried Soon Hock (Please choose one cooking style)				5	粉丝蒸扇贝	Steamed Half Shell Clam with Vermicelli & Garlic				6	酥炸腐皮鸡肉宝	Deep-fried Chicken Roll Wrapped with Beancurd Skin				7	万兴自制酥炸榴莲盒	Ban Heng Home Made Deep-fried Durian Roll			件/ Pieces																														
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<p>FIXED PRICE FOR CHILD</p> <p>Child: \$16.80 ++ Per Pax (Child height from 100cm to 140cm, Child height below 100cm FOC)</p>	<p>最少3位成人 Min. 3 Adults</p>	<p>港式点心 *只限午餐时段 (Items 8 -19) Hong Kong Dim Sum *Available for lunch only</p>																																																																								
<p>Tea, Snacks and Towel (茶水, 湿纸巾, 杂豆) @ \$2/pax All Prices are subjected to 7 % GST and 10% Service Charge.</p>	<p>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</p>	<table border="1"> <tr> <td>8</td> <td>蟹黄蒸烧卖(4粒)</td> <td>Steamed Siew Mai with Crab Roes</td> <td></td> <td></td> <td></td> </tr> <tr> <td>9</td> <td>蜜汁叉烧包(4粒)</td> <td>Steamed Barbecued Pork Bun</td> <td></td> <td></td> <td></td> </tr> <tr> <td>10</td> <td>迷你笋粿(4粒)</td> <td>Steamed Mini Soon Kueh</td> <td></td> <td></td> <td></td> </tr> <tr> <td>11</td> <td>万兴虾饺皇(4粒)</td> <td>Steamed Shrimp Dumplings</td> <td></td> <td></td> <td></td> </tr> <tr> <td>12</td> <td>日式单尾天妇罗炸虾(4件)</td> <td>Deep-fried Single Tail Tempura Shrimp (4 pieces)</td> <td></td> <td></td> <td></td> </tr> <tr> <td>13</td> <td>火腿芝士卷(4件)</td> <td>Deep-fried Cheese & Ham Roll</td> <td></td> <td></td> <td></td> </tr> <tr> <td>14</td> <td>沙律明虾角(4粒)</td> <td>Deep-fried Shrimp Dumplings</td> <td></td> <td></td> <td></td> </tr> <tr> <td>15</td> <td>青芥末香芒虾筒(4件)</td> <td>Deep Fried Prawn Mango Rolls with Wasabi</td> <td></td> <td></td> <td></td> </tr> <tr> <td>16</td> <td>鲜虾腐皮卷(4件)</td> <td>Deep-fried Shrimp Rolls in Beancurd Skin</td> <td></td> <td></td> <td></td> </tr> <tr> <td>17</td> <td>腊味萝卜糕(4件)</td> <td>Pan-fried Carrot Cakes with Chinese Sausage</td> <td></td> <td></td> <td></td> </tr> <tr> <td>18</td> <td>酥炸榴莲球(4件)</td> <td>Deep-fried Durian Ball</td> <td></td> <td></td> <td></td> </tr> <tr> <td>19</td> <td>炸香蕉天妇罗(4件)</td> <td>Deep-fried Banana Tempura</td> <td></td> <td></td> <td></td> </tr> </table>	8	蟹黄蒸烧卖(4粒)	Steamed Siew Mai with Crab Roes				9	蜜汁叉烧包(4粒)	Steamed Barbecued Pork Bun				10	迷你笋粿(4粒)	Steamed Mini Soon Kueh				11	万兴虾饺皇(4粒)	Steamed Shrimp Dumplings				12	日式单尾天妇罗炸虾(4件)	Deep-fried Single Tail Tempura Shrimp (4 pieces)				13	火腿芝士卷(4件)	Deep-fried Cheese & Ham Roll				14	沙律明虾角(4粒)	Deep-fried Shrimp Dumplings				15	青芥末香芒虾筒(4件)	Deep Fried Prawn Mango Rolls with Wasabi				16	鲜虾腐皮卷(4件)	Deep-fried Shrimp Rolls in Beancurd Skin				17	腊味萝卜糕(4件)	Pan-fried Carrot Cakes with Chinese Sausage				18	酥炸榴莲球(4件)	Deep-fried Durian Ball				19	炸香蕉天妇罗(4件)	Deep-fried Banana Tempura			
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<p>请别浪费食物, 剩余食物会按每100克 \$2++收费 Wastage food will be charged \$2++ per 100gm</p>	<p>我们将根据您的人数 决定菜的份量 提供小份给3至5人 提供大份给6至10人</p>	<p>汤羹类 Soup</p>																																																																								
<p>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和星期天午餐以及公假午餐和晚餐 Promotion not valid on Sat Dinner, Sun Lunch & PH 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.</p>	<p>农历新年 中餐任点任吃 午餐/晚餐 Lunch & Dinner CNY Buffet Menu</p> <p>B</p>	<table border="1"> <tr> <td colspan="2">餐前小菜 Appetizers</td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>20</td> <td>干贝蟹肉鱼翅(只限点一次)</td> <td>Shark's Fin Soup with Crabmeat (One serving only)</td> <td></td> <td></td> <td></td> </tr> <tr> <td>21</td> <td>海味鱼鳔羹</td> <td>Fish Maw Soup with Seafood</td> <td></td> <td></td> <td></td> </tr> <tr> <td>22</td> <td>时日老火汤</td> <td>Soup of the Day</td> <td></td> <td></td> <td></td> </tr> <tr> <td>23</td> <td>鸡松炸茄子</td> <td>Deep-fried Egg Plant with Chicken Floss</td> <td></td> <td></td> <td></td> </tr> <tr> <td>24</td> <td>花雕酒醉鸡</td> <td>Drunken Chicken</td> <td></td> <td></td> <td></td> </tr> <tr> <td>25</td> <td>泰式海蜇丝</td> <td>Jelly Fish in Thai Style</td> <td></td> <td></td> <td></td> </tr> <tr> <td>26</td> <td>潮式炸虾枣</td> <td>Deep-fried Prawn Rolls</td> <td></td> <td></td> <td></td> </tr> <tr> <td>27</td> <td>香脆烤素方</td> <td>Deep-fried Beancurd Skin</td> <td></td> <td></td> <td></td> </tr> <tr> <td>28</td> <td>蒜泥白肉</td> <td>Sliced Cold Pork with Mashed Garlic</td> <td></td> <td></td> <td></td> </tr> <tr> <td>29</td> <td>烟熏鹅片</td> <td>Sliced Smoked Goose Meat</td> <td></td> <td></td> <td></td> </tr> <tr> <td>30</td> <td>咸蛋黄香脆鱼皮(只限点一次)</td> <td>Salted Egg Yolk Fish Skin (One serving only)</td> <td></td> <td></td> <td></td> </tr> </table>	餐前小菜 Appetizers						20	干贝蟹肉鱼翅(只限点一次)	Shark's Fin Soup with Crabmeat (One serving only)				21	海味鱼鳔羹	Fish Maw Soup with Seafood				22	时日老火汤	Soup of the Day				23	鸡松炸茄子	Deep-fried Egg Plant with Chicken Floss				24	花雕酒醉鸡	Drunken Chicken				25	泰式海蜇丝	Jelly Fish in Thai Style				26	潮式炸虾枣	Deep-fried Prawn Rolls				27	香脆烤素方	Deep-fried Beancurd Skin				28	蒜泥白肉	Sliced Cold Pork with Mashed Garlic				29	烟熏鹅片	Sliced Smoked Goose Meat				30	咸蛋黄香脆鱼皮(只限点一次)	Salted Egg Yolk Fish Skin (One serving only)			
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<p>万兴@乌节中央城 0119 BAN HENG @ ORCHARD CENTRAL #11-01/02 Orchard Central Tel : 6238 1516 / 6238 7816</p>	<p>桌号</p> <p>大人 () 位</p> <p>小孩 () 位</p>	<p>家禽, 肉 Poultry & Meat</p> <p>31 潮州卤水鹅片 Braised Goose Meat in Teochew Style</p> <p>32 酥炸脆鸡翼 Crispy-fried Chicken Wing</p> <p>33 麻辣烧鸡 Crispy Roasted Chicken with Mala Sauce</p> <p>34 烧汁排骨 Wok-fried Pork Ribs with Honey BBQ Sauce</p> <p>35 酸甜咕嚕肉 Wok-fried Sweet & Sour Pork</p> <p>36 黑椒牛肉片 Wok-fried Beef with Black Pepper Sauce</p> <p>37 日式酱爆鹿肉 Wok-fried Venison with Japanese Teriyaki Sauce</p> <p>38 东坡肉配荷叶包 Braised Dong Po Pork Belly served with Steamed Bun</p>
 <p>法国芝士蛋糕新登场 每人敬送一份温馨提示: 芝士蛋糕需要25分钟解冻 请提前order</p> <p>Complimentary Famous French Cheese Cake One serving only per diner The Cheese Cake need 25 minutes to defreeze, please order in-advance</p>	<p>Business Hours: Lunch – 11.30am – 3.00pm Dinner – 6.00pm – 10.00pm Last dish order - Lunch by 2.30 pm - Dinner by 9.30pm</p>	<p>海鲜类 Seafood</p> <p>39 剁椒蒸巴汀鱼 Steamed Patin Fish with Fermented Chilli & Garlic</p> <p>40 印尼式金凤鱼 Deep-fried Golden Phoenix in Indonesian Style</p> <p>41 X0酱炒鱼片 Stir Fried Sliced Fish with XO Sauce</p> <p>42 麦片香活虾 Wok-fried Prawns with Cereal</p> <p>43 七味脆银鱼 Deep Fried Crispy Silver Bait Fish</p> <p>44 姜葱炒生鱼片 Wok-fried Sliced Fish with Spring Onion & Ginger</p> <p>45 风味烧汁虾 Wok-fried Prawns with Special BBQ Sauce</p> <p>46 豉椒炒青口 Wok-fried Mussels with Spicy Bean Sauce</p>
<p>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)</p>	<p>最少3位成人 Min. 3 Adults</p>	<p>豆腐, 蔬菜 Tofu & Vegetable</p> <p>47 星洲辣椒豆腐虾 Tofu & Prawns cooked in Chili Crab Style</p> <p>48 鱼香茄子 Braised Eggplant with Minced Pork</p> <p>49 马来风光 Wok-fried Kang Kong with Sambal</p> <p>50 三皇蛋苋菜 Poached Local Spinach with Three Type of Egg</p> <p>51 蒜茸芥兰仔 Stir-fried Baby Kai Lan with Garlic</p> <p>52 红烧野菌豆腐 Braised Tofu with Mushroom & Vegetables</p> <p>53 干贝丝西兰花 Stir-fried Broccoli with Sshedded Dry Scallop</p>
<p>请凭您桌上的点菜单向 服务人员领取, 只限堂食不可打包 Kindly bring your order chit for redemption. Dine in only not for take away</p>	<p>请别浪费食物, 剩馀食物会按每100克 \$2++收费 Wastage food will be charged \$2++ per 100gm</p>	<p>面, 饭 Noodles & Rice</p> <p>54 万兴招牌炒饭 Ban Heng Signature Fried Rice</p> <p>55 干烧伊府面 Braised Ee-fu Noodles with Mushrooms</p> <p>56 家乡炒面线 Wok-fried MeeSua in Hong Kong Style</p> <p>57 什锦滑蛋河粉 Fried Hor Fun with Sliced Fish in Egg Gravy</p> <p>58 黄金炸馒头 Deep-fried Sweet Buns</p>
<p>We serve Small portion for 3-5 pax Large portion for 6-10 pax</p>	<p>农历新年 中餐任点任吃 午餐/晚餐 Lunch & Dinner CNY Buffet Menu</p>	<p>甜品 Dessert</p> <p>59 什果香茅冻 Grass Jelly with Fruits</p> <p>60 班兰仙草冻 Chilled Glass Jelly in Pandan Flavour</p> <p>61 柠香海底椰 Chilled Lemon Sea Coconut</p> <p>62 潮式香芋泥 Sweetened Yam Paste in Teochew Style</p>
<p>繁忙时段请自助: 炒饭, 炒面线, 鱼腩羹, 小吃, 冷热甜品, 冰淇淋, 冷热饮品, 爆米花 (备货有限, 售完为止)</p>	<p>B</p>	<p>63 精选糕点(每人只限点一件, 口味任选) Cake Selection Limited to one piece per diner / choice of flavour from A,B)</p> <p>A 法国芝士蛋糕 French Assorted Cheese Cake 件/ Pieces</p> <p>B 印尼千层糕 Thousand Layer Cake 件/ Pieces</p>
<p>Peak Period Self-service: Appetizers, Fried Rice/Noodles, Soup, Dessert, Ice Cream, Cold/Hot Beverage & Popcorn</p>		