万兴@胡姬乡村俱乐部 0221	1	港式点心只限午餐时段(Items 1-20)	Hong Kong Dim Sum available	or lunch only		
BAN HENG @ Orchid Country Club	桌号	1 龙皇鲜虾饺(4粒)	11 沙律明虾角(44	-)		
1 Orchid Club Rd, #02-35 Social Club House,		Steamed Shrimp Dumpling	Deep-fried Shrimp	Dumpling		
Singapore 769162 Tel: 6732 7888	大人()位	2 蟹皇蒸烧卖(4粒)	12 香芒鲜虾筒(44			
Mon to Fri 星期-至星期五		Steamed Siew Mai with Crab Roes	Deep-fried Prawn N	lango Roll with Wa	sabi	
Adult: \$32.80++ Per Pax	小孩()位	3 蒜蓉蒸排骨(1笼) Steamed Pork Ribs with Minced Garlic	13 韭皇腐皮卷 (4件 Deep-fried Prawns			
Sat & Sun & Eve of PHs	<u> </u>	4 蜜汁叉烧包(4粒)	14 鲜虾千丝龙须			
星期六,星期天,公假前夕	Business Hours: Lunch –	Steamed Char Siew Buns		vrapped with Vermi	celli	
Adult: \$36.80++ Per Pax	11.30am - 2.30pm Dinner –	5 上海小龙包(3件) Steamed Minced Pork Dumpling	15 自制蛋挞仔 (只 Mini Egg Tarts	限点一次One serv	ing on	ıly)
Public Holidays 公共假期	6.00pm – 9.30pm	6 蠔皇蒸鲜竹卷(4件) Shrimp Paste Wrapped with Bean Curd Skin	16 自制糯米榴莲玛 Homemade Sticky			
Adult: \$38.80++ Per Pax	Last dish order					
FIXED PRICE FOR CHILD	- Lunch by 2 pm	7 桂林蒸凤爪(1笼) Steamed Chicken Claws in Gui Lin Style	17 炸香蕉豆沙卷(Deep-fried Banana			
Child: \$16.80 ++ Per Pax	- Dinner by 9 pm	<u> </u>	18 腊味萝卜糕(4件		+	
(Child height from 100cm to 140cm)	最少3位成人	8 糯米鸡(1份) Steamed Glutinous Rice with Chicken	Fried Carrot Cake		ge	
Child height below 100cm FOC	Min. 3 Adults	9 四川红油抄手(4件)	19 脆炸马蹄糕(4件)		
	1/2220	Hot & spicy Dumpling in Szechuan Style	Crispy – fried Wate			
Chinese tea, pickles & towels (茶水,花生,湿纸巾)		10 蛋黄流沙包(4件)	20 越南紫薯网中河	≲ (4件)		
(余水,花主,迹纸下) @ \$3++ per pax,	中餐任点任吃	Steamed Salted Egg Yolk " Liu Sha " Bun	Deep-fried Sweet Pot	ato in Vietnamese Sty	le	
All prices quoted are subject to	1	汤、翅 Soup ,烧味/前菜 Roaste	ed Meat & Appetizers			
10% service charge & 7% GST	午餐/晚餐	21 干贝蟹肉鱼翅 Shark's Fin S	oup with Crabmeat (只限点一次)	One serving only)		
	Lunch & Dinner	22 是日老火例汤 Boiled Soup of the	e day (Please fill up the order form	and order from o	ur sei	rver)
买3送1任点任吃自助餐促销		23 咸蛋皇鱼皮 Deep-fried Fig	sh Skin with Salted Egg Yolk			
1 dines free with every 3 paying adults	Buffet Menu	24 什果沙律虾 Salad Prawn	with Fruit Cocktail			
买3送1促销 <u>每天都有</u> ,包括星期六, 星期天以及公假的午餐与晚餐		25 泰式凉拌海蜇丝 Marinated Co	old Jelly Fish with Thai Sauce			
1 dine free promotion valid everyday		26 潮州卤水鹅片 Braised Slice	d Goose Meat in Teochew Style			
including Saturday, Sunday & Public		22	Cake with XO Sauce		_	
Holiday Lunch & Dinner (本公司保留权利随时更改菜单		28 明火挂炉鸭 Barbecued C			+	
与价钱以及任何促销条例)			ork with Honey		\dashv	
We reserved the right to make any			<u> </u>		\rightarrow	
Changes including change in price, content, terms, at any time without		30 酥皮烧腩肉 Roasted Pork	K Belly			
prior notice.		海产 Seafood			—	
		■ 31 香脆麦片虾 Wok-fried Pra	awns with Cereal			

万兴@胡姬乡村俱乐部 0221	t p	32 天妇罗炸虾	Deep-Fried Shrimp Tempura			
BAN HENG @ Orchid Country Club 1 Orchid Club Rd, #02-35 Social Club House,	桌号	33 锅灼活虾	Poached Live Prawns			
Singapore 769162 Tel: 6732 7888	大人()位	34 油浸顺壳鱼	Deep-fried 'Soon Hock' with Superior Soya Sauce (one serving	only)只限	点一次	
		35 姜葱炒生鱼片	Wok-fried Sliced Fish with Spring Onion & Ginger			
免费意大利冰淇淋		36 港蒸金目鲈	Steamed Seabass with Soya Sauce			
One serving only per diner		37 老干妈酱爆炒青口	☐ Wok-fried Mussels with Spicy Bean Sauce			
	自助餐所有食品	38 剁椒蒸巴汀鱼	Steamed Patin Fish with Garlic			
万兴宫茶	包括蛋糕,豆花,	饭/面 Rice & Noo	dles			
每人敬送一份	泡泡茶,冰淇淋	39 家乡炒面线	Wok-fried Mian Xian in Hong Kong Style			
Committee and service	只限堂食,	40 干烧伊府面	Braised Ee Fu Noodles with Mushrooms			
Complimentary Bubble Tea	不可打包!	41 黑松露海鲜炒饭	Seafood Fried Rice with Black Truffle Oil			
One serving only per diner	All buffet food,	家禽、肉 Poultry 8	Meat			
	desserts & Drinks are for	42 扣肉荷叶包	Braised Pork Belly served with Steamed Bun			
 疫情期间不设自助台如需要以下:	dine-in only, NOT	43 凉瓜豉汁牛肉	Wok-fried Sliced Beef with Bitter Gourd in Black Bean Sauce			
皮蛋粥,炖汤,甜品,冰淇淋,	for take-away!	44 酥炸脆鸡翼	Deep-fried Chicken Wing			
凉茶,请填写order表格。		45 宫保鸡丁	Gong Bao Chicken			
Please fill up the order form for Porridge, Soup, Dessert, Ice Cream,	中餐任点任吃	46 日式酱爆鹿肉	Wok-fried Venison with Japanese Teriyaki Sauce			
soft drink and winter melon tea	午餐/晚餐	47 菠萝咕噜肉	Wok-fried Sweet & Sour Pork with Pineapple			
(while stock last) (备货有限,卖完为止)	Lunch & Dinner	48 咖啡排骨	Wok-fried Spare Ribs with Coffee Sauce			
	Lunch & Dilliler	豆腐、蔬菜 Tofu &	Vegetables			
WHILE STOCK LAST	Buffet Menu	49 罗汉上素豆腐	Luo Han Vegetable with Tofu			
(备货有限,卖完为止)		50 马来风光	Wok-fried Kang Kong with Sambal			
Wastage of food will be charged		51 三皇蛋苋菜苗	Poached Local Spinach with Three Type of Egg			
\$2++ per 100gm 请别浪费食物,剩余食物会按		52 干煸肉碎长豆	Sautéed French Bean with Dried Red Chilli & Minced Pork			
每100克 \$2++ 收费		53 精选糕点(每人只限点一件, 53a+53b+53c=总用餐人数 Cake Selection Limited to one piece per diner / choice of flavor from 53a,b,c) 53a 法国芝士蛋糕 French Cheese Cake				
自助餐所有食品只限堂食,不可打包		53b 老婆豆花	Soya Bean Pudding			
All buffet food is for dine-in only, not for take-away		53c自制清凉桂花糕	Homemade Refreshing Osmanthus Flower Jelly			

万兴@胡姬乡村俱乐部 0221	, ,	港式点心只限午餐时段(Items 1-20) Hong Kong Dim Sum available for lunch only
BAN HENG @ Orchid Country Club	桌号	1 龙皇鲜虾饺(4粒)	11 沙律明虾角(4件)
1 Orchid Club Rd, #02-35 Social Club House,		Steamed Shrimp Dumpling	Deep-fried Shrimp Dumpling
Singapore 769162 Tel: 6732 7888	大人()位	2 蟹皇蒸烧卖(4粒)	12 香芒鲜虾筒(4件)
		Steamed Siew Mai with Crab Roes	Deep-fried Prawn Mango Roll with Wasabi
Mon to Fri 星期-至星期五		3 蒜蓉蒸排骨(1笼)	13 韭皇腐皮卷(4件) Deep-fried Prawns in Bean Curd Skin
Adult: \$39.80 ++ Per Pax	小孩()位	Steamed Pork Ribs with Minced Garlic	Deep-med Prawns in Bean Curd Skin 14 鲜虾千丝龙须卷(4件)
·		4 蜜汁叉烧包(4粒) Steamed Char Siew Buns	Deep-fried Prawn wrapped with Vermicelli
Sat & Sun & Eve of PHs	Business Hours:	5 上海小龙包(3件)	15自制蛋挞仔 (只限点一次One serving only)
星期六,星期天,公假前夕	Lunch –	Steamed Minced Pork Dumpling	Mini Egg Tarts
Adult: \$ 43.80 ++ Per Pax	11.30am - 2.30pm	6 蠔皇蒸鲜竹卷(4件)	16 自制糯米榴莲球 (4件)
Addit. \$\Phi\$ 10.00 \tau \text{Per Pax}	Dinner –	Shrimp Paste Wrapped with Bean Curd Skin	Homemade Sticky Rice Durian Balls
Public Holidays 公共假期	6.00pm – 9.30pm	7 桂林蒸凤爪(1笼) Steamed Chicken Claws in Gui Lin Style	17 炸香蕉豆沙卷(4件)
. •	Last dish order	8 糯米鸡(1份)	Deep-fried Banana & Red Bean Roll
Adult: \$ 45.80 ++ Per Pax	- Lunch by 2 pm	8 糯木吗(1份) Steamed Glutinous Rice with Chicken	18 腊味萝卜糕⑷件) Fried Carrot Cake with Chinese Sausage
FIXED PRICE FOR CHILD	- Dinner by 9 pm	9 四川红油抄手(4件)	19 脆炸马蹄糕(4件)
Child: \$16.80 ++ Per Pax	日かったより	Hot & spicy Dumpling in Szechuan Style	Crispy – fried Water Chestnut Cake
(Child height from 100cm to 140cm)	最少3位成人	10蛋黄流沙包(4件)	20 越南紫薯网中卷(4件)
Child height below 100cm FOC	Min. 3 Adults	Steamed Salted Egg Yolk "Liu Sha" Bun	Deep-fried Sweet Potato in Vietnamese Style
Chinaga tan piaklag & tayyala		IBUFFET MENU B: CHEF'S R	ECOMMENDATION 厨师精选 (B1 to B7)
Chinese tea, pickles & towels (ECOMMENDATION 厨师精选(B1 to B7) ha Jump Over The Wall
(茶水,花生,湿纸巾) @ \$3++ per pax,	中餐任点任吃	B1 迷你佛跳墙 Mini Buddl	
(茶水,花生,湿纸巾) @ \$3++ per pax, All prices quoted are subject to	中餐任点任吃	B1 迷你佛跳墙 Mini Buddl B2 辣椒螃蟹/黑椒螃蟹 Chilli Crab	ha Jump Over The Wall
(茶水,花生,湿纸巾) @ \$3++ per pax,	中餐任点任吃 午餐/晚餐	B1 迷你佛跳墙Mini BuddlB2 辣椒螃蟹/黑椒螃蟹Chilli CrabB3 虫草滋补药膳活虾Poached L	ha Jump Over The Wall or Black Pepper Crab (Kindly choose only one flavour)
(茶水,花生,湿纸巾) @ \$3++ per pax, All prices quoted are subject to	午餐/晚餐	B1 迷你佛跳墙Mini BuddlB2 辣椒螃蟹/黑椒螃蟹Chilli CrabB3 虫草滋补药膳活虾Poached LB4 X0带子炒西兰花Sautéed B	ha Jump Over The Wall or Black Pepper Crab (Kindly choose only one flavour) Live Prawns with Chinese Herbs & Cordyceps
(茶水,花生,湿纸巾) @ \$3++ per pax, All prices quoted are subject to 10% service charge & 7% GST	午餐/晚餐 Lunch & Dinner	B1 迷你佛跳墙Mini BuddlB2 辣椒螃蟹/黑椒螃蟹Chilli CrabB3 虫草滋补药膳活虾Poached LB4 X0带子炒西兰花Sautéed BB5 油浸笋壳鱼/金银蒜蒸鳕鱼 Fried SootB6 万兴自制酥炸榴莲卷Ban Heng	ha Jump Over The Wall or Black Pepper Crab (Kindly choose only one flavour) Live Prawns with Chinese Herbs & Cordyceps coiled Scallop with Broccoli in XO Sauce
(茶水,花生,湿纸巾) @ \$3++ per pax, All prices quoted are subject to 10% service charge & 7% GST	午餐/晚餐	B1 迷你佛跳墙Mini BuddlB2 辣椒螃蟹/黑椒螃蟹Chilli CrabB3 虫草滋补药膳活虾Poached LB4 X0带子炒西兰花Sautéed BB5 油浸笋壳鱼/金银蒜蒸鳕鱼 Fried SootB6 万兴自制酥炸榴莲卷Ban Heng	ha Jump Over The Wall or Black Pepper Crab (Kindly choose only one flavour) Live Prawns with Chinese Herbs & Cordyceps soiled Scallop with Broccoli in XO Sauce In Hock Fish or Steamed Cod Fish with Garlic (choose 1 type only)
(茶水,花生,湿纸巾) @ \$3++ per pax, All prices quoted are subject to 10% service charge & 7% GST ———————————————————————————————————	午餐/晚餐 Lunch & Dinner	B1 迷你佛跳墙Mini BuddlB2 辣椒螃蟹/黑椒螃蟹Chilli CrabB3 虫草滋补药膳活虾Poached LB4 X0带子炒西兰花Sautéed BB5 油浸笋壳鱼/金银蒜蒸鳕鱼 Fried SootB6 万兴自制酥炸榴莲卷Ban HengB7 烧烤鸡肉沙爹BBQ Chicle	ha Jump Over The Wall or Black Pepper Crab (Kindly choose only one flavour) Live Prawns with Chinese Herbs & Cordyceps coiled Scallop with Broccoli in XO Sauce n Hock Fish or Steamed Cod Fish with Garlic (choose 1 type only) Deep-fried Homemade Durian Roll (每人1件, 1 pcs per pax)
(茶水,花生,湿纸巾) @ \$3++ per pax, All prices quoted are subject to 10% service charge & 7% GST ———————————————————————————————————	午餐/晚餐 Lunch & Dinner	B1 迷你佛跳墙Mini BuddlB2 辣椒螃蟹/黑椒螃蟹Chilli CrabB3 虫草滋补药膳活虾Poached LB4 X0带子炒西兰花Sautéed BB5 油浸笋壳鱼/金银蒜蒸鳕鱼 Fried SootB6 万兴自制酥炸榴莲卷Ban HengB7 烧烤鸡肉沙爹BBQ Chicle	ha Jump Over The Wall or Black Pepper Crab (Kindly choose only one flavour) Live Prawns with Chinese Herbs & Cordyceps coiled Scallop with Broccoli in XO Sauce In Hock Fish or Steamed Cod Fish with Garlic (choose 1 type only) Deep-fried Homemade Durian Roll (每人1件, 1 pcs per pax) ken Satay served with Cucumber & Onion (每人2支, 2 pcs per diner)
(茶水,花生,湿纸巾) @ \$3++ per pax, All prices quoted are subject to 10% service charge & 7% GST ———————————————————————————————————	午餐/晚餐 Lunch & Dinner	B1 迷你佛跳墙 Mini Buddl B2 辣椒螃蟹/黑椒螃蟹 Chilli Crab B3 虫草滋补药膳活虾 Poached L B4 X0带子炒西兰花 Sautéed B B5 油浸笋壳鱼/金银蒜蒸鳕鱼 Fried Soot B6 万兴自制酥炸榴莲卷 Ban Heng B7 烧烤鸡肉沙爹 BBQ Chick B1-B7 只限 Menu B,每样只限点一次烧味/前菜 Roasted Meat & Appeti	ha Jump Over The Wall or Black Pepper Crab (Kindly choose only one flavour) Live Prawns with Chinese Herbs & Cordyceps coiled Scallop with Broccoli in XO Sauce In Hock Fish or Steamed Cod Fish with Garlic (choose 1 type only) Deep-fried Homemade Durian Roll (每人1件, 1 pcs per pax) ken Satay served with Cucumber & Onion (每人2支, 2 pcs per diner)
(茶水,花生,湿纸巾) @ \$3++ per pax, All prices quoted are subject to 10% service charge & 7% GST ———————————————————————————————————	午餐/晚餐 Lunch & Dinner	B1 迷你佛跳墙 Mini Buddl B2 辣椒螃蟹/黑椒螃蟹 Chilli Crab B3 虫草滋补药膳活虾 Poached L B4 X0带子炒西兰花 Sautéed B B5 油浸笋壳鱼/金银蒜蒸鳕鱼 Fried Soo B6 万兴自制酥炸榴莲卷 Ban Heng B7 烧烤鸡肉沙爹 BBQ Chick B1-B7 只限 Menu B,每样只限点一次	ha Jump Over The Wall or Black Pepper Crab (Kindly choose only one flavour) Live Prawns with Chinese Herbs & Cordyceps coiled Scallop with Broccoli in XO Sauce In Hock Fish or Steamed Cod Fish with Garlic (choose 1 type only) Deep-fried Homemade Durian Roll (每人1件, 1 pcs per pax) ken Satay served with Cucumber & Onion (每人2支, 2 pcs per diner) **EX / B1 to B7 for Buffet Menu B one serving only per dish sizers 25 X0酱炒萝卜糕
(茶水,花生,湿纸巾) @ \$3++ per pax, All prices quoted are subject to 10% service charge & 7% GST ———————————————————————————————————	午餐/晚餐 Lunch & Dinner	B1 迷你佛跳墙 Mini Buddl B2 辣椒螃蟹/黑椒螃蟹 Chilli Crab B3 虫草滋补药膳活虾 Poached L B4 X0带子炒西兰花 Sautéed B B5 油浸笋壳鱼/金银蒜蒸鳕鱼 Fried Soo B6 万兴自制酥炸榴莲卷 Ban Heng B7 烧烤鸡肉沙爹 BBQ Chick B1-B7 只限 Menu B,每样只限点一次烧味/前菜 Roasted Meat & Appetication 21 咸蛋皇鱼皮	ha Jump Over The Wall or Black Pepper Crab (Kindly choose only one flavour) Live Prawns with Chinese Herbs & Cordyceps coiled Scallop with Broccoli in XO Sauce In Hock Fish or Steamed Cod Fish with Garlic (choose 1 type only) Deep-fried Homemade Durian Roll (每人1件, 1 pcs per pax) ken Satay served with Cucumber & Onion (每人2支, 2 pcs per diner) **EX / B1 to B7 for Buffet Menu B one serving only per dish sizers 25 X0酱炒萝卜糕
(茶水,花生,湿纸巾) @ \$3++ per pax, All prices quoted are subject to 10% service charge & 7% GST ———————————————————————————————————	午餐/晚餐 Lunch & Dinner	B1 迷你佛跳墙 Mini Buddl B2 辣椒螃蟹/黑椒螃蟹 Chilli Crab B3 虫草滋补药膳活虾 Poached I B4 X0带子炒西兰花 Sautéed B B5 油浸笋壳鱼/金银蒜蒸鳕鱼 Fried Sook B6 万兴自制酥炸榴莲卷 Ban Heng B7 烧烤鸡肉沙爹 BBQ Chick B1-B7 只限 Menu B,每样只限点一次烧味/前菜 Roasted Meat & Appeti 21 咸蛋皇鱼皮 Deep-fried Fish Skin with Salted Egg Yolk	ha Jump Over The Wall or Black Pepper Crab (Kindly choose only one flavour) Live Prawns with Chinese Herbs & Cordyceps coiled Scallop with Broccoli in XO Sauce In Hock Fish or Steamed Cod Fish with Garlic (choose 1 type only) Deep-fried Homemade Durian Roll (每人1件, 1 pcs per pax) ken Satay served with Cucumber & Onion (每人2支, 2 pcs per diner) **E / B1 to B7 for Buffet Menu B one serving only per dish sizers **Example 125 XO酱炒萝卜糕 Fried Carrot Cake with XO Sauce
(茶水,花生,湿纸巾) @ \$3++ per pax, All prices quoted are subject to 10% service charge & 7% GST ———————————————————————————————————	午餐/晚餐 Lunch & Dinner	B1 迷你佛跳墙 Mini Buddl B2 辣椒螃蟹/黑椒螃蟹 Chilli Crab B3 虫草滋补药膳活虾 Poached L B4 X0带子炒西兰花 Sautéed B B5 油浸笋壳鱼/金银蒜蒸鳕鱼 Fried Soo B6 万兴自制酥炸榴莲卷 Ban Heng B7 烧烤鸡肉沙爹 BBQ Chick B1-B7 只限 Menu B,每样只限点一次烧味/前菜 Roasted Meat & Appeti 21 咸蛋皇鱼皮 Deep-fried Fish Skin with Salted Egg Yolk 22 什果沙律虾	ha Jump Over The Wall or Black Pepper Crab (Kindly choose only one flavour) Live Prawns with Chinese Herbs & Cordyceps soiled Scallop with Broccoli in XO Sauce In Hock Fish or Steamed Cod Fish with Garlic (choose 1 type only) Deep-fried Homemade Durian Roll (每人1件, 1 pcs per pax) ken Satay served with Cucumber & Onion (每人2支, 2 pcs per diner) K / B1 to B7 for Buffet Menu B one serving only per dish izers 25 X0酱炒萝卜糕 Fried Carrot Cake with XO Sauce 26 明火挂炉鸭
(茶水,花生,湿纸巾) @ \$3++ per pax, All prices quoted are subject to 10% service charge & 7% GST ———————————————————————————————————	午餐/晚餐 Lunch & Dinner	B1 迷你佛跳墙 Mini Buddl B2 辣椒螃蟹/黑椒螃蟹 Chilli Crab B3 虫草滋补药膳活虾 Poached L B4 X0带子炒西兰花 Sautéed B B5 油浸笋壳鱼/金银蒜蒸鳕鱼 Fried Soon B6 万兴自制酥炸榴莲卷 Ban Heng B7 烧烤鸡肉沙爹 BBQ Chick B1-B7 只限 Menu B,每样只限点一次烧味/前菜 Roasted Meat & Appeti 21 咸蛋皇鱼皮 Deep-fried Fish Skin with Salted Egg Yolk 22 什果沙律虾 Salad Prawn with Fruit Cocktail	ha Jump Over The Wall or Black Pepper Crab (Kindly choose only one flavour) Live Prawns with Chinese Herbs & Cordyceps coiled Scallop with Broccoli in XO Sauce In Hock Fish or Steamed Cod Fish with Garlic (choose 1 type only) Deep-fried Homemade Durian Roll (每人1件, 1 pcs per pax) ken Satay served with Cucumber & Onion (每人2支, 2 pcs per diner) **E / B1 to B7 for Buffet Menu B one serving only per dish sizers 25 XO酱炒萝卜糕 Fried Carrot Cake with XO Sauce 26 明火挂炉鸭 Barbecued Duck 27 蜜汁靓叉烧
(茶水,花生,湿纸巾) @ \$3++ per pax, All prices quoted are subject to 10% service charge & 7% GST ———————————————————————————————————	午餐/晚餐 Lunch & Dinner	B1 迷你佛跳墙 Mini Buddl B2 辣椒螃蟹/黑椒螃蟹 Chilli Crab B3 虫草滋补药膳活虾 Poached L B4 X0带子炒西兰花 Sautéed B B5 油浸笋壳鱼/金银蒜蒸鳕鱼 Fried Soon B6 万兴自制酥炸榴莲卷 Ban Heng B7 烧烤鸡肉沙爹 BBQ Chick B1-B7 只限 Menu B,每样只限点一次烧味/前菜 Roasted Meat & Appeti 21 咸蛋皇鱼皮 Deep-fried Fish Skin with Salted Egg Yolk 22 什果沙律虾 Salad Prawn with Fruit Cocktail 23 泰式凉拌海蜇丝	ha Jump Over The Wall or Black Pepper Crab (Kindly choose only one flavour) Live Prawns with Chinese Herbs & Cordyceps coiled Scallop with Broccoli in XO Sauce In Hock Fish or Steamed Cod Fish with Garlic (choose 1 type only) Deep-fried Homemade Durian Roll (每人1件, 1 pcs per pax) ken Satay served with Cucumber & Onion (每人2支, 2 pcs per diner) **E / B1 to B7 for Buffet Menu B one serving only per dish sizers 25 XO酱炒萝卜糕 Fried Carrot Cake with XO Sauce 26 明火挂炉鸭 Barbecued Duck 27 蜜汁靓叉烧

海产 Seafood 万兴@胡姬乡村俱乐部 0221 桌号 BAN HENG @ Orchid Country Club 29 天妇罗炸虾 Deep-Fried Shrimp Tempura 1 Orchid Club Rd. #02-35 Social Club House. 30 香脆麦片虾 Wok-fried Prawns with Cereal Singapore 769162 Tel: 6732 7888)位 大人(31 姜葱炒生鱼片 Wok-fried Sliced Fish with Spring Onion & Ginger 32 港蒸金目鲈 Steamed Seabass with Soya Sauce 免费意大利冰淇淋 小孩() 位 One serving only per diner 33 老干妈酱爆炒青口 Wok-fried Mussels with Spicy Bean Sauce 34 西湖糖醋鱼片 自助餐所有食品 Sweet & Sour Sliced Fish 35 剁椒蒸巴汀鱼 包括蛋糕,豆花, Steamed Patin Fish with Garlic 万兴宫茶 饭/面 Rice & Noodles 泡泡茶.冰淇淋 每人敬送一份 只限堂食, 36 家乡炒面线 Wok-fried Mian Xian in Hong Kong Style **Complimentary** 不可打包! 37 干烧伊府面 Braised Ee Fu Noodles with Mushrooms **Bubble Tea** All buffet food. One serving only per diner 38 黑松露海鲜炒饭 Seafood Fried Rice with Black Truffle Oil desserts & 家禽、肉 Poultry & Meat Drinks are for 39 扣肉荷叶包 dine-in only, NOT Braised Pork Belly served with Steamed Bun 疫情期间不设自助台如需要以下: for take-away! 皮蛋粥, 炖汤, 甜品,冰淇淋, 40 凉瓜豉汁牛肉 Wok-fried Sliced Beef with Bitter Gourd in Black Bean Sauce 凉茶、请填写order表格。 41 酥炸脆鸡翼 Deep-fried Chicken Wing Please fill up the order form for 中餐任点任吃 42 宫保鸡丁 Gong Bao Chicken Porridge, Soup, Dessert, Ice Cream, 午餐/晚餐 soft drink and winter melon tea 43 日式酱爆鹿肉 Wok-fried Venison with Japanese Teriyaki Sauce (while stock last) (备货有限,卖完为止) 44 菠萝咕噜肉 Wok-fried Sweet & Sour Pork with Pineapple **Lunch & Dinner** 45 咖啡排骨 Wok-fried Spare Ribs with Coffee Sauce WHILE STOCK LAST Buffet Menu 豆腐、蔬菜 Tofu & Vegetables (备货有限, 卖完为止) 46 罗汉上素豆腐 Luo Han Vegetable with Tofu Wastage of food will be charged 47 马来风光 Wok-fried Kang Kong with Sambal \$2++ per 100qm 48 三皇蛋苋菜苗 Poached Local Spinach with Three Type of Egg 请别浪费食物,剩余食物会按 49 干煸肉碎长豆 Sautéed French Bean with Dried Red Chilli & Minced Pork 每100克 \$2++ 收费 50 精选糕点(每人只限点一件,50a+50b+50c=总用餐人数 Cake Selection Limited to one piece per diner / choice of flavor from 50a,b,c) 50a 法国芝士蛋糕 French Cheese Cake 自助餐所有食品只限堂食, 不可打包 50b 老婆豆花 Soya Bean Pudding All buffet food is for dine-in only, 50c 自制清凉桂花糕 Homemade Refreshing Osmanthus Flower Jelly not for take-away