



0523  
万兴@胡姬乡村俱乐部  
BAN HENG @ Orchid Country Club  
Tel: 6732 7888

桌号

大人 ( ) 位  
小孩 ( ) 位

Mon to Friday 星期一至星期五  
Adult: \$34.80++ Per Pax

Sat & Sun, Replacement PHs  
星期六, 星期天, 补公假  
Adult: \$38.80++ Per Pax

Public Holidays 公共假期  
Adult: \$40.80++ Per Pax

FIXED PRICE FOR CHILD  
Child: \$16.80 ++ Per Pax  
(Child height from 100cm to 140cm)  
Child height below 100cm FOC

中餐任点任吃自助餐  
Chinese AUCE Alar-Cart Buffet

买3送1 任点任吃  
自助餐促销

1 Dines FREE with Every 3 Paying Adults

最少3位成人  
Min. 3 Adults

Chinese tea, Pickles & towels  
(茶水,花生,湿纸巾)  
@\$3++ per pax, (Compulsory)  
All prices quoted are subject to 10%  
service charge & Prevailing GST

**Business Hours:**

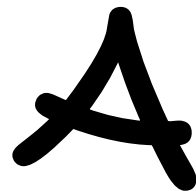
Lunch -  
11.30am - 2.30pm  
Dinner -  
6.00pm - 9.30pm

Last Dish Serve  
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Wastage of food will  
be charged  
\$5++ per 100gm  
请别浪费食物,  
剩余食物会按  
每100克 \$5++ 收费

每逢周末和公共  
假期将会海鲜凉  
拌, 叻沙和  
其它热食供应  
Hot Selection  
Cold Seafood  
Marinate & Laksa  
Serve on  
Weekend and  
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can be Picked Up  
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WHILE STOCK LAST  
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Buffet  
Menu



**Hong Kong Dim Sum 港式点心 (只限午餐时段 Lunch Only)**

1 龙皇鲜虾饺 (4粒) Steamed Shrimp Dumpling				13 独家首创肉骨茶小笼包 (3件) Steamed Bak Kut Teh Xiao Long Bao 			
2 蟹皇蒸烧卖 (4粒) Steamed Siew Mai with Crab Roes				14. 沙律明虾角 (4件) Deep-fried Shrimp Dumpling			
3 蒜蓉蒸排骨 (1笼) Steamed Pork Ribs with Minced Garlic				15 香芒鲜虾筒 (4件) Deep-fried Prawn Mango Roll			
4 蜜汁叉烧包 (4粒) Steamed Char Siew Buns				16 韭皇腐皮卷 (4件) Deep-fried Prawns in Bean Curd Skin			
5 上海小龙包 (3件) Steamed Minced Pork Dumpling				17 鲜虾千丝龙须卷 (4件) Deep-fried Prawn wrapped with Vermicelli			
6 蠔皇蒸鲜竹卷 (4件) Shrimp Paste Wrapped with Bean Curd Skin				18 自制糯米榴莲球 (4件) Homemade Sticky Rice Durian Balls			
7 桂林蒸凤爪 (1笼) Steamed Chicken Claws in Gui Lin Style				19 炸香蕉豆沙卷 (4件) Deep-fried Banana & Red Bean Roll			
8 糯米鸡 (1份) Steamed Glutinous Rice with Chicken				20 腊味萝卜糕 (4件) Fried Carrot Cake with Chinese Sausage			
9 四川红油抄手 (4件) Hot & spicy Dumpling in Szechuan Style				21. 制自蛋挞仔 (只限每人一件) Mini Egg Tart (One Serving Only)			
10 蛋黄流沙包 (4件) Steamed Salted Egg Yolk "Liu Sha" Bun				22 金瓜豆沙饼 Deep - Fried Pumpkin & Red Bean Cake			
11 潮州韭菜水晶球 (4件) Steamed Crystal Chive Dumpling w Shrimp				23 蜂巢芋角 			
12 竹炭猫山王流沙包 Bamboo Charcoal Musang King "Liu Sha" Bun							

**烧味/前菜 Roasted Meat & Appetizers**

24. 干贝蟹肉鱼翅 (只限点一次) Shark's Fin Soup with Crabmeat				30 蜜汁靚叉烧 Barbecued Pork with Honey			
25 咸蛋皇鱼皮 Deep-fried Fish Skin with Salted Egg Yolk				31 酥皮烧腩肉 Roasted Pork Belly			
26. 什果沙律虾 Salad Prawn with Fruit Cocktail				32 川四凉拌黑木耳 Marinated Black Fungus In Sze Chuan Style			
27 泰式凉拌海蜇丝 Marinated Cold Jelly Fish with Thai Sauce				33. 熏鸭片伴苹果酱 Sliced Smoke Duck With Apple Sauce			
28 潮州卤水鸭片 Braised Sliced Duck Meat in Teochew Style				34 酸姜片皮蛋 Sliced Marinated Ginger With Century Egg			
29 明火挂炉鸭 Barbecued Crispy Duck							



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**Special Offer !!!**

**ROAD TO  
FINE WINES**



~~\$88++~~

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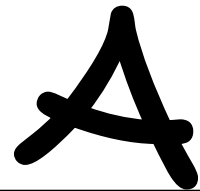
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**Buffet  
Menu**



**海产 Seafood**

35 豉汁蒸水果鱼 Steamed Patin Cat Fish with Bean Paste Sauce				43 西湖鱼片 Sweet & Sour Sliced Fish			
36 港式蒸西曹鱼 Steamed Sea Bass With Superior Soya Sauce				44 印尼咖喱活虾 Curry Indonesian Style Live Shrimp Curry			
39 香脆麦片虾 Wok Fried Prawn With Cereal				45. 泰式炸金凤鱼 Deep Fried Talapia with Thai Chili Sauce			
40 日本芥末虾球 De Shell Prawn with Wasabi Mayo				46. 娘惹酱炸鱼片 Deep Fried Fish Fillet with Nyonya Sauce			
41 辣椒豆腐虾 Deep Fried Tou Fu with Prawn in Chili Sauce				47 锅灼活虾 Poached Live Prawns			
42 姜丝豆瓣酱炒啦啦 Sauteed Lala with Bean Paste and Ginger				48 油浸顺壳鱼 (one serving only)只限 Deep-fried 'Soon Hock' with Superior Soya Sauce			

**家禽、肉 Poultry & Meat**

49 扣肉荷叶包 Braised Pork Belly served with Steamed Bun				53 菠萝咕嚕肉 Wok-fried Sweet & Sour Pork with Pineapple.			
50 爆炒黑椒牛肉片 Wok-fried Sliced Beef with Black Pepper Sauce				54 咖啡排骨 Coffee Spare Rib			
51 酥炸脆鸡翼 Deep-fried Chicken Wing				55 泰式鸡扒 Deep Fried Chicken Chop with Thai Sauce			
52 卡津香料焗无骨鸡腿 Baked Boneless Chicken Tight Cajun Spice				56 口水鸡 (无骨鸡腿) Simmered Chicken with Chili Sauce			

**饭/面 Rice & Noodles**

57 海鲜香港炒面 Wok-fried Hong Kong Noodle with Seafood				59 蟹肉蛋白炒饭 Fried Rice With Crab Meat and Egg White			
58 干烧伊面 Braised Ee- Fu Noodle				60 XO酱炒萝卜糕 Fried Carrot Cake with XO Sauce			

**豆腐、蔬菜 Tofu & Vegetables**

61 泰式豆腐 D/F Bean curd with Thai Sauce				63 三皇蛋苋菜苗 Poached Local Spinach with Three Type of Egg			
62 马来凤光 Wok-fried Kang Kong with Sambal				64 干煸肉碎长豆 Long Bean with & Minced Pork			

**65 精选甜品**

(使用甜品订单在甜点柜台领取甜点)  
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Buffet  
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2 蟹皇蒸烧卖 (4粒) Steamed Siew Mai with Crab Roes				14. 沙律明虾角 (4件) Deep-fried Shrimp Dumpling			
3 蒜蓉蒸排骨 (1笼) Steamed Pork Ribs with Minced Garlic				15 香芒鲜虾筒 (4件) Deep-fried Prawn Mango Roll			
4 蜜汁叉烧包 (4粒) Steamed Char Siew Buns				16 韭皇腐皮卷 (4件) Deep-fried Prawns in Bean Curd Skin			
5 上海小龙包 (3件) Steamed Minced Pork Dumpling				17 鲜虾千丝龙须卷 (4件) Deep-fried Prawn wrapped with Vermicelli			
6 蠔皇蒸鲜竹卷 (4件) Shrimp Paste Wrapped with Bean Curd Skin				18 自制糯米榴莲球 (4件) Homemade Sticky Rice Durian Balls			
7 桂林蒸凤爪 (1笼) Steamed Chicken Claws in Gui Lin Style				19 炸香蕉豆沙卷 (4件) Deep-fried Banana & Red Bean Roll			
8 糯米鸡 (1份) Steamed Glutinous Rice with Chicken				20 腊味萝卜糕 (4件) Fried Carrot Cake with Chinese Sausage			
9 四川红油抄手 (4件) Hot & spicy Dumpling in Szechuan Style				21. 制自蛋挞仔 (只限每人一件) Mini Egg Tart (One Serving Only)			
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11 潮州韭菜水晶球 (4件) Steamed Crystal Chive Dumpling w Shrimp				23 蜂巢芋角  Deep Fried Taro Dumpling			
12 竹炭猫山王流沙包 Bamboo Charcoal Musang King "Liu Sha" Bun							

**CHEF'S RECOMMENDATION 厨师精选 (B1 to B8每样只限点一次 One serving only per dish)** 

B1 迷你佛跳墙	Mini Buddha Jump Over The Wall	
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/港式蒸鳕鱼	Fried Soon Hock Fish or Steamed Cod Fish (Choose 1 type only)	
B6 万兴自制酥炸榴莲卷	Deep-fried Homemade Durian Roll (1 pcs per pax / 每人1件, )	
B7 泰式腌鲍鱼沙拉	Marinated Abalone Salad in Thai Style 	
B8 桃胶红枣炖雪燕	Double-boiled Gum Tragacanth, Peach Gum & Red Date	



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**Buffet  
 Menu**

**B**

**烧味/前菜 Roasted Meat & Appetizers**

27 咸蛋皇鱼皮 Deep-fried Fish Skin with Salted Egg Yolk				32 蜜汁靚叉烧 Barbecued Pork with Honey			
28. 什果沙律虾 Salad Prawn with Fruit Cocktail				33 酥皮烧腩肉 Roasted Pork Belly			
29. 泰式凉拌海蜇丝 Marinated Cold Jelly Fish with Thai Sauce				34 川四凉拌黑木耳 Marinated Black Fungus In Sze Chuan Style			
30 潮州卤水鸭片 Braised Sliced Duck Meat in Teochew Style				35. 熏鸭片伴苹果酱 Sliced Smoke Duck With Apple Sauce			
31 明火挂炉鸭 Barbecued Crispy Duck				36 酸姜片皮蛋 Sliced Marinated Ginger With Century Egg			

**海产 Seafood**

37 豉汁蒸水果鱼 Steamed Patin Cat Fish with Bean Paste Sauce				42 姜丝豆瓣酱炒啦啦 Sauteed Lala with Bean Paste and Ginger			
38 港式蒸西曹鱼 Steamed Sea Bass With Superior Soya Sauce				43 西湖鱼片 Sweet & Sour Sliced Fish			
39 香脆麦片虾 Wok Fried Prawn With Cereal				44 印尼咖喱活虾 Curry Indonesian Style Live Shrimp Curry			
40 日本芥末虾球 De Shell Prawn with Wasabi Mayo				45. 泰式炸金凤鱼 Deep Fried Talapia with Thai Chili Sauce			
41 辣椒豆腐虾 Deep Fried Tou Fu with Prawn in Chili Sauce				46. 娘惹酱炸鱼片 Deep Fried Fish Fillet with Nyonya Sauce			

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48 爆炒黑椒牛肉片 Wok-fried Sliced Beef with Black Pepper Sauce				51 咖啡排骨 Coffee Spare Rib			
49 酥炸脆鸡翼 Deep-fried Chicken Wing				52 泰式鸡扒 Deep Fried Chicken Chop with Thai Sauce			
50 卡津香料焗无骨鸡腿 Baked Boneless Chicken Tight Cajun Spice				53 口水鸡 (无骨鸡腿) Simmered Chicken with Chili Sauce			

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55 干烧伊面 Braised Ee- Fu Noodle				57 XO酱炒萝卜糕 Fried Carrot Cake with XO Sauce			

**豆腐、蔬菜 Tofu & Vegetables**

58 泰式豆腐 D/F Bean curd with Thai Sauce				60 三皇蛋苋菜苗 Poached Local Spinach with Three Type of Egg			
59 马来风光 Wok-fried Kang Kong with Sambal				61 干煸肉碎长豆 Long Bean with & Minced Pork			