

万兴@乌节中央城 0321
BAN HENG @ ORCHARD CENTRAL
 #11-01/02 Orchard Central
Tel : 6238 1516 / 6238 7816

桌号
 大人 () 位

BUFFET MENU A / 中餐任点任吃 Minimum 3 Adults/最少3位成人

敬送
 万兴奶茶/老婆豆花
 意大利冰淇淋
 (每人只限1份, 赠品有限, 送完为止)
Complimentary
 One serving per diner for
 Milk Tea, Soya Bean Pudding &
 Italian Gelato Ice Cream
 (While Stock Last)

小孩 () 位
 Business Hours:
 Lunch –
 11.30am – 3.00pm
 Dinner –
 6.00pm – 10.00pm
 Last dish order
 - Lunch by 2pm
 - Dinner by 9pm

海鲜类 Seafood

- 17 剁椒蒸巴汀鱼 Steamed Patin Fish with Fermented Chilli & Garlic
- 18 麦片香活虾 Wok-fried Prawns with Cereal

家禽, 肉 Poultry & Meat

- 19 酥炸脆鸡翼 Crispy-fried Chicken Wing
- 20 宫保鸡丁 Wok-fried Gong Bao Chicken with Dried Chilli
- 21 烧汁排骨 Wok-fried Pork Ribs with Honey BBQ Sauce
- 22 旺来咕嚕肉 Wok-fried Sweet & Sour Pork
- 23 东坡肉配荷叶包 Braised Dong Po Pork Belly served with Steamed Bun

豆腐, 蔬菜 Tofu & Vegetable

- 24 星洲辣椒豆腐虾 Tofu & Prawns cooked in Chili Crab Style
- 25 鱼香茄子 Braised Eggplant with Minced Pork
- 26 马来风光 Wok-fried Kang Kong with Sambal
- 27 三皇蛋苋菜 Poached Local Spinach in Superior Stock
- 28 干煸肉碎四季豆 Sautéed French Bean with Minced Pork
- 29 咸鱼鸡粒豆腐 Diced Chicken with Tofu & Salted Fish

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**

**最少3位成人
 Min. 3 Adults**

面, 饭 Noodles & Rice

- 30 海鲜炒饭 Fried Rice with Seafood
- 31 什锦滑蛋河粉 Fried Hor Fun with Sliced Fish in Egg Gravy
- 32 家乡炒面线 Wok-fried MeeSua in Hong Kong Style
- 33 干炒菜脯腊肠粿条 Fried Kway Teow with Preserved Turnip & Chinese Sausage
- 34 黄金炸馒头 Deep-fried Sweet Buns

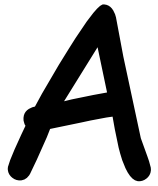
自助餐所有食品包括蛋糕
 豆花, 泡泡茶, 冰淇淋
 只限堂食, 不可打包!
**All buffet foods, desserts & drinks
 are for dine-in only
 Strictly NOT for take-away**

**中餐任点任吃
 午餐/晚餐
 Lunch & Dinner
 Buffet Menu**

甜品 Dessert

- 35 什果香茅冻 Lemon Grass Jelly with Fruit Cocktail
- 36 潮式香芋泥 Sweetened Yam Paste in Teochew Style

WHILE STOCK LAST!
 All orders will be based on a
 first-come-first-served basis.
 所有菜色备货有限, 卖完为止



37 **精选糕点(每人只限点一件, A+B=总用餐人数)**
Cake Selection (Limited to one piece per diner / choice of flavour from A+B=Total Pax)

- A 法国芝士蛋糕 French Assorted Cheese Cake 件/ Pieces
- B 自制清凉桂花糕 Homemade Refreshing Osmanthus Flower Jelly 件/ Pieces

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Mon to Fri 星期一至星期五

Adult: **\$39.80** ++ Per Pax

Sat & Sun, Eve of PHs

星期六, 星期日, 公假前夕

Adult: **\$43.80** ++ Per Pax

Public Holidays 公共假期

Adult: **\$45.80** ++ Per Pax

FIXED PRICE FOR CHILD

Child: **\$16.80** ++ Per Pax

(Child height from 100cm to 140cm,
Child height below 100cm FOC)

Chinese Tea, Snacks and Towel

(茶水, 湿纸巾, 杂豆) @ \$2/pax

All prices are subjected to
7% GST & 10% Service Charge.

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

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促销每天都有, 包括星期六,
星期天以及公假的午餐与晚餐

1 dines free promotion valid everyday

including Saturday, Sunday and
Public Holiday 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.

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大人()位

小孩()位

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Lunch -

11.30am - 3.00pm

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6.00pm - 10.00pm

Last dish order

- Lunch by 2pm

- Dinner by 9pm

最少3位成人

Min. 3 Adults

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!

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drinks are for dine-in only,

NOT for take-away

中餐任点任吃

午餐/晚餐

Lunch & Dinner

Buffet Menu

B

BUFFET MENU B: CHEF'S RECOMMENDATION 厨师精选 (B1 to B7)

| | | |
|----|--------------|--|
| B1 | 迷你佛跳墙 | Mini Buddha Jump Over The Wall |
| B2 | 辣椒螃蟹或黑椒螃蟹 | Chilli Crab or Black Pepper Crab (Please choose one flavour) |
| B3 | 虫草滋补药膳活虾 | Poached Live Prawns with Chinese Herbs & Cordyceps |
| B4 | XO带子炒西兰花 | Sautéed Boiled Scallop with Broccoli in XO Sauce |
| B5 | 油浸笋壳鱼或金银蒜蒸鳕鱼 | Fried Soon Hock or Steamed Cod Fish with Garlic (Choose one type only) |
| B6 | 烧烤鸡肉沙爹 | BBQ Chicken Satay |
| B7 | 桃胶红枣炖雪燕 | Double-boiled Bird Nest with Peach Gum & Red Date |

B1-B7 只限Menu B, 每样只限点一次/B1 to B7 for Buffet Menu B, one serving per dish

港式点心 *只限午餐时段 (Item 1 - 10) Hong Kong Dim Sum *Available for lunch only

| | | |
|----|-------------|--|
| 1 | 蟹黄蒸烧卖(4粒) | Steamed Siew Mai with Crab Roes (4 pieces) |
| 2 | 蜜汁叉烧包(3粒) | Steamed Barbecued Pork Bun (3 pieces) |
| 3 | 万兴虾饺皇(4粒) | Steamed Shrimp Dumplings (4 pieces) |
| 4 | 上海小笼包(4粒) | Steamed Shanghai Meat Dumplings (4 pieces) |
| 5 | 蛋黄流沙包(3粒) | Steamed Salted Egg Yolk " Liu Sha " Bun (3 pieces) |
| 6 | 红油抄手(4粒) | Hot & Spicy Dumpling in Szechuan Style (4 pieces) |
| 7 | 青芥末香芒虾筒(4件) | Deep Fried Prawn Mango Rolls with Wasabi (4 pieces) |
| 8 | 鲜虾腐皮卷(4件) | Deep-fried Shrimp Rolls in Beancurd Skin (4 pieces) |
| 9 | 炸香蕉天妇罗(4件) | Deep-fried Banana Tempura (4 pieces) |
| 10 | 腊味萝卜糕(4件) | Pan-fried Carrot Cakes with Chinese Sausage (4 pieces) |

汤羹类

Soup

| | | |
|----|-------|-------------------------------|
| 11 | 海味鱼鳔羹 | Fish Maw Soup with Seafood |
| 12 | 时日老火汤 | Double-boiled Nourishing Soup |

餐前小菜

Appetizers

| | | |
|----|----------------|---|
| 13 | 鸡松炸茄子 | Deep-fried Egg Plant Dressed with Chicken Floss |
| 14 | 泰式海蜇丝 | Jelly Fish in Thai Style |
| 15 | 潮式炸虾枣 | Deep-fried Prawn Rolls |
| 16 | 香脆烤素方 | Deep-fried Beancurd Skin |
| 17 | 蒜泥白肉 | Sliced Cold Pork with Mashed Garlic |
| 18 | 烟熏鹅片 | Sliced Smoked Goose Meat |
| 19 | 咸蛋黄香脆鱼皮(只限点一次) | Salted Egg Yolk Fish Skin (One serving only) |

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

Next Page

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 意大利冰淇淋
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 One serving per diner for
 Milk Tea, Soya Bean Pudding &
 Italian Gelato Ice Cream
 (While Stock Last)

请别浪费食物,
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 豆花, 泡泡茶, 冰淇淋
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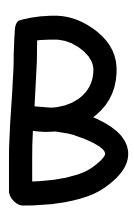
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中餐任点任吃
午餐/晚餐
Lunch & Dinner

Buffet Menu


| BUFFET MENU B / 中餐任点任吃 Minimum 3 Adults/最少3位成人 | | | | |
|---|---|---|--|-----------|
| 家禽, 肉 | | Poultry & Meat | | |
| 20 | 潮州卤水鹅片 | Braised Goose Meat in Teochew Style | | |
| 21 | 酥炸脆鸡翼 | Crispy-fried Chicken Wing | | |
| 22 | 宫保鸡丁 | Wok-fried Gong Bao Chicken with Dried Chilli | | |
| 23 | 烧汁排骨 | Wok-fried Pork Ribs with Honey BBQ Sauce | | |
| 24 | 旺来咕嚕肉 | Wok-fried Sweet & Sour Pork | | |
| 25 | 黑椒牛肉片 | Wok-fried Beef with Black Pepper Sauce | | |
| 26 | 日式酱爆鹿肉 | Wok-fried Venison with Japanese Teriyaki Sauce | | |
| 27 | 东坡肉配荷叶包 | Braised Dong Po Pork Belly served with Steamed Bun | | |
| 海鲜类 | | Seafood | | |
| 28 | 剁椒蒸巴汀鱼 | Steamed Patin Fish with Fermented Chilli & Garlic | | |
| 29 | 泰式炸金目鲈 | Deep-fried Seabass in Thai Style | | |
| 30 | 麦片香活虾 | Wok-fried Prawns with Cereal | | |
| 31 | 豉椒炒青口 | Wok-fried Mussels with Spicy Bean Sauce | | |
| 豆腐, 蔬菜 | | Tofu & Vegetable | | |
| 32 | 星洲辣椒豆腐虾 | Tofu & Prawns cooked in Chili Crab Style | | |
| 33 | 鱼香茄子 | Braised Eggplant with Minced Pork | | |
| 34 | 马来风光 | Wok-fried Kang Kong with Sambal | | |
| 35 | 三皇蛋苋菜 | Poached Local Spinach in Superior Stock | | |
| 36 | 干煸肉碎四季豆 | Sautéed French Bean with Minced Pork | | |
| 37 | 咸鱼鸡粒豆腐 | Diced Chicken with Tofu & Salted Fish | | |
| 面, 饭 | | Noodles & Rice | | |
| 38 | 海鲜炒饭 | Fried Rice with Seafood | | |
| 39 | 什锦滑蛋河粉 | Fried Hor Fun with Sliced Fish in Egg Gravy | | |
| 40 | 家乡炒面线 | Wok-fried MeeSua in Hong Kong Style | | |
| 41 | 干炒菜脯腊肠粿条 | Fried Kway Teow with Preserved Turnip & Chinese Sausage | | |
| 42 | 黄金炸馒头 | Deep-fried Sweet Buns | | |
| 甜品 | | Dessert | | |
| 43 | 什果香茅冻 | Lemon Grass Jelly with Fruit Cocktail | | |
| 44 | 潮式香芋泥 | Sweetened Yam Paste in Teochew Style | | |
| 45 | 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 / choice of flavour from A+B+C=Total Pax) | | | |
| A | 法国芝士蛋糕 | French Assorted Cheese Cake | | 件/ Pieces |
| B | 自制清凉桂花糕 | Homemade Refreshing Osmanthus Flower Jelly | | 件/ Pieces |
| C | 万兴自制酥炸榴莲卷 | Ban Heng Deep-fried Homemade Durian Roll | | 件/ Pieces |