

万兴@胡姬乡村俱乐部 1220
 BAN HENG @ Orchid Country Club
 1 Orchid Club Rd, #02-35 Social Club House,
 Singapore 769162 Tel: 6732 7888

Mon to Fri 星期一至星期五

Adult: \$32.80++ Per Pax

Sat & Sun & Eve of PHs
星期六, 星期天, 公假前夕

Adult: \$36.80++ Per Pax

Public Holidays 公共假期

Adult: \$38.80++ 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)
 @ \$3++ per pax,
 All prices quoted are subject to
 10% service charge & 7% GST

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 dine free promotion **valid everyday**
 including Saturday, Sunday & 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.

桌号

大人()位

小孩()位

Business Hours:
Lunch –
 11.30am - 2.30pm
Dinner –
 6.00pm – 9.30pm

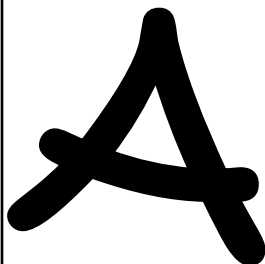
Last dish order
 - Lunch by 2 pm
 - Dinner by 9 pm

最少3位成人
Min. 3 Adults

中餐任点任吃
午餐/晚餐

Lunch & Dinner

Buffet Menu



港式点心只限午餐时段 (Items 1-20) Hong Kong Dim Sum available for lunch only

| | |
|---|--|
| 1 龙皇鲜虾饺 (4粒) Steamed Shrimp Dumpling | 11 沙律明虾角 (4件) Deep-fried Shrimp Dumpling |
| 2 蟹皇蒸烧卖 (4粒) Steamed Siew Mai with Crab Roes | 12 香芒鲜虾筒 (4件) Deep-fried Prawn Mango Roll with Wasabi |
| 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 in Bean Curd Skin |
| 4 蜜汁叉烧包 (4粒) Steamed Char Siew Buns | 14 鲜虾千丝龙须卷 (4件) Deep-fried Prawn wrapped with Vermicelli |
| 5 上海小龙包 (3件) Steamed Minced Pork Dumpling | 15 自制蛋挞仔 (只限点一次 One serving only) Mini Egg Tarts |
| 6 蠔皇蒸鲜竹卷 (4件) Shrimp Paste Wrapped with Bean Curd Skin | 16 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 | 17 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 | 18 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 | 19 脆炸马蹄糕 (4件) Crispy - fried Water Chestnut Cake |
| 10 蛋黄流沙包 (4件) Steamed Salted Egg Yolk " Liu Sha " Bun | 20 越南紫薯网中卷 (4件) Deep-fried Sweet Potato in Vietnamese Style |

汤、翅 Soup, 烧味/前菜 Roasted Meat & Appetizers

| |
|---|
| 21 干贝蟹肉鱼翅 Shark's Fin Soup with Crabmeat (只限点一次 One serving only) |
| 22 是日老火例汤 Boiled Soup of the day (Please fill up the order form and order from our server) |
| 23 咸蛋皇鱼皮 Deep-fried Fish Skin with Salted Egg Yolk |
| 24 什果沙律虾 Salad Prawn with Fruit Cocktail |
| 25 泰式凉拌海蜇丝 Marinated Cold Jelly Fish with Thai Sauce |
| 26 潮州卤水鹅片 Braised Sliced Goose Meat in Teochew Style |
| 27 XO酱炒萝卜糕 Fried Carrot Cake with XO Sauce |
| 28 明火挂炉鸭 Barbecued Crispy Duck |
| 29 蜜汁靚叉烧 Barbecued Pork with Honey |
| 30 酥皮烧腩肉 Roasted Pork Belly |

海产 Seafood

| |
|--|
| 31 香脆麦片虾 Wok-fried Prawns with Cereal |
|--|

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免费意大利冰淇淋
 One serving only per diner

万兴宫茶
 每人敬送一份

Complimentary
 Bubble Tea
 One serving only per diner

疫情期间不设自助台如需要以下：
 皮蛋粥，炖汤，甜品，冰淇淋，
 凉茶，请填写order表格。

Please fill up the order form for
 Porridge, Soup, Dessert, Ice Cream,
 soft drink and winter melon tea
 (while stock last) (备货有限，卖完为止)

WHILE STOCK LAST
 (备货有限，卖完为止)

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

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大人()位

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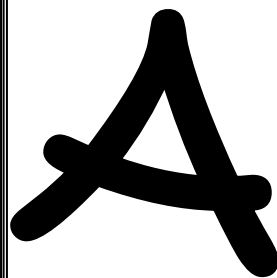
自助餐所有食品
 包括蛋糕,豆花,
 泡泡茶,冰淇淋
 只限堂食,
 不可打包!

All buffet food,
 desserts &
 Drinks are for
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中餐任点任吃
 午餐/晚餐

Lunch & Dinner

Buffet Menu



| | | | | |
|--|--|-------|--|--|
| 32 天妇罗炸虾 | Deep-Fried Shrimp Tempura | | | |
| 33 锅灼活虾 | Poached Live Prawns | | | |
| 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 | | | |
| 36 港蒸金目鲈 | Steamed Seabass with Soya Sauce | | | |
| 37 沙茶酱风味炒青口 | Wok-fried Mussels with Sha Cha Sauce | | | |
| 38 金银蒜蒸巴汀鱼 | Steamed Patin Fish with Garlic | | | |
| 饭/面 Rice & Noodles | | | | |
| 39 浓汤赛螃蟹米粉 | Braised Bee Hoon with Egg White, Diced Seafood & Superior Stock | | | |
| 40 干烧伊府面 | Braised Ee Fu Noodles with Mushrooms | | | |
| 41 黑松露海鲜炒饭 | Seafood Fried Rice with Black Truffle Oil | | | |
| 家禽、肉 Poultry & Meat | | | | |
| 42 扣肉荷叶包 | Braised Pork Belly served with Steamed Bun | | | |
| 43 凉瓜豉汁牛肉 | Wok-fried Sliced Beef with Bitter Gourd in Black Bean Sauce | | | |
| 44 酥炸脆鸡翼 | Deep-fried Chicken Wing | | | |
| 45 宫保鸡丁 | Gong Bao Chicken | | | |
| 46 黑椒葱爆鹿肉 | Wok-fried Venison with Black Pepper Sauce | | | |
| 47 菠萝咕嚕肉 | Wok-fried Sweet & Sour Pork with Pineapple | | | |
| 48 咖啡排骨 | Wok-fried Spare Ribs with Coffee Sauce | | | |
| 豆腐、蔬菜 Tofu & Vegetables | | | | |
| 49 罗汉上素豆腐 | Luo Han Vegetable with Tofu | | | |
| 50 马来风光 | Wok-fried Kang Kong with Sambal | | | |
| 51 三皇蛋苋菜苗 | Poached Local Spinach with Three Type of Egg | | | |
| 52 干煸肉碎长豆 | Sautéed French Bean with Dried Red Chilli & Minced Pork | | | |
| 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 | | | |
| 53b 老婆豆花 | Soya Bean Pudding | | | |
| 53c 自制清凉桂花糕 | Homemade Refreshing Osmanthus Flower Jelly | | | |

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Public Holidays 公共假期

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FIXED PRICE FOR CHILD

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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 dine free promotion valid everyday
 including Saturday, Sunday & Public
 Holiday Lunch & Dinner

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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

Buffet Menu

B

港式点心只限午餐时段 (Items 1-20) Hong Kong Dim Sum available for lunch only

| | |
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| 2 蟹皇蒸烧卖 (4粒) Steamed Siew Mai with Crab Roes | 12 香芒鲜虾筒 (4件) Deep-fried Prawn Mango Roll with Wasabi |
| 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 in Bean Curd Skin |
| 4 蜜汁叉烧包 (4粒) Steamed Char Siew Buns | 14 鲜虾千丝龙须卷 (4件) Deep-fried Prawn wrapped with Vermicelli |
| 5 上海小龙包 (3件) Steamed Minced Pork Dumpling | 15 自制蛋挞仔 (只限点一次 One serving only) Mini Egg Tarts |
| 6 蟾皇蒸鲜竹卷 (4件) Shrimp Paste Wrapped with Bean Curd Skin | 16 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 | 17 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 | 18 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 | 19 脆炸马蹄糕 (4件) Crispy - fried Water Chestnut Cake |
| 10 蛋黄流沙包 (4件) Steamed Salted Egg Yolk "Liu Sha" Bun | 20 越南紫薯网中卷 (4件) Deep-fried Sweet Potato in Vietnamese Style |

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/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 1 type only) |
| B6 万兴自制酥炸榴莲卷 Ban Heng Deep-fried Homemade Durian Roll (每人1件, 1 pcs per pax) |
| B7 烧烤鸡肉沙爹 BBQ Chicken Satay served with Cucumber & Onion (每人2支, 2 pcs per diner) |

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

烧味/前菜 Roasted Meat & Appetizers

| | |
|---|---|
| 21 咸蛋皇鱼皮 Deep-fried Fish Skin with Salted Egg Yolk | 25 X0酱炒萝卜糕 Fried Carrot Cake with XO Sauce |
| 22 什果沙律虾 Salad Prawn with Fruit Cocktail | 26 明火挂炉鸭 Barbecued Duck |
| 23 泰式凉拌海蜇丝 Marinated Cold Jelly Fish with Thai Sauce | 27 蜜汁靚叉烧 Barbecued Pork with Honey |
| 24 潮州卤水鹅片 Braised Sliced Goose Meat in Teochew Style | 28 酥皮烧腩肉 Roasted Pork Belly |

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 One serving only per diner

万兴宫茶
 每人敬送一份

Complimentary
 Bubble Tea
 One serving only per diner

疫情期间不设自助台如需要以下:
 皮蛋粥, 炖汤, 甜品, 冰淇淋,
 凉茶, 请填写order表格。

Please fill up the order form for
 Porridge, Soup, Dessert, Ice Cream,
 soft drink and winter melon tea
 (while stock last) (备货有限, 卖完为止)

WHILE STOCK LAST
 (备货有限, 卖完为止)

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

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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

Buffet Menu

B

海产 Seafood

| | | | | |
|-------------|--|--|--|--|
| 29 天妇罗炸虾 | Deep-Fried Shrimp Tempura | | | |
| 30 香脆麦片虾 | Wok-fried Prawns with Cereal | | | |
| 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 | | | |
| 33 沙茶酱风味炒青口 | Wok-fried Mussels with Sha Cha Sauce | | | |
| 34 西湖糖醋鱼片 | Sweet & Sour Sliced Fish | | | |
| 35 金银蒜蒸巴汀鱼 | Steamed Patin Fish with Garlic | | | |

饭/面 Rice & Noodles

| | | | | |
|------------|---|--|--|--|
| 36 浓汤赛螃蟹米粉 | Braised Bee Hoon with Egg White, Diced Seafood and Superior Stock | | | |
| 37 干烧伊府面 | Braised Ee Fu Noodles with Mushrooms | | | |
| 38 黑松露海鲜炒饭 | Seafood Fried Rice with Black Truffle Oil | | | |

家禽、肉 Poultry & Meat

| | | | | |
|-----------|---|--|--|--|
| 39 扣肉荷叶包 | Braised Pork Belly served with Steamed Bun | | | |
| 40 凉瓜豉汁牛肉 | Wok-fried Sliced Beef with Bitter Gourd in Black Bean Sauce | | | |
| 41 酥炸脆鸡翼 | Deep-fried Chicken Wing | | | |
| 42 宫保鸡丁 | Gong Bao Chicken | | | |
| 43 黑椒葱爆鹿肉 | Wok-fried Venison with Black Pepper Sauce | | | |
| 44 菠萝咕嚕肉 | Wok-fried Sweet & Sour Pork with Pineapple | | | |
| 45 咖啡排骨 | Wok-fried Spare Ribs with Coffee Sauce | | | |

豆腐、蔬菜 Tofu & Vegetables

| | | | | |
|-----------|---|--|--|--|
| 46 罗汉上素豆腐 | Luo Han Vegetable with Tofu | | | |
| 47 马来风光 | Wok-fried Kang Kong with Sambal | | | |
| 48 三皇蛋苋菜苗 | Poached Local Spinach with Three Type of Egg | | | |
| 49 干煸肉碎长豆 | Sautéed French Bean with Dried Red Chilli & Minced Pork | | | |

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 | | | |
| 50b 老婆豆花 | Soya Bean Pudding | | | |
| 50c 自制清凉桂花糕 | Homemade Refreshing Osmanthus Flower Jelly | | | |