

万兴@巴西立 0920
 BAN HENG @ PASIR RIS
 Aranda Country Club
 Tel: 6585 1770 / 6585 1093

Mon to Fri 星期一至星期五

Adult: **\$30.80** ++ Per Pax

Sat & Sun & Eve of PHs
 星期六, 星期天, 公假前夕

Adult: **\$34.80** ++ Per Pax

Public Holidays 公共假期

Adult: **\$36.80** ++ Per Pax

FIXED PRICE FOR CHILD

Child: **\$16.80** ++ Per Pax
 (Child height from 100cm to 140cm)
 Child height below 100cm FOC

Chinese tea, Soft drink, Coffee,
 Kong Cha, pickles & towels
 (茶水, 汽水, 咖啡, 珍珠奶茶, 花生,
 湿纸巾) @ \$2 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 dines 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

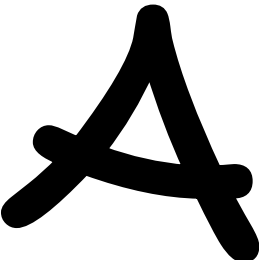
最少3位成人
 Min. 3 Adults

中餐任点任吃
 午餐/晚餐

Lunch & Dinner

WHILE STOCK LAST
 备货有限
 卖完为止

Buffet Menu



Buffet Menu A / 中餐任点任吃 Menu A / 最少 3 位成人 (Min. 3 Adults)

开胃冷菜 Appetizers

| | | 1st | 2nd | 3rd |
|----------|----------------------------|-----|-----|-----|
| 1 凉拌桑耳 | Chilled Agaric | | | |
| 2 泰式海蜇 | Jelly Fish with Thai Sauce | | | |
| 3 沙律什果明虾 | Fruits with Prawns Salad | | | |
| 4 熏鹅片 | Smoked Sliced Goose Meat | | | |
| 5 花雕酒醉鸡片 | Drunken Chicken Slice | | | |

酥炸小食 Crispy Snacks

| | | | | |
|------------|--|--|--|--|
| 6 酥炸素春卷 | Deep Fried Vegetable Spring Roll | | | |
| 7 海鲜卷 | Deep Fried Seafood Roll | | | |
| 8 脆炸香酥鸡翅 | Deep Fried Chicken Wing | | | |
| 9 香脆烤素方 | Fried Bean Curd Skin | | | |
| 10 咸蛋黄香脆鱼皮 | Crispy-fried Fish Skin with Salted Egg Yolk(限点一次 1 serving only) | | | |

汤羹类 (最少3位) Soup (Min. 3 persons)

| | | | | |
|-----------|--|--|--|--|
| 11 干贝蟹肉鱼翅 | Shark's Fin Soup with Scallop(限点一次 1 serving only) | | | |
| 12 四川酸辣羹 | Braised Hot & Sour Soup in Sichuan Style | | | |
| 13 海鲜鱼鳔羹 | Seafood Fish Maw Soup | | | |

港式点心(仅限午餐) Hong Kong Dim Sum (Lunch time only)

| | | | | |
|------------------|--|--|--|--|
| 14 蛋黄流沙包 (4件) | Steamed Salted Egg Yolk "Liu Sha" Bun (4pcs) | | | |
| 15 蟹黄蒸烧麦 (4件) | Steamed Siew Mai with Crab Roes (4pcs) | | | |
| 16 万兴虾饺皇 (4件) | Steamed Shrimp Dumplings(4pcs) | | | |
| 17 四川红油手工水饺 (4件) | Boiled Home-made Dumpling in Szechuan Sauce (4pcs) | | | |
| 18 蜜汁叉烧包 (4件) | Steamed barbecued pork "char siew" Bun (4pcs) | | | |
| 19 单尾天妇罗 (4件) | Deep Fried Shrimp Tempura (4pcs) | | | |
| 20 鲜虾腐皮卷 (4件) | Deep-fried Shrimp Rolls in Bean Curd Skin (4pcs) | | | |
| 21 沙拉明虾饺 (4件) | Deep-fried Shrimp Dumplings(4pcs) | | | |
| 22 青芥末香芒虾筒 (4件) | Deep-fried Prawn Mango Rolls with wasabi (4pcs) | | | |
| 23 腊味萝卜糕 (4件) | Pan-fried Carrot Cakes with Chinese Sausage(4pcs) | | | |
| 24 黄金炸馒头 (4件) | Deep Fried Sweet Bun (4pcs) | | | |
| 25 上海小笼包 (4件) | Steamed Shanghai Juicy Meat Dumpling (4pcs) | | | |

豆腐 Bean curd

| | | | | |
|-----------|--|--|--|--|
| 26 四川麻婆豆腐 | Braised Bean curd in Sichuan Style | | | |
| 27 客家豆腐 | Deep- Fried Tofu with Minced Pork in Hakka Style | | | |
| 28 泰式豆腐 | Fried Bean curd with Thai Sauce | | | |
| 29 辣椒虾仁豆腐 | Chili Bean curd & Prawns | | | |
| 30 红烧豆腐 | Fried Bean curd with Mushrooms | | | |

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

Next Page

万兴@巴西立

0920

BAN HENG @ PASIR RIS

Aranda Country Club

Tel: 6585 1770 / 6585 1093

法国芝士蛋糕新登场

每人敬送一份

芝士蛋糕需要25分钟解冻,
请提前order

Complimentary

Famous French Cheese Cake

One serving only per diner

The Cheese Cake need 25 minutes
to defreeze, please order in-advance

敬送万兴经典珍珠奶茶
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)

疫情期间不设自助台如需要甜品,
冰淇淋, 饮品, 请填写order表格
Please fill up the order form for
Dessert, Ice Cream, and drinks

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

大人()位

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!

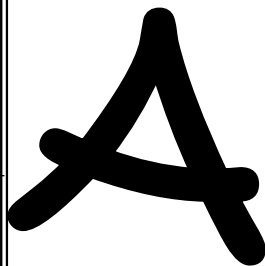
All buffet food,
desserts &
Drinks are for
dine-in only, NOT
for take-away!

最少3位成人
Min. 3 Adults

中餐任点任吃
午餐/晚餐

Lunch & Dinner

Buffet Menu



Buffet Menu A / 中餐任点任吃 Menu A / 最少3位成人 (Min. 3 Adults)

家禽、肉类 Poultry & Meat

1st 2nd 3rd

| | | | | |
|---|--|--|--|--|
| 31 烧鸡 | Roasted Chicken | | | |
| 32 烧烤鸡肉沙爹 BBQ Chicken Satay served with Cucumber & Onion (每人2支,限点一次 1 serving only) | | | | |
| 33 潮州卤鹅片 | Teochew Style Braised Slice Goose Meats | | | |
| 34 长沙烧子排 | ChangSha Braised Spare Ribs | | | |
| 35 荔枝咕咾肉 | Sweet & Sour Pork with Lychee | | | |
| 36 东坡肉配荷叶包 | Braised Pork Belly served with Steamed Bun | | | |
| 37 宫保鸡丁 | Gong Bao Chicken | | | |

海产 Seafood

| | | | | |
|---------------|---|--|--|--|
| 38 泰式酸辣粉丝花枝片 | Spicy & Sour Cuttlefish with Vermicelli in Thai Style | | | |
| 39 泰式红鱼 | Deep Fried Red Tilapia Fish with Thai Sauce | | | |
| 40 剁椒蒸巴汀鱼 | Steamed Patin Fish with Fermented Chili & Garlic | | | |
| 41 姜葱生鱼片 | Wok-fried Sliced Fish with Ginger & Onion | | | |
| 42 豉椒炒青口 (大头) | Wok-fried Mussels with Spicy Bean Sauce | | | |
| 43 麦片香虾 | Fried Prawns with Cereal | | | |
| 44 塔香烧汁虾 | Stewed Prawn with Basil | | | |

蔬菜 Vegetables

| | | | | |
|----------|--|--|--|--|
| 45 三皇蛋苋菜 | Poached Local Spinach with Three Type of Egg | | | |
| 46 蒜蓉小芥兰 | Fried Baby Kai-lan with Garlic | | | |
| 47 蒜蓉菠菜 | Stir Fried Spinach with Garlic | | | |
| 48 蒜蓉西兰花 | Stir Fried Broccoli with Garlic | | | |

饭/面 Rice & Noodles

| | | | | |
|------------|---|--|--|--|
| 49 鱼片河粉 | Sliced Fish Hor Fun | | | |
| 50 干烧伊府面 | Braised Ee Fu Noodles | | | |
| 51 浓汤赛螃蟹米粉 | Braised Bee Hoon with Egg White, Diced Seafood & Superior Stock | | | |
| 52 黑松露海鲜炒饭 | Seafood Fried Rice with Black Truffle Oil | | | |

甜品 Dessert (Buffet Line)

| | | | | |
|---------------------------------|---|--|--|--|
| 53 冰冻龙眼凤梨 | Chilled Longan with Pineapple | | | |
| 54 红豆沙 | Red Bean Paste | | | |
| 55 杂果香茅冻 | Lemongrass Jelly with Cocktail | | | |
| 56 仙草龙眼 | Grass Jelly with Longan | | | |
| 57 龙眼海底椰 | Sea Coconut with Longan | | | |
| 58 意大利冰淇淋 | Italian Alfero Gelato(限点1次1 serving only) | | | |
| 59 精选糕点(每人只限点一件, A+B+C+D=总用餐人数) | Cake Selection Limited to one piece per diner from A,B,C&D) | | | |

A 法国芝士蛋糕

French Cheese Cake

B 万兴自制白莲蓉月饼

Ban Heng Homemade Lotus Paste Mooncake

C 自制桂花糕

Homemade Refreshing Osmanthus Flower Jelly

D 老婆豆花

Soya Bean Pudding

万兴@巴西立 0920
 BAN HENG @ PASIR RIS
 Aranda Country Club
 Tel: 6585 1770 / 6585 1093

Tue to Fri 星期二至星期五

Adult: **\$37.80** ++ Per Pax

Sat & Sun & Eve of PHs
 星期六, 星期天, 公假前夕

Adult: **\$41.80** ++ Per Pax

Public Holidays 公共假期

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

FIXED PRICE FOR CHILD

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

(Child height from 100cm to 140cm)

Child height below 100cm FOC

Chinese tea, Soft drink, Coffee,
 Kong Cha, pickles & towels
 (茶水, 汽水, 咖啡, 珍珠奶茶, 花生,
 湿纸巾) @ \$2 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 dines 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

WHILE STOCK LAST

备货有限
 卖完为止

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 | XO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 one only) | | | |
| B6 | 万兴自制酥炸榴莲盒 | Ban Heng Home Made Deep-fried Durian Roll | | | |
| B7 | 烧烤鸡肉沙爹 | BBQ Chicken Satay with Cucumber & Onion (每人2支, 限点一次 1 serving only) | | | |

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

开胃冷菜 Appetizers

| | | 1st | 2nd | 3rd |
|---|--------|----------------------------|-----|-----|
| 1 | 凉拌桑耳 | Chilled Agaric | | |
| 2 | 泰式海蜇 | Jelly Fish with Thai Sauce | | |
| 3 | 沙律什果明虾 | Fruits with Prawns Salad | | |
| 4 | 熏鹅片 | Smoked Sliced Goose Meat | | |
| 5 | 花雕酒醉鸡片 | Drunken Chicken Slice | | |

酥炸小食 Crispy Snacks

| | | | | | |
|----|---------|---|--|--|--|
| 6 | 酥炸素春卷 | Deep Fried Vegetable Spring Roll | | | |
| 7 | 海鲜卷 | Deep Fried Seafood Roll | | | |
| 8 | 脆炸香酥鸡翅 | Deep Fried Chicken Wing | | | |
| 9 | 香脆烤素方 | Fried Bean Curd Skin | | | |
| 10 | 咸蛋黄香脆鱼皮 | Crispy-fried Fish Skin with Salted Egg Yolk (限点1次 1 serving only) | | | |

港式点心(仅限午餐) Hong Kong Dim Sum (Lunch Only)

| | | | | | |
|----|--------------|--|--|--|--|
| 11 | 蛋黄流沙包(4件) | Steamed Salted Egg Yolk "Liu Sha" Bun (4pcs) | | | |
| 12 | 蟹黄蒸烧麦(4件) | Steamed Siew Mai with Crab Roes (4pcs) | | | |
| 13 | 万兴虾饺皇(4件) | Steamed Shrimp Dumplings(4pcs) | | | |
| 14 | 四川红油手工水饺(4件) | Boiled Home-made Dumpling in Szechuan Sauce (4pcs) | | | |
| 15 | 蜜汁叉烧包(4件) | Steamed barbecued pork "char siew" Bun (4pcs) | | | |
| 16 | 腊味萝卜糕(4件) | Pan-fried Carrot Cakes with Chinese Sausage(4pcs) | | | |
| 17 | 单尾天妇罗(4件) | Deep-fried Shrimp Tempura (4pcs) | | | |
| 18 | 鲜虾腐皮卷(4件) | Deep-fried Shrimp Rolls in Bean Curd Skin (4pcs) | | | |
| 19 | 沙拉明虾饺(4件) | Deep-fried Shrimp Dumplings (4pcs) | | | |
| 20 | 青芥末香芒虾筒(4件) | Deep-fried Prawn Mango Rolls with wasabi (4pcs) | | | |
| 21 | 黄金炸馒头(4件) | Deep Fried Sweet Bun (4pcs) | | | |
| 22 | 上海小笼包(4件) | Steamed Shanghai Juicy Meat Dumpling (4pcs) | | | |

汤羹类(最少3位) Soup (Min. 3 persons)

| | | | | | |
|----|-------|--|--|--|--|
| 23 | 海味鱼鳔羹 | Seafood Fish Maw Soup | | | |
| 24 | 四川酸辣羹 | Braised Hot & Sour Soup in Sichuan Style | | | |

We reserve all the rights for the final explanation.

本公司将保有所有最终解释权

Next Page >

万兴@巴西立

0920

BAN HENG @ PASIR RIS
Aranda Country Club

Tel: 6585 1770 / 6585 1093

法国芝士蛋糕新登场

每人敬送一份

芝士蛋糕需要25分钟解冻,
请提前order

Complimentary

Famous French Cheese Cake
One serving only per diner
The Cheese Cake need 25 minutes
to defreeze, please order in-advance

敬送万兴经典珍珠奶茶
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
(while stock last)

疫情期间不设自助台如需要甜品,
冰淇淋, 凉茶, 请填写order表格
Please fill up the order form for
Dessert, Ice Cream, and drinks

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

大人()位

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

WHILE STOCK LAST

备货有限
卖完为止

Buffet Menu

B

Buffet Menu B / 中餐任点任吃 Menu B / 最少3位成人 (Min. 3 Adults)

| 家禽、肉类 Poultry & Meat | | 1st | 2nd | 3rd |
|--------------------------------|---|----------|-------------------------|-----|
| 25 烧鸡 | Roasted Chicken | | | |
| 26 宫保鸡丁 | Gong Bao Chicken | | | |
| 27 潮州卤鹅片 | Teochew Style Braised Slice Goose Meats | | | |
| 28 长沙烧子排 | ChangSha Braised Spare Ribs | | | |
| 29 荔枝咕咾肉 | Sweet & Sour Pork with Lychee | | | |
| 30 东坡肉配荷叶包 | Braised Pork Belly Served with Steamed Bun | | | |
| 31 姜葱鹿肉 | Fried Venison with Ginger & Onions | | | |
| 豆腐 Bean curd | | | | |
| 32 四川麻婆豆腐 | Braised Bean curd in Sichuan Style | | | |
| 33 客家豆腐 | Deep-Fried Tofu With Minced Pork in Hakka Style | | | |
| 34 泰式豆腐 | Fried Bean Curd with Thai Sauce | | | |
| 35 辣椒虾仁豆腐 | Chili Bean Curd & Prawns | | | |
| 36 红烧豆腐 | Fried Bean Curd with Mushrooms | | | |
| 海产 Seafood | | | | |
| 37 泰式酸辣粉丝花枝片 | Spicy & Sour Cuttlefish with Vermicelli in Thai Style | | | |
| 38 港式蒸金目鲈鱼 | Steamed Sea Bass in Hong Kong Style | | | |
| 39 剁椒蒸巴汀鱼 | Steam Patin Fish with Fermented Chili & Garlic | | | |
| 40 泰式红鱼 | Deep Fried Red Tilapia Fish with Thai Sauce | | | |
| 41 姜葱生鱼片 | Wok-fried Sliced Fish with Ginger & Onion | | | |
| 42 豉椒炒青口 (大头) | Wok-fried Mussels with Spicy Bean Sauce | | | |
| 43 麦片香虾 | Fried Prawns with Cereal | | | |
| 44 塔香烧汁虾 | Stewed Prawn with Basil | | | |
| 蔬菜 Vegetables | | | | |
| 45 三皇蛋苋菜 | Poached Local Spinach with Three Type of Egg | | | |
| 46 蒜蓉小芥兰 | Fried Baby Kai-lan with Garlic | | | |
| 47 蒜蓉菠菜 | Stir Fried Spinach with Garlic | | | |
| 48 蒜蓉西兰花 | Stir Fried Broccoli with Garlic | | | |
| 饭/面 Rice & Noodles | | | | |
| 49 鱼片河粉 | Sliced Fish Hor Fun | | | |
| 50 干烧伊府面 | Braised Ee Fu Noodles | | | |
| 51 浓汤赛螃蟹米粉 | Braised Bee Hoon with Egg White, Diced Seafood & Superior Stock | | | |
| 52 黑松露海鲜炒饭 | Seafood Fried Rice with Black Truffle Oil | | | |
| 甜品 Dessert | | | | |
| 53 冰冻龙眼凤梨 | Chilled Longan with Pineapple | 54 红豆沙 | Red Bean Paste | |
| 55 杂果香茅冻 | Lemongrass Jelly with Cocktail | 56 龙眼海底椰 | Sea Coconut with Longan | |
| 57 芋泥 | Sweet Mashed Taro | 58 仙草龙眼 | Grass Jelly with Longan | |
| 59 意大利冰淇淋 | Italian Alfero Gelato (限点1次1 serving only) | | | |
| 60 精选糕点(每人只限1件, A+B+C+D=总用餐人数) | Cake Selection Limited to 1pc/diner, choice of flavor from A-D) | | | |
| A 法国芝士蛋糕 | French Cheese Cake | | | |
| B 万兴自制白莲蓉月饼 | Ban Heng Homemade Lotus Paste Mooncake | | | |
| C 自制桂花糕 | Homemade Refreshing Osmanthus Flower Jelly | | | |
| D 老婆豆花 | Soya Bean Pudding | | | |