

万兴@巴西立

1220

BAN HENG @ PASIR RIS

Aranda Country Club

Tel: 6585 1770 / 6585 1093

Complimentary Ban Heng Crispy Fish Skin Yusheng Lo Hei

敬送万兴香脆鱼皮七彩鱼生捞起

Mon to Sun 星期一至星期日

Adult: \$55.80 ++ 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

CNY

Buffet Menu

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			

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### 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		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
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			
<b>豆腐 Bean curd</b>				
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			
<b>海产 Seafood</b>				
37 港式蒸金目鲈鱼	Steamed Sea Bass in Hong Kong Style			
38 剁椒蒸巴汀鱼	Steam Patin Fish with Fermented Chili & Garlic			
39 泰式红鱼	Deep Fried Red Tilapia Fish with Thai Sauce			
40 姜葱生鱼片	Wok-fried Sliced Fish with Ginger & Onion			
41 豉椒炒青口 (大头)	Wok-fried Mussels with Spicy Bean Sauce			
42 麦片香虾	Fried Prawns with Cereal			
43 塔香烧汁虾	Stewed Prawn with Basil			
<b>蔬菜 Vegetables</b>				
44 三皇蛋苋菜	Poached Local Spinach with Three Type of Egg			
45 蒜蓉小芥兰	Fried Baby Kai-lan with Garlic			
46 蒜蓉菠菜	Stir Fried Spinach with Garlic			
47 蒜蓉西兰花	Stir Fried Broccoli with Garlic			
<b>饭/面 Rice &amp; Noodles</b>				
48 鱼片河粉	Sliced Fish Hor Fun			
49 干烧伊府面	Braised Ee Fu Noodles			
50 浓汤赛螃蟹米粉	Braised Bee Hoon with Egg White, Diced Seafood & Superior Stock			
51 黑松露海鲜炒饭	Seafood Fried Rice with Black Truffle Oil			
<b>甜品 Dessert</b>				
52 冰冻龙眼凤梨	Chilled Longan with Pineapple	53 红豆沙	Red Bean Paste	
54 杂果香茅冻	Lemongrass Jelly with Cocktail	55 龙眼海底椰	Sea Coconut with Longan	
56 芋泥	Sweet Mashed Taro	57 仙草龙眼	Grass Jelly 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1件, A+B+C=总用餐人数) Cake Selection Limited to 1pc/diner, choice of flavor from A-C)				
A 法国芝士蛋糕	French Cheese Cake			
B 自制桂花糕	Homemade Refreshing Osmanthus Flower Jelly			
C 老婆豆花	Soya Bean Pudding			