

|   |  |  |                                      |   |  |
|---|--|--|--------------------------------------|---|--|
| <p><b>万兴@乌节中央城</b> 1020<br/>BAN HENG @ ORCHARD CENTRAL<br/>#11-01/02 Orchard Central<br/>Tel : 6238 1516 / 6238 7816</p>  | <p>桌号</p>  | <b>BUFFET MENU A / 中餐任点任吃 Minimum 3 Adults/最少3位成人</b>                        |                                      |   |  |
| <p><b>Mon to Fri 星期一至星期五</b><br/>Adult: <b>\$30.80</b> ++ Per Pax</p>   | <p>大人 ( ) 位</p>  | <b>港式点心 *只限午餐时段 (Item 1 - 8) Hong Kong Dim Sum *Available for lunch only</b> |                                      |   |  |
| <p><b>Sat &amp; Sun, Eve of PHs</b><br/>星期六, 星期日, 公假前夕<br/>Adult: <b>\$34.80</b> ++ Per Pax</p>   | <p>小孩 ( ) 位</p>  | 1  | 蟹黄蒸烧卖 (4粒)                           | Steamed Siew Mai with Crab Roes (4 pieces)          |  |
| <p><b>Public Holidays 公共假期</b><br/>Adult: <b>\$36.80</b> ++ Per Pax</p>   | <p>Business Hours:<br/>Lunch –<br/>11.30am – 3.00pm<br/>Dinner –<br/>6.00pm – 10.00pm<br/>Last dish order<br/>- Lunch by 2pm<br/>- Dinner by 9pm</p> | 2  | 蜜汁叉烧包 (3粒)                           | Steamed Barbecued Pork Bun (3 pieces)               |  |
| <p><b>FIXED PRICE FOR CHILD</b><br/>Child: <b>\$16.80</b> ++ Per Pax<br/>(Child height from 100cm to 140cm,<br/>Child height below 100cm FOC)</p>   | <p><b>最少3位成人</b><br/><b>Min. 3 Adults</b></p>  | 3  | 蒜蓉蒸排骨 (1笼)                           | Steamed Pork Ribs with Minced Garlic                |  |
| <p><b>Chinese Tea, Snacks and Towel</b><br/>(茶水, 湿纸巾, 杂豆) @ \$2/pax<br/><b>All prices are subjected to<br/>7% GST &amp; 10% Service Charge.</b></p>   |  | 4  | 万兴虾饺皇 (4粒)                           | Steamed Shrimp Dumplings (4 pieces)                 |  |
| <p>请别浪费食物,<br/>剩余食物会按每100克\$2++收费<br/><b>Wastage food will be charged<br/>\$2++ per 100gm</b></p>   | <p><b>中餐任点任吃</b><br/><b>午餐/晚餐</b><br/><b>Lunch &amp; Dinner</b></p>  | 5  | 上海小笼包 (4粒)                           | Steamed Shanghai Meat Dumplings (4 pieces)          |  |
| <p><b>买3送1任点任吃自助餐促销</b><br/>1 dines free with every 3 paying adults</p>   |  | 6  | 红油抄手 (4粒)                            | Hot & Spicy Dumpling in Szechuan Style (4 pieces)   |  |
| <p><b>买3送1促销每天都有, 包括星期六,<br/>星期天以及公假的午餐与晚餐</b><br/>1 dines free promotion <b>valid everyday</b><br/>including Saturday, Sunday and<br/>Public Holiday Lunch &amp; Dinner<br/>本公司保留权利随时更改菜单<br/>与价钱以及任何促销条例<br/>We reserved the right to make any changes<br/>including change in price, content, terms, at any<br/>time without prior notice.</p> | <p><b>Buffet Menu</b></p> <p style="font-size: 48px; text-align: center;"><b>A</b></p>   | 7  | 鲜虾腐皮卷 (4件)                           | Deep-fried Shrimp Rolls in Beancurd Skin (4 pieces) |  |
| 8   |  | 炸香蕉天妇罗 (4件)  | Deep-fried Banana Tempura (4 pieces) |   |  |
|   |  | <b>汤羹类</b>   |                                      | <b>Soup</b>   |  |
|   |  | 9  | 干贝蟹肉鱼翅 (只限点一次)                       | Shark's Fin Soup with Crabmeat (One serving only)   |  |
|   |  | 10   | 海味鱼鳔羹                                | Fish Maw Soup with Seafood                          |  |
|   |  | 11   | 时日老火例汤                               | Double-boiled Nourishing Soup                       |  |
|   |  | <b>餐前小菜</b>  |                                      | <b>Appetizers</b>                                   |  |
|   |  | 12   | 鸡松炸茄子                                | Deep-fried Egg Plant Dressed with Chicken Floss     |  |
|   |  | 13   | 口水鸡                                  | Chilled Chicken in Sze Chuan Style                  |  |
|   |  | 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   | 烟熏鹅片                                 | Sliced Smoked Goose Meat                            |  |
|   |  | 18   | 咸蛋黄香脆鱼皮 (只限点一次)                      | Salted Egg Yolk Fish Skin (One serving only)        |  |
|   |  | 19   | 天妇罗炸虾 (每人只限1件)                       | Deep-fried Shrimp Tempura (One piece per diner)     |  |
| <b>自助餐所有食品, 只限堂食, 不可打包!</b>   |  |  |                                      |   |  |
| <b>All buffet food, desserts &amp; drinks are for dine-in only. Strictly NO take away!</b>  |  |  |                                      |   |  |
| <p style="text-align: center;">请翻至后有更多菜肴 <b>Kindly turn to next page for more dishes</b></p> <div style="text-align: right; border: 1px solid black; padding: 5px; display: inline-block;"> <b>Next Page</b> </div>   |  |  |                                      |   |  |

**万兴@乌节中央城** 1020  
**BAN HENG @ ORCHARD CENTRAL**  
 #11-01/02 Orchard Central  
**Tel : 6238 1516 / 6238 7816**



**法国芝士蛋糕新登场**

每人敬送一份温馨提示：  
 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**

万兴芒果仙草珍珠奶茶  
 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  
**Kong Cha & Italian Gelato Ice Cream**  
 (For early bird diner only)

请将您桌上的点菜单提交给  
 服务人员索取, 只限堂食不可打包  
**Please ask our servers for redemption.**  
**Dine in only not for take away**

桌号

大人 ( ) 位

小孩 ( ) 位

Business Hours:

Lunch –  
 11.30am – 3.00pm

Dinner –  
 6.00pm – 10.00pm

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

**最少3位成人**  
**Min. 3 Adults**

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

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

**A**

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

**海鲜类**

**Seafood**

|               |           |   |  |  |  |
|---------------|-----------|---|--|--|--|
| 20            | 泰式酸辣粉丝花枝片 | Spicy & Sour Cuttlefish with Vermicelli in Thai Style |  |  |  |
| 21            | 剁椒蒸巴汀鱼    | Steamed Patin Fish with Fermented Chilli & Garlic     |  |  |  |
| 22            | 麦片香活虾     | Wok-fried Prawns with Cereal                          |  |  |  |
| <b>家禽, 肉</b>  |           | <b>Poultry &amp; Meat</b>                             |  |  |  |
| 23            | 酥炸脆鸡翼     | Crispy-fried Chicken Wing                             |  |  |  |
| 24            | 脆皮虾饼烧鸡    | Roasted Chicken with Prawn Crackers                   |  |  |  |
| 25            | 烧汁排骨      | Wok-fried Pork Ribs with Honey BBQ Sauce              |  |  |  |
| 26            | 旺来咕嚕肉     | Wok-fried Sweet & Sour Pork                           |  |  |  |
| 27            | 东坡肉配荷叶包   | Braised Dong Po Pork Belly served with Steamed Bun    |  |  |  |
| <b>豆腐, 蔬菜</b> |           | <b>Tofu &amp; Vegetable</b>                           |  |  |  |
| 28            | 星洲辣椒豆腐虾   | Tofu & Prawns cooked in Chili Crab Style              |  |  |  |
| 29            | 鱼香茄子      | Braised Eggplant with Minced Pork                     |  |  |  |
| 30            | 马来风光      | Wok-fried Kang Kong with Sambal                       |  |  |  |
| 31            | 三皇蛋苋菜     | Poached Local Spinach in Superior Stock               |  |  |  |
| 32            | 干煸肉碎四季豆   | Sautéed French Bean with Minced Pork                  |  |  |  |
| 33            | 咸鱼鸡粒豆腐    | Diced Chicken with Tofu & Salted Fish                 |  |  |  |

**面, 饭**

**Noodles & Rice**

|    |          |   |  |  |  |
|----|----------|---|--|--|--|
| 34 | 海鲜炒饭     | Fried Rice with Seafood                                 |  |  |  |
| 35 | 什锦滑蛋河粉   | Fried Hor Fun with Sliced Fish in Egg Gravy             |  |  |  |
| 36 | 家乡炒面线    | Wok-fried MeeSua in Hong Kong Style                     |  |  |  |
| 37 | 干炒菜脯腊肠粿条 | Fried Kway Teow with Preserved Turnip & Chinese Sausage |  |  |  |
| 38 | 黄金炸馒头    | Deep-fried Sweet Buns                                   |  |  |  |

**甜品**

**Dessert**

|          |   |  |  |  |           |
|----------|---|--|--|--|-----------|
| 39       | 什果香茅冻   | Lemon Grass Jelly with Fruit Cocktail      |  |  |           |
| 40       | 潮式香芋泥   | Sweetened Yam Paste in Teochew Style       |  |  |           |
| 41       | 精选糕点(每人只限点一件, A+B=总用餐人数)<br><b>Cake Selection (Limited to one piece per diner / choice of flavour from A+B=Total Pax)</b> |  |  |  |           |
| <b>A</b> | 法国芝士蛋糕  | French Assorted Cheese Cake                |  |  | 件/ Pieces |
| <b>B</b> | 自制清凉桂花糕   | Homemade Refreshing Osmanthus Flower Jelly |  |  | 件/ Pieces |

|  |  |  |                |  |  |
|--|--|--|----------------|--|--|
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| <p><b>Mon to Fri 星期一至星期五</b><br/>Adult: <b>\$37.80</b> ++ Per Pax</p>  | <p>大人( )位</p>  | B1   | 迷你佛跳墙          | Mini Buddha Jump Over The Wall   |  |
| <p><b>Sat &amp; Sun, Eve of PHs</b><br/>星期六, 星期日, 公假前夕<br/>Adult: <b>\$41.80</b> ++ Per Pax</p>  | <p>小孩( )位</p>  | B2   | 辣椒螃蟹或黑椒螃蟹      | Chilli Crab or Black Pepper Crab (Please choose one flavour)           |  |
| <p><b>Public Holidays 公共假期</b><br/>Adult: <b>\$43.80</b> ++ Per Pax</p>  | <p>Business Hours:<br/>Lunch –<br/>11.30am – 3.00pm<br/>Dinner –<br/>6.00pm – 10.00pm<br/>Last dish order<br/>- Lunch by 2pm<br/>- Dinner by 9pm</p> | B3   | 虫草滋补药膳活虾       | Poached Live Prawns with Chinese Herbs & Cordyceps                     |  |
| <p><b>FIXED PRICE FOR CHILD</b><br/>Child: <b>\$16.80</b> ++ Per Pax<br/>(Child height from 100cm to 140cm,<br/>Child height below 100cm FOC)</p>  | <p><b>最少3位成人</b><br/><b>Min. 3 Adults</b></p>  | B4   | XO带子炒西兰花       | Sautéed Boiled Scallop with Broccoli in XO Sauce                       |  |
| <p><b>Chinese Tea, Snacks and Towel</b><br/>(茶水, 湿纸巾, 杂豆) @ \$2/pax<br/>All prices are subjected to<br/>7% GST &amp; 10% Service Charge.</p>   | <p>自助餐所有食品包括蛋糕<br/>豆花, 泡泡茶, 冰淇淋<br/>只限堂食, 不可打包!<br/>All buffet food, desserts &amp;<br/>drinks are for dine-in only,<br/>NOT for take-away</p>       | 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) |  |
| <p>请别浪费食物,<br/>剩余食物会按每100克\$2++收费<br/>Wastage food will be charged<br/>\$2++ per 100gm</p>   | <p><b>中餐任点任吃</b><br/><b>午餐/晚餐</b></p>  | B6   | 烧烤鸡肉沙爹         | BBQ Chicken Satay  |  |
| <p><b>买3送1任点任吃自助餐促销</b><br/>1 dines free with every 3 paying adults<br/><b>买3送1促销每天都有, 包括星期六,<br/>星期天以及公假的午餐与晚餐</b><br/>1 dines free promotion <b>valid everyday</b><br/>including Saturday, Sunday and<br/>Public Holiday Lunch &amp; Dinner<br/>本公司保留权利随时更改菜单<br/>与价钱以及任何促销条例<br/>We reserved the right to make any changes<br/>including change in price, content, terms, at any<br/>time without prior notice.</p> | <p><b>Lunch &amp; Dinner</b><br/><b>Buffet Menu</b></p> <p style="font-size: 48px; text-align: center;"><b>B</b></p>                                 | <p><b>B1-B6 只限Menu B, 每样只限点一次/B1 to B6 for Buffet Menu B, one serving per dish</b></p> |                |  |  |
|  |  | <p><b>港式点心 *只限午餐时段 (Item 1 -11) Hong Kong Dim Sum *Available for lunch only</b></p>    |                |  |  |
|  |  | 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  | 蒜蓉蒸排骨(1笼)      | Steamed Pork Ribs with Minced Garlic                                   |  |
|  |  | 4  | 万兴虾饺皇(4粒)      | Steamed Shrimp Dumplings (4 pieces)                                    |  |
|  |  | 5  | 上海小笼包(4粒)      | Steamed Shanghai Meat Dumplings (4 pieces)                             |  |
|  |  | 6  | 蛋黄流沙包(3粒)      | Steamed Salted Egg Yolk " Liu Sha " Bun (3 pieces)                     |  |
|  |  | 7  | 红油抄手(4粒)       | Hot & Spicy Dumpling in Szechuan Style (4 pieces)                      |  |
|  |  | 8  | 青芥末香芒虾筒(4件)    | Deep Fried Prawn Mango Rolls with Wasabi (4 pieces)                    |  |
|  |  | 9  | 鲜虾腐皮卷(4件)      | Deep-fried Shrimp Rolls in Beancurd Skin (4 pieces)                    |  |
|  |  | 10   | 炸香蕉天妇罗(4件)     | Deep-fried Banana Tempura (4 pieces)                                   |  |
|  |  | 11   | 腊味萝卜糕(4件)      | Pan-fried Carrot Cakes with Chinese Sausage (4 pieces)                 |  |
|  |  | <b>汤羹类</b>   |                | <b>Soup</b>  |  |
|  |  | 12   | 海味鱼鳔羹          | Fish Maw Soup with Seafood   |  |
|  |  | 13   | 时日老火汤          | Double-boiled Nourishing Soup  |  |
|  |  | <b>餐前小菜</b>  |                | <b>Appetizers</b>  |  |
|  |  | 14   | 鸡松炸茄子          | Deep-fried Egg Plant Dressed with Chicken Floss                        |  |
|  |  | 15   | 口水鸡            | Chilled Chicken in Sze Chuan Style                                     |  |
|  |  | 16   | 泰式海蜇丝          | Jelly Fish in Thai Style   |  |
|  |  | 17   | 潮式炸虾枣          | Deep-fried Prawn Rolls   |  |
|  |  | 18   | 香脆烤素方          | Deep-fried Beancurd Skin   |  |
|  |  | 19   | 蒜泥白肉           | Sliced Cold Pork with Mashed Garlic                                    |  |
|  |  | 20   | 烟熏鹅片           | Sliced Smoked Goose Meat   |  |
|  |  | 21   | 咸蛋黄香脆鱼皮(只限点一次) | Salted Egg Yolk Fish Skin (One serving only)                           |  |
|  |  | <p>请翻至后有更多菜肴 Kindly turn to next page for more dishes</p>                              |                |  |  |

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**法国芝士蛋糕新登场**

每人敬送一份温馨提示：  
 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**

万兴芒果仙草珍珠奶茶  
 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  
**Kong Cha & Italian Gelato Ice Cream**  
 (For early bird diner only)

请将您桌上的点菜单提交给  
 服务人员索取, 只限堂食不可打包  
**Please ask our servers for redemption.**  
 Dine in only not for take away

桌号  
 大人 ( ) 位  
 小孩 ( ) 位

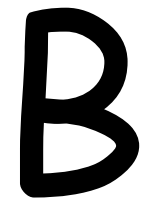
Business Hours:  
 Lunch –  
 11.30am – 3.00pm  
 Dinner –  
 6.00pm – 10.00pm  
 Last dish order  
 - Lunch by 2pm  
 - Dinner by 9pm

**最少3位成人**  
**Min. 3 Adults**

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

**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**

|    |         |  |  |  |  |
|----|---------|--|--|--|--|
| 22 | 潮州卤水鹅片  | Braised Goose Meat in Teochew Style                |  |  |  |
| 23 | 酥炸脆鸡翼   | Crispy-fried Chicken Wing                          |  |  |  |
| 24 | 脆皮虾饼烧鸡  | Roasted Chicken with Prawn Crackers                |  |  |  |
| 25 | 烧汁排骨    | Wok-fried Pork Ribs with Honey BBQ Sauce           |  |  |  |
| 26 | 旺来咕嚕肉   | Wok-fried Sweet & Sour Pork                        |  |  |  |
| 27 | 黑椒牛肉片   | Wok-fried Beef with Black Pepper Sauce             |  |  |  |
| 28 | 日式酱爆鹿肉  | Wok-fried Venison with Japanese Teriyaki Sauce     |  |  |  |
| 29 | 东坡肉配荷叶包 | Braised Dong Po Pork Belly served with Steamed Bun |  |  |  |

**海鲜类 Seafood**

|    |           |   |  |  |  |
|----|-----------|---|--|--|--|
| 30 | 泰式酸辣粉丝花枝片 | Spicy & Sour Cuttlefish with Vermicelli in Thai Style |  |  |  |
| 31 | 剁椒蒸巴汀鱼    | Steamed Patin Fish with Fermented Chilli & Garlic     |  |  |  |
| 32 | 印尼式金凤鱼    | Deep-fried Golden Phoenix in Indonesian Style         |  |  |  |
| 33 | 麦片香活虾     | Wok-fried Prawns with Cereal                          |  |  |  |
| 34 | 豉椒炒青口     | Wok-fried Mussels with Spicy Bean Sauce               |  |  |  |

**豆腐, 蔬菜 Tofu & Vegetable**

|    |         |  |  |  |  |
|----|---------|--|--|--|--|
| 35 | 星洲辣椒豆腐虾 | Tofu & Prawns cooked in Chili Crab Style |  |  |  |
| 36 | 鱼香茄子    | Braised Eggplant with Minced Pork        |  |  |  |
| 37 | 马来风光    | Wok-fried Kang Kong with Sambal          |  |  |  |
| 38 | 三皇蛋苋菜   | Poached Local Spinach in Superior Stock  |  |  |  |
| 39 | 干煸肉碎四季豆 | Sautéed French Bean with Minced Pork     |  |  |  |
| 40 | 咸鱼鸡粒豆腐  | Diced Chicken with Tofu & Salted Fish    |  |  |  |

**面, 饭 Noodles & Rice**

|    |          |   |  |  |  |
|----|----------|---|--|--|--|
| 41 | 海鲜炒饭     | Fried Rice with Seafood                                 |  |  |  |
| 42 | 什锦滑蛋河粉   | Fried Hor Fun with Sliced Fish in Egg Gravy             |  |  |  |
| 43 | 家乡炒面线    | Wok-fried MeeSua in Hong Kong Style                     |  |  |  |
| 44 | 干炒菜脯腊肠粿条 | Fried Kway Teow with Preserved Turnip & Chinese Sausage |  |  |  |
| 45 | 黄金炸馒头    | Deep-fried Sweet Buns                                   |  |  |  |

**甜品 Dessert**

|    |       |                                       |  |  |  |
|----|-------|---------------------------------------|--|--|--|
| 46 | 什果香茅冻 | Lemon Grass Jelly with Fruit Cocktail |  |  |  |
| 47 | 潮式香芋泥 | Sweetened Yam Paste in Teochew Style  |  |  |  |

48 **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)**

|          |           |  |  |  |            |
|----------|-----------|--|--|--|------------|
| <b>A</b> | 法国芝士蛋糕    | French Assorted Cheese Cake                |  |  | 件 / Pieces |
| <b>B</b> | 自制清凉桂花糕   | Homemade Refreshing Osmanthus Flower Jelly |  |  | 件 / Pieces |
| <b>C</b> | 万兴自制酥炸榴莲卷 | Ban Heng Deep-fried Homemade Durian Roll   |  |  | 件 / Pieces |