



Ban Heng Group
of Restaurants

萬興@文庆

Ban Heng @ Boon Keng
Blk 22 Boon Keng Road
#01-21 Singapore 330022
Tel: 6291 0407 / 6298 5285
97730121

桌号 TABLE NO. _____

成人 ADULT _____ 位 儿童 CHILD _____ 位

ALL-YOU-CAN-EAT

自助餐

Mon to Fri 星期一至星期五

Adult 成人 **\$39.80++Per Pax**

Sat, Sun & PHs 星期六, 星期天及补公假

Adult 成人 **\$45.80++Per Pax**

Public Holidays, Special Occasions
公共假期, 特别节日

Adult 成人 **\$48.80++ Per Pax**

Child 儿童 **\$19.80 ++ Per Pax**

(Height 100cm-140cm)

(身高 100cm-140cm)

BUY 3 ADULTS GET 1 FREE

买3位成人送1位

Min. 3 Paying Adults 最少3位成人

潮泰粤荟·亚洲珍馐美食节

ASIAN DELICACIES FOOD FESTIVAL

CHEF' S RECOMMENDATION (One serving only per dish)
每样只限点一次 (只限每人一份)

P1 泰皇金不换焗螃蟹粉丝煲

Thai Emperor Basil Baked Crab with Vermicelli (One Serving Per Guest)

P2 迷你佛跳墙

Mini Buddha Jump Over The Wall

P3 油浸顺壳鱼

Deep Fried Soon Hock Superior Soya Sauce

P4 三文鱼刺身(每人两片)

Salmon Sashimi (2 Pcs Per Pax)

蒸点心 Steamed Dim Sum

1. 龙皇鲜虾饺(4粒)

Steamed Shrimp Dumpling(Ha Gao)

2. 蒸烧卖(4粒)

Steamed Siew Mai

3. 上海小笼包(3件)

Steamed Minced Pork Dumpling

4. 芋香蒜蓉蒸排骨(1笼)

Steamed Pork Ribs Minced Garlic & Yam

5. 桂林蒸凤爪(1笼)

Steamed Chicken Claws in Gui Lin Style

6. 蜜汁叉烧包(4粒)

Steamed Char Siew Buns

7. 潮州韭菜水晶球(4件)

Steamed Crystal Chive Dumpling Shrimp

8. 蛋黄流沙包(4件)

Steamed Salted Egg Yolk "Liu Sha" Bun

9. 竹炭猫山王流沙包

Charcoal Musang King "Liu Sha" Bun

1st 2nd 3rd

小食 Appetizers

1st 2nd 3rd

1. 泰香八宝手卷 (季节性限量供应)

Thai Scented 8Treasure Hand Rolls (Miang Kham)

2. 泰式鸡肉串配罗望子辣椒酱

Thai Grilled Chicken Skewers

3. 港式经典咖喱猪皮鱼丸

HK Style Curry Fish Balls Pork Skin

4. 煎酿三宝

Pan-Fried Stuffed Three Treasure

5. 潮州光猪

Teochew Guang Jiang

6. 冰镇美人虾

Chilled Cook Prawn

7. 潮州虾枣

Teochew Prawn Roll

8. 春卷

Spring Roll

9. 咸蛋皇鱼皮

Deep-fried Fish Skin Salted Egg Yolk

10. 什果沙律虾

Salad Prawn with Fruit Cocktail

11. 泰式海蜇

Jelly Fish with Thai Sauce

12. 熏鸭片伴苹果酱

SlicedSmoke Duck with Apple Sauce

炸点心 Fried Dim Sum

1st 2nd 3rd

1. 沙律明虾角(4件)

Deep-fried Shrimp Dumpling

2. 香芒鲜虾筒(4件)

Deep-fried Prawn Mango Roll

3. 腐皮卷(4件)

Deep-fried Prawns in Bean Curd Skin

4. 自制糯米榴莲球(4件)

Homemade Sticky Rice Durian Balls

5. 炸香蕉豆沙卷(4件)

Deep-fried Banana & Red Bean Roll

6. 腊味萝卜糕(4件)

Fried Carrot Cake with Chinese Sausage

营业时间 BUSINESS HOURS

Lunch 午餐 11:30am - 2:30pm

Dinner 晚餐 6:00pm - 9:30pm

最后落单时间 LAST DISH SERVE

Lunch 午餐 by 2:00pm

Dinner 晚餐 by 9:00pm

本单只供堂食使用, 请勿打包带走
For dine-in only, strictly no takeaway



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Wastage of food will be
charged \$5++ per 100gm
请别浪费食物,
剩余食物会按
每100克 \$5++ 收费

Chinese Tea, Pickles &
Towels @ \$3++per pax
茶水,花生,湿纸巾
@ \$3++ 每位
(Compulsory)

All prices quoted are subject
to 10% service charge &
Prevailing GST
所有消费须另加服务费
10%和现行消费税



家禽、肉 Poultry & Meat

1st 2nd 3rd

1. 潮州卤水鸭 Braised Duck in Teochew Style			
2. 梅干菜鲍鱼红焖五花肉 Braised Abalone Pork Belly Preserved Mustard			
3. 古法甜醋焖猪手 Traditional Braised Pork Knuckle in Sweet Vinegar			
4. 菠萝咕嚕肉 Wok-fried Sweet & Sour Pork Pineapple			
5. 食神秘制咖喱牛腩 God of Cookery's Secret Curry Beef Brisket			
6. 脆皮烧鸡 Crispy Roaster Chicken			
7. 咖啡排骨 Coffee Spare Rib			
8. 扣肉配荷叶包 Braised Pork Belly served with Lotus Leaf Bun			



豆腐、蔬菜 Tofu & Vegetables

1st 2nd 3rd

1. 御品鱼香茄子窝蛋 Imperial Braised Eggplant with Egg			
2. 上汤银鱼三皇蛋浸苋菜 Spinach Whitebait & Trio of Eggs in Superior Stock			
3. 粤式金蒜菜心苗 Cantonese-style Choy Sum with Golden Garlic			
4. 椒丝腐乳炒空心菜 Stir-fried kangkung with Fermented Bean Curd			
5. 泰式豆腐 Deep Fried Bean Curd with Thai Sauce			
6. 星洲辣椒豆腐虾炸馒头 Tofu & Prawn in Chili Crab Style with Deep Fried Mantou			



汤类 Soup

1st 2nd 3rd

1. 时日例汤 Double Boil Soup of The Day			
2. 蟹肉粟米羹 Sweet Corn Crab Meat Soup			
3. 四川酸辣羹 Sour & Spicy Soup			



海产 Seafood

1st 2nd 3rd

1. 潮汕普宁豆酱炒鲮鱼 Wok-Fried Mackerel Bean Paste			
2. 上汤啦啦 Lala in Superior Soup			
3. 港式蒸金目鲈鱼 Steamed Seabass in Hong Kong Style			
4. 秘制白汁焖活虾 Braised Live Prawns in Creamy White Sauce			
5. 金牌豉油皇虾 Golden Signature Soy Supreme Prawns			
6. 秘制XO酱爆带子虾球 Wok-fried Scallops & Prawns in XO Sauce			
7. 泰式金凤鱼配罗望子辣椒酱 Deep Fried Tilapia			
8. 香脆麦片虾 Wok Fried Prawn with Cereal			



面、粉、饭 Noodle & Rice

1st 2nd 3rd

1. 菠萝炒饭 Pineapple Fried Rice			
2. 干炒牛河 Wok Fried Hor Fun with Beef			
3. 韭黄焖伊面 Wok Fried Ee- Fu Noodle			
4. 泰式九层塔辣炒肉饭 Pad Kra Pao - Thai Holy Basil Stir-Fry Side Rice			
5. 泰式镬炒海鲜河粉 Wok-Fried Seafood Pad Thai			



甜品 Dessert

1st 2nd 3rd

1. 潮州白果芋泥 Yam Paste with Coconut Milk			
2. 仙草龙眼 Grass Jelly with Longan			
3. 莲子红豆沙 Red Bean Soup Lotus Seed			