



Ban Heng Group of Restaurants

**万兴@胡姬乡村俱乐部**  
Ban Heng @ Orchid Country Club  
Tel: 6732 7888

桌号

大人 ( ) 位  
小孩 ( ) 位

Mon to Friday 星期一至星期五

Adult: \$34.80++ Per Pax

Sat & Sun, Replacement PHs

星期六, 星期天, 补公假

Adult: \$38.80++ Per Pax

Public Holidays, Special Occasions

公共假期, 特别节日

Adult: \$40.80++ Per Pax

FIXED PRICE FOR CHILD

Child: \$16.80 ++ Per Pax

(Child height from 100cm to 140cm)

Child height below 100cm FOC

中餐任点任吃自助餐

Chinese Alar-Cart Buffet

买3送1 任点任吃自助餐促销

1 Dines FREE with

Every 3 Paying Adults

最少3位成人 Min. 3 Adults

所有出品备货有限售完为止

Whilst stocks last. All orders will be on a first-come-first-served basis.

每逢周末和公共假期将会跟多特别菜肴叻沙供应摆设自助餐柜台

Hot Selection & Laksa Serve on Weekend and Public Holiday can be Picked Up at the Buffet Counter

**Business Hours:**

Lunch -

11.30am - 2.30pm

Dinner -

6.00pm - 9.30pm

Last Dish Serve

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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

自助餐中所有菜色,

只限于当堂享用,

不可打包带走

The dishes served in our buffet are for dine-in only (strictly no takeaways).

Chinese Tea,

Pickles & Towels

(茶水,花生,湿纸巾)

@ \$3++ per pax,

(Compulsory)

All prices quoted are subject to 10% service charge

& Prevailing GST

Buffet Menu

A

Hong Kong Dim Sum 港式点心 (只限午餐时段 Lunch Only)

0824

Steamed Dim Sum 蒸点心

1st 2nd 3rd

Fried Dim Sum 炸点心

1st 2nd 3rd

1 龙皇鲜虾饺 (4粒) Steamed Shrimp Dumpling			
2 蟹皇蒸烧卖 (4粒) Steamed Siew Mai with Crab Roes			
3 芋香蒜蓉蒸排骨 (1笳) Steamed Pork Ribs with Minced Garlic & Yam			
4 蜜汁叉烧包 (4粒) Steamed Char Siew Buns			
5 上海小龙包 (3件) Steamed Minced Pork Dumpling			
6 蠔皇蒸鲜竹卷 (4件) Shrimp Paste Wrapped with Bean Curd Skin			
7 桂林蒸凤爪 (1笳) Steamed Chicken Claws in Gui Lin Style			
8 鸡窝包 (只限每人一件) Steamed Glutinous Rice Chicken With Pau			
9 四川红油抄手 (4件) Hot & Spicy Dumpling in Szechuan Style			
10 蛋黄流沙包 (4件) Steamed Salted Egg Yolk "Liu Sha" Bun			
11 潮州韭菜水晶球 (4件) Steamed Crystal Chive Dumpling with Shrimp			
12 竹炭猫山王流沙包 Bamboo Charcoal Musang King "Liu Sha" Bun			
13 独家首创肉骨茶小笼包 (3件) Steamed Bak Kut Teh Xiao Long Bao			

14 沙律明虾角 (4件) Deep-fried Shrimp Dumpling			
15 香芒鲜虾筒 (4件) Deep-fried Prawn Mango Roll			
16 韭皇腐皮卷 (4件) Deep-fried Prawns in Bean Curd Skin			
17 鲜虾千丝龙须卷 (4件) Deep-fried Prawn wrapped with Vermicelli			
18 自制糯米榴莲球 (4件) Homemade Sticky Rice Durian Balls			
19 炸香蕉豆沙卷 (4件) Deep-fried Banana & Red Bean Roll			
20 腊味萝卜糕 (4件) Fried Carrot Cake with Chinese Sausage			
21 制自蛋挞仔 (只限每人一件) Mini Egg Tart (One Serving Only)			
22 金瓜豆沙饼 Deep - Fried Pumpkin & Red Bean Cake			
23 蜂巢芋角 Deep- Fried Taro Dumpling			
24 港式牛油菠萝包 (只限周末) Hong Kong Polo Bun with Butter (Weekend Only)			

烧味/前菜 Roasted Meat & Appetizers

1st 2nd 3rd

1st 2nd 3rd

25 咸蛋皇鱼皮 Deep-fried Fish Skin with Salted Egg Yolk			
26 什果沙律虾 Salad Prawn with Fruit Cocktail			
27 烤素方 Deep Fried Beancurd Skin			
28 凉拌古巴帝王苗 Marinated Cold Malabar spinach			
29 泰式凉拌海蜇丝 Marinated Cold Jelly Fish with Thai Sauce			
30 酸姜片皮蛋 Sliced Marinated Ginger with Century Egg			
31 干贝蟹肉鱼翅 (只限点一次) Shark's Fin Soup with Crabmeat			

32 四川凉拌黑木耳 Marinated Black Fungus in Sze Chuan Style			
33 熏鸭片伴苹果酱 Sliced Smoke Duck with Apple Sauce			
34 潮州卤水鸭 Braised Duck in Teochew Style			
35 蜜汁靚叉烧 Barbecued Pork with Honey			
36 明火挂炉鸭 Barbecued Crispy Duck			
37 酥皮烧腩肉 Roasted Pork Belly			



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**Wine of The Month**

本月推荐优质红酒

~~\$98++~~ (Original Price 原价)

\$78++ (Discount Price 促销价)





**海产 Seafood**

1st 2nd 3rd

38 鼓汁蒸水果鱼 Steamed Patin Cat Fish with Bean Paste Sauce			
39 港式蒸西曹鱼 Steamed Sea Bass with Superior Soya Sauce			
40 泰式炸金凤鱼 Deep Fried Talapia with Thai Chili			
41 油浸顺壳鱼 (one serving only只限1次) Deep-fried 'Soon Hock' with Superior Soya Sauce			
42 娘惹酱炸鱼片 Deep- Fried Fish Fillet with Nyonya Sauce 			
43 香脆麦片虾 Wok Fried Prawn with Cereal			

1st 2nd 3rd

44 日本芥末虾球 De Shell Prawn with Wasabi Mayo			
45 日式七味虾 Deep Fried Prawn in Special Sauce			
46 印尼咖喱虾 Indonesia Curry Prawn 			
47 罗惹虾 D/F Prawn with Rojak Sauce 			
48 三巴炒啦啦 Sauteed Lala with Sambal			
49 甘香炒啦啦 Sauteed Lala with Kam Xiang			

**家禽、肉 Poultry & Meat**

1st 2nd 3rd

50 万兴东坡肉伴荷叶包 Braised Pork Belly served with Steamed Bun			
51 菠萝咕嚕肉 Wok-fried Sweet & Sour Pork with Pineapple			
52 咖啡排骨 Coffee Spare Rib			
53 罗惹鸡扒 D/F Boneless Leg Chicken with Rojak Sauce			
54 酥炸脆鸡翼 Deep-fried Chicken Wing			

1st 2nd 3rd

55 新疆大盘鸡 (每日限量供应) Wok Fried Xinjiang Boneless Chicken Leg 			
56 香芒鸡扒 Deep Fried Chicken Chop with Thai Mango Sauce			
57 鸡松蛋黄酱鸡扒 Deep Fried Chicken Chop with Chicken Floss Mayo			
58 霸王麻椒鸡 Simmered Chicken with Spicy Sauce			
59 爆炒黑椒牛肉片 Wok-fried Sliced Beef with Black Pepper Sauce			

**饭/面 Rice & Noodles**

1st 2nd 3rd

60 韭黄干烧伊面 Braised Ee- Fu Noodle with Chive 			
61 蒜香蛋白蟹肉炒饭 Fried Rice Golden Garlic Egg White Crab Meat 			
62 XO酱炒萝卜糕 Fried Carrot Cake with XO Sauce			
63 海鲜香港炒面 Wok-fried Hong Kong Noodle with Seafood			
64 干炒河粉 Wok Fried Hor Fun			

**豆腐、蔬菜 Tofu & Vegetables**

1st 2nd 3rd

65 泰式豆腐 Deep Fried Bean Curd with Thai Sauce			
66 鱼香茄子豆腐 Braised Egg Plant with Minced Pork and Tofu			
67 三皇蛋苋菜苗 Poached Local Spinach with 3 Type of Egg			
68 干煸肉碎长豆 Long Bean with & Minced Pork			
69 马来风光 Wok-fried Kang Kong with Sambal			

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	小孩 ( ) 位

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Adult: \$41.80++ Per Pax

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FIXED PRICE FOR CHILD

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Chinese Alar-Cart Buffet

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最少3位成人 Min. 3 Adults

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# Buffet Menu

# B

## Hong Kong Dim Sum 港式点心 (只限午餐时段 Lunch Only)

0824

Steamed Dim Sum 蒸点心		1st	2nd	3rd	Fried Dim Sum 炸点心			1st	2nd	3rd
1 龙皇鲜虾饺 (4粒) Steamed Shrimp Dumpling					14 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					15 香芒鲜虾筒 (4件) Deep-fried Prawn Mango Roll					
3 芋香蒜蓉蒸排骨 (1笵) Steamed Pork Ribs with Minced Garlic & Yam					16 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					17 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					18 自制糯米榴莲球 (4件) Homemade Sticky Rice Durian Balls					
6 蠔皇蒸鲜竹卷 (4件) Shrimp Paste Wrapped with Bean Curd Skin					19 炸香蕉豆沙卷 (4件) Deep-fried Banana & Red Bean Roll					
7 桂林蒸凤爪 (1笵) Steamed Chicken Claws in Gui Lin Style					20 腊味萝卜糕 (4件) Fried Carrot Cake with Chinese Sausage					
8 鸡窝包 (只限每人一件) Steamed Glutinous Rice Chicken With Pau 					21 制自蛋挞仔 (只限每人一件) Mini Egg Tart (One Serving Only)					
9 四川红油抄手 (4件) Hot & Spicy Dumpling in Szechuan Style					22 金瓜豆沙饼 Deep - Fried Pumpkin & Red Bean Cake					
10 蛋黄流沙包 (4件) Steamed Salted Egg Yolk "Liu Sha" Bun					23 蜂巢芋角 Deep Fried Taro Dumpling					
11 潮州韭菜水晶球 (4件) Steamed Crystal Chive Dumpling with Shrimp					24 港式牛油菠萝包 (只限周末) Hong Kong Polo Bun with Butter (Weekend Only)					
12 竹炭猫山王流沙包 Bamboo Charcoal Musang King "Liu Sha" Bun										
13 独家首创肉骨茶小笼包 (3件) 										

## CHEF'S RECOMMENDATION 厨师精选 (B1 to B8每样只限点一次 One serving only per dish)

B1 迷你佛跳墙	Mini Buddha Jump Over The Wall	
B2 X0带子炒西兰花	Sautéed Boiled Scallop with Broccoli in XO Sauce	
B3 虫草滋补药膳活虾	Poached Live Prawns with Chinese Herbs & Cordyceps	
B4 油浸笋壳鱼	Fried Soon Hock Fish with Soya Sauce	
B5 辣椒螃蟹/黑椒螃蟹	Chilli Crab or Black Pepper Crab (Kindly choose only one flavour)	
B6 烧烤鸡肉沙爹	BBQ Chicken Satay served with Cucumber & Onion (每人2支, 2 pcs per diner)	
B7 万兴自制酥炸榴莲卷	Deep-fried Homemade Durian Roll (1 pcs per pax / 每人1件)	
B8 桃胶红枣炖雪燕	Double-boiled Peach Gum, Snow Swallow & Red Date	

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~~\$98++~~ (Original Price 原价)

**\$78++** (Discount Price 促销价)



**烧味/前菜 Roasted Meat & Appetizers**

1st 2nd 3rd				1st 2nd 3rd				1st 2nd 3rd			
25 咸蛋皇鱼皮 Deep-fried Fish Skin with Salted Egg Yolk				29 泰式凉拌海蜇丝 Marinated Cold Jelly Fish with Thai Sauce				33 潮州卤水鸭 Braised Duck in Teochew Style			
26 什果沙律虾 Salad Prawn with Fruit Cocktail				30 酸姜片皮蛋 Sliced Marinated Ginger with Century Egg				34 蜜汁靚叉烧 Barbecued Pork with Honey			
27 烤素方 Deep Fried Beancurd Skin				31 四川凉拌黑木耳 Marinated Black Fungus in Sze Chuan Style				35 明火挂炉鸭 Barbecued Crispy Duck			
28 凉拌古巴帝王苗 Marinated Cold Malabar spinach				32 熏鸭片伴苹果酱 Sliced Smoke Duck with Apple Sauce				36 酥皮烧腩肉 Roasted Pork Belly			

**海产 Seafood**

1st 2nd 3rd				1st 2nd 3rd				1st 2nd 3rd			
37 豉汁蒸水果鱼 Steamed Patin Cat Fish with Bean Paste Sauce				41 娘惹酱炸鱼片 D/ F Fish Fillet with Nyonya Sauce				45 印尼咖喱虾 Indonesia Curry Prawn			
38 港式蒸西曹鱼 Steamed Sea Bass with Superior Soya Sauce				42 香脆麦片虾 Wok Fried Prawn with Cereal				46 罗惹虾 D/F Prawn with Rojak Sauce			
39 西番莲蒸西曹鱼 Steamed Sea Bass with Passion Fruit Sauce				43 日本芥末虾球 De Shell Prawn with Wasabi Mayo				47 三巴炒啦啦 Sauteed Lala with Sambal			
40 西湖鱼片 Sweet & Sour Sliced Fish				44 日式七味虾 Deep Fried Prawn in Special Sauce				48 甘香炒啦啦 Sauteed Lala with Kam Xiang			

**家禽、肉 Poultry & Meat**

1st 2nd 3rd				1st 2nd 3rd				1st 2nd 3rd			
49 万兴东坡肉伴荷叶包 Braised Pork Belly served with Steamed Bun				53 酥炸脆鸡翼 Deep-fried Chicken Wing				57 霸王麻椒鸡 Simmered Chicken with Spicy Sauce			
50 菠萝咕嚕肉 Wok-fried Sweet & Sour Pork with Pineapple				54 新疆大盘鸡 (每日限量供应) Wok Fried Xinjiang Boneless Chicken Leg				58 爆炒黑椒牛肉片 Wok-fried Sliced Beef with Black Pepper Sauce			
51 咖啡排骨 Coffee Spare Rib				55 香芒鸡扒 D/ F Chicken Chop Thai Mango Sauce							
52 罗惹鸡扒 D/F B/Leg Chicken with Rojak Sauce				56 鸡松蛋黄酱鸡扒 D/F Chicken Chop with Chicken Floss Mayo							

**饭/面 Rice & Noodles**

1st 2nd 3rd			
59 韭黄干烧伊面 Braised Ee- Fu Noodle with Chive			
60 蒜香蛋白蟹肉炒饭 Fried Rice Golden Garlic Egg White Crab Meat			
61 XO酱炒萝卜糕 Fried Carrot Cake with XO Sauce			
62 海鲜香港炒面 Wok-fried Hong Kong Noodle with Seafood			
63 干炒河粉 Wok Fried Hor Fun			

**豆腐、蔬菜 Tofu & Vegetables**

1st 2nd 3rd			
64 泰式豆腐 Deep Fried Bean Curd with Thai Sauce			
65 鱼香茄子豆腐 Braised Egg Plant with Minced Pork and Tofu			
66 三皇蛋苋菜苗 Poached Local Spinach with 3 Type of Egg			
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