

萬興@文庆 Ban Heng @ Boon Keng

03-23

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每日特选套餐 Daily Sets Menus

供十位用 For 10 Persons

Business Hours: 11.30am - 3.00pm (Lunch) 6.00pm - 10.30pm (Dinner) No Service charge 免收服务费

茶水,餐巾与花生每位收费\$2.00, 所有消费须另加消费税9% Chinese tea, pickles & towel per pax @ \$2.00 & all menu prices quoted subject to 9% GST

鱼翅鲍鱼席 Shark's Fin & Abalone Set \$398+9% GST

供十位用 For 10 Persons

万兴冷盘 Ban Heng Cold Dish Combination

瑶柱蟹肉鱼翅 Braised Shark's Fin Soup with Dried Scallop and Crab Meat

港蒸游水龙虎班 Steamed Live Sea Garoupa Fish in Hong Kong Style

原粒十头鲍鱼北菇时蔬 Braised 10-headed Abalone with Mushroom & Vegetables

劲蒜吊烧鸡 Roasted Chicken with Garlic

麦片奶油香虾 Wok-fried Live Prawns with Cereal & Butter

家乡炒面线 Fried Mian Xian in Homemade Style

椰汁福果芋泥 Sweet Mashed Taro with Gingko Nuts & Coconut Milk 鲍翅鲍鱼席

Superior Shark's Fin & Abalone Set

\$538+9% GST

供十位用 For 10 Persons

万兴冷盘 Ban Heng Cold Dish Combination

红烧大鲍翅 Braised Superior Shark's Fin with Crab Meat

港蒸游水笋壳 Steamed Live Soon Hock Fish in Hong Kong Style

原粒十头鲍鱼北菇时蔬 Braised 10-headed Abalone with Mushroom & Vegetables

金瓜奶油香虾 Fried Prawns with Pumpkin & Butter

京式烤腩排 Braised Spare Ribs with Tangy Sauce

> 干烧伊府面 Braised Ee-fu Noodles with Chives & Mushrooms

桃胶红枣炖雪燕 Double-Boiled Bird Nest with Peach Gum & Red Dates 原盅鸡炖鲍翅席 Double-boiled Superior Shark's Fin Set (敬请预定, Advanced Order)

\$698+9% G\$*

供十位用 For 10 Persons

潮州冻黄膏蟹 Cold Crab in Teochew Style

原盅鸡炖鲍翅 Double-boiled Superior Shark's Fin with Whole Chicken & Dried Scallop in Superior Stock

潮洲泗水斗鲳 Steamed Pomfret in Teochew Style

> 潮洲卤水鸭片 Braised Sliced Duck Meat with Exotic Spices

潮式酥炸虾卷 Deep-fried Shrimps Roll with Water-Chestnuts in Teochew Style

法海蒲团

Braised Assorted Mushroom & Vegetables Wrapped with Bean curd Skin

豉油皇炒生面 Fried Noodles with Superior Soya Sauce

> 金瓜福果芋泥 Sweetened Mashed Taro with Gingko Nuts & Pumpkin

佛跳墙全席 Buddha Jump Over The Wall Set

(敬请预定, Advanced Order)

\$938+9% GST

供十位用 For 10 Persons

碟菜四品 (沙律龙虾, 肉松茄子, 烟熏鹎片, 潮式虾卷) Lobster Cold Dish Combination

(Lobster Salad, Deep-fried Brinjal with Pork Floss, Smoke Goose Meat & Deep-fried Shrimp Rolls)

金鼎原盅佛跳墙 (鲍翅, 三头鲍鱼, 蹄筋, 海参, 花胶, 干贝, 花菇, 老母鸡)

Ban Heng Famous
Buddha Jump Over The Wall
(Superior Shark's Fin, Three Headed Abalone,
Tendons, Sea cucumber, Fish Maw,
Dried Scallop, Flower Mushroom, Chicken)

潮蒸泗水斗鲳
Steamed Pomfret in Teochew Style

京式烤腩排 Braised Spare Ribs with Tangy Sauce

XO 酱雀巢玉带西兰花 Sautéed Fresh Scallops & Vegetables with XO Sauce in Golden Nest

瑶柱蛋白海鲜炒饭 Fried Rice with Seafood & Dried Scallop

桃胶红枣炖雪燕 Double-Boiled Bird Nest with Peach Gum & Red Dates