

Ban Heng @ Aranda Country Club

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## Lunar New Year Reunion Set Menus 🌹 2018 除夕团圆宴套餐 🥊 15 February 2018 Lunch & Dinner

供十位用 For 10 Persons

Business will resume on 17/02/18 (2nd day of Chinese New Year)

\* Menu AA to Menu DD for Poolside Pavilion & At the Cabana

## 除夕团圆宴 15 Feb 2018

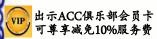
Two Sessions for Reunion Dinner First Session 第一轮 5.30pm to 7.30pm Second Session 第二轮 8pm to 10pm

Remark: Down payment deposit of \$200 per table shall be paid for guarantee

of reservation 确认订桌以 收到定金为准 每桌\$200定金

Chinese tea, pickles & towels 茶水,花生,湿纸巾@\$2每位

All prices quoted are subject to 10% service charge & 7% GST



Members of Aranda Country Club enjoy waiver of 10% service charge if member card presented

**尊享15%折扣** For Reunion Dinner **Under The Star** At Poolside Pavilion & At the Cabana

万兴三文鱼鱼生 Ban Heng Salmon Yusheng

瑶柱蚧肉鱼翅 Braised Shark's Fin with Dried Scallop & Crab Meat

港蒸活石斑

Steamed Live Sea Garoupa with Superior Soya Sauce in Hong Kong Style

发财潮州四宝素菜

Braised Teochew Cabbage with Four Treasures & Black Moss

> 富贵炖香鸡 Steamed Whole Chicken with Chinese Herbs

发财十头鲍扒时菜 Braised 10-headed Abalone with Black Moss & Seasonal Vegetables

> 锅灼活虾 Poached Live Prawns

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

清凉凤梨龙眼 Refreshing Longan & Pineapples

\* Menu BB to Menu DD for Restaurant Main Dining Hall

万兴三文鱼鱼生 Ban Heng Salmon Yusheng

红烧大鲍翅 Braised Superior Shark's Fin

港蒸活笋壳鱼 Steamed Live Soon Hock Fish with Superior Soya Sauce in Hong Kong Style

发财潮州四宝素菜 Braised Teochew Cabbage with Four Treasures & Black Moss

> 富贵炖香鸡 Steamed Whole Chicken with Chinese Herbs

发财八头鲍扒时菜 Braised 8-headed Abalone with Black Moss & Seasonal Vegetables

> 锅灼活虾 Poached Live Prawns

干烧伊府面

Braised Ee-fu Noodles with Mushrooms & Chives

清凉凤梨龙眼 Refreshing Longan & Pineapples

万兴三文鱼鱼生 Ban Heng Salmon Yusheng

原盅鸡炖鲍翅 Braised Superior Shark's Fin In Teochew Style

港蒸红斑鱼 Steamed Red Garoupa with Superior Soya Sauce in Hong Kong Style

鸿运卤水鹅片 Braised Sliced Goose Meat in Teochew Style

奶油麦片大虾球 Wok-fried King Prawns with Cereal & Butter

发财六头鲍扒时菜 Braised 6-headed Abalone with Black Moss & Seasonal Vegetables

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

潮州芊泥 Sweetened Yam Paste in Teochew Style

enu DD

从Menu AA (\$398) 至 Menu DD (\$798)

We will be closed on 16 Feb 2018 (1st day of Chinese New Year).



鲍鱼三文鱼捞起 Ban Heng Abalone & Salmon Yusheng

(Reunion Set Menu for 15 Feb 2018)

本酒楼将于 16/02/18 (正月初一) 休炉,

并在 17/02/18 (正月初二开市大吉)

金鼎原盅佛跳墙 (鲍翅, 三头鲍鱼, 蹄筋, 海参, 花胶, 干贝, 北菇, 乌鸡)

Ban Heng Famous Buddha Jump Over the Wall

(Superior Shark's Fin, Three Headed Abalone, Tendons, Sea cucumber, Fish Maw, Dried Scallop, Mushroom, Chicken)

潮蒸斗鲳鱼

Steamed Pomfret in Teochew Style

奶油麦片大虾球 Wok- fried King Prawns with Cereal & Butter

法海蒲团

**Braised Assorted Mushrooms** with Vegetables in Bean Curd Skin

干烧伊府面

Braised Ee-fu Noodles with Mushrooms & Chives

> 潮州芊泥 Sweetened Yam Paste in Teochew Style