



**Ban Heng @ Aranda Country Club**  
60 Pasir Ris Drive 3 Singapore 519497  
Tel: 6585 1770 / 6585 1093 www.banheng.com.sg  
Email: acc@banheng.com.sg



**From 08/01/2020 till 09/02/2020 (EXCEPT 24 Jan 2020)**

# Lunar New Year Celebration Sets

## 庆功宴 ✦ 新春宴特选套餐

**This Menu is not available on: 23 & 24 Jan 2020 dinner**

此菜单不适用于 23 & 24 Jan 2020 晚宴

For 10 Persons 供十位用

茶水,餐巾与花生每位收费\$2.00,  
所有消费须另加服务费10%  
和政府消费税7%

Chinese tea, pickles & towel per pax @ \$2.00  
& all menu prices quoted subject to  
10% Service Charge & 7% GST

Business Hours:

11.30am - 2.30pm (Lunch)

6.00pm - 10.00pm (Dinner)

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出示俱乐部会员卡  
可尊享减免10%服务费

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

### Menu A

**\$358<sup>++</sup>**



万兴三文鱼鱼生

Ban Heng Salmon Yusheng

蚧肉鱼翅

Braised Shark's Fin with Crab Meat

港蒸金目鲈

Steamed Live Seabass  
with Superior Sauce  
in Hong Kong Style

发财潮州素菜

Braised Teochew Cabbage  
with Black Moss

富贵炖香鸡

Steamed Whole Chicken  
with Chinese Herbs

锅灼活虾

Poached Live Prawns

干烧伊府面

Braised Ee-fu Noodles with Chives

清凉凤梨龙眼

Refreshing Longan & Pineapples

### Menu B

**\$458<sup>++</sup>**



万兴三文鱼鱼生

Ban Heng Salmon Yusheng

干贝蚧肉鱼翅

Braised Shark's Fin  
with Dried Scallop and Crabmeat

港蒸活石斑

Steamed Sea Garoupa  
with Superior Soya Sauce  
in Hong Kong Style

蜜汁醋香排骨

Wok-fried Spare Ribs with Honey  
Vinegar Sauce

富贵炖香鸡

Steamed Whole Chicken  
with Chinese Herbs

发财十头鲍鱼扒时蔬

Braised 10-Headed with Black Moss  
& Seasonal Vegetables

锅灼活虾

Poached Live Prawns

干烧伊府面

Braised Ee-fu Noodles with Chives

清凉凤梨龙眼

Refreshing Longan & Pineapples

### Menu C

**\$558<sup>++</sup>**



万兴三文鱼鱼生

Ban Heng Salmon Yusheng

红烧鲍翅

Braised Superior Shark's Fin

港蒸活笋壳鱼

Steamed Live Soon Hock Fish  
with Superior Soya Sauce  
in Hong Kong Style

蜜汁醋香排骨

Wok-fried Spare Ribs with Honey  
Vinegar Sauce

富贵炖香鸡

Steamed Whole Chicken  
with Chinese Herbs

发财十头鲍鱼扒时蔬

Braised 10-Headed with Black Moss  
& Seasonal Vegetables

锅灼活虾

Poached Live Prawns

干烧伊府面

Braised Ee-fu Noodles with Chives

潮州芋泥

Sweetened Yam Paste  
in Teochew Style

### Menu D

**\$698<sup>++</sup>**



万兴双鱼捞鱼生

Ban Heng Yusheng with  
salmon & crispy fish skin

南乳全只烤乳猪

Crispy Whole Suckling Pig

干贝蚧肉鱼翅

Braised Shark's Fin  
with Dried Scallop and Crabmeat

港蒸活笋壳鱼

Steamed Live Soon Hock with Superior  
Soya Sauce in Hong Kong Style

鸿运卤水鹅片

Braised Sliced Goose Meats  
with Exotic Spices in Teochew Style

发财十头鲍扒时菜

Braised 10-Headed Abalone with  
Black Moss & Seasonal Vegetables

奶油麦片大虾球

Wok-fried King Prawns  
with Cereal & Butter

干烧伊府面

Braised Ee-fu Noodles  
with Mushrooms & Chives

潮州芋泥

Sweetened Yam Paste  
in Teochew Style

### Menu E

**\$888<sup>++</sup>**



万兴双鱼捞鱼生

Ban Heng Yusheng with  
salmon & crispy fish skin

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

鸿运卤水鹅片

Braised Sliced Goose Meats  
with Exotic Spices in Teochew Style

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

潮州芋泥

Sweetened Yam Paste  
in Teochew Style