



Ban Heng @ Aranda Country Club
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From 02/02/18 till 02/03/18 (EXCEPT 15 Feb 2018)

Lunar New Year Celebration Sets

庆功宴 ✦ 新春宴特选套餐

Tel: 6585 1770 / 6585 1093

VIP 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

This Menu is not available for Reunion Lunch & Dinner on: 15 Feb 2018

此菜单不适用于年除夕宴

For 10 Persons 供十位用

茶水,餐中与花生每位收费\$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 – 3.00pm (Lunch)

6.00pm - 10.30pm (Dinner)

Menu A

\$318⁺⁺



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

富贵炖香鸡

Steamed Whole Chicken
with Chinese Herbs

发财潮州素菜

Braised Teochew Cabbage
with Black Moss

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

\$338⁺⁺



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

发财十头鲍鱼扒时蔬

Braised 10-headed with Black Moss
& Seasonal Vegetables

富贵炖香鸡

Steamed Whole Chicken
with Chinese Herbs

发财潮州素菜

Braised Teochew Cabbage
with Black Moss

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

\$458⁺⁺



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

虾饼吊烧鸡

Roasted Chicken served
with Prawn Crackers

发财潮州素菜

Braised Teochew Cabbage
with Black Moss

蜜汁醋香排骨

Wok-fried Spare Ribs with Honey
Vinegar Sauce

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 D

\$598⁺⁺



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

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

Menu E

\$798⁺⁺



鲍鱼三文鱼捞起

Ban Heng Abalone & Salmon Yusheng

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

潮州芋泥

Sweetened Yam Paste
in Teochew Style