



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

从 Menu AA (\$398) 至 Menu DD (\$798)

(Reunion Set Menu for 15 Feb 2018)

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

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

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

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

* Menu BB to Menu DD for Restaurant Main Dining Hall

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

VIP 出示ACC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

★ 星空下的团圆席 ★
可尊享15%折扣

For Reunion Dinner
Under The Star
At Poolside Pavilion
& At the Cabana

15% off

Menu AA

\$398⁺⁺

盞

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

\$498⁺⁺

府

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

Menu CC

\$598⁺⁺

团

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

潮州芋泥
Sweetened Yam Paste
in Teochew Style

Menu DD

\$798⁺⁺

圆

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