



Ban Heng @ Aranda Country Club
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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



From 19/01/19 till 19/02/19 (EXCEPT 02, 03, 04 Feb 2019)

Lunar New Year Celebration Sets

庆功宴 ✦ 新春宴特选套餐

This Menu is not available Lunch & Dinner on: 02,03 & 04 Feb 2019

此菜单不适用于02, 03 & 04 Feb 2019 午宴和晚宴

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 - 3.00pm (Lunch)

6.00pm - 10.30pm (Dinner)

Menu A

\$338⁺⁺



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

\$368⁺⁺



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 Four Treasures & 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

\$498⁺⁺



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 Four Treasures & 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

\$668⁺⁺



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

奶油麦片大虾球

Wok-fried King Prawns
with Cereal & Butter

发财十头鲍扒时菜

Braised 10-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 E

\$838⁺⁺



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

北海蒲团

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