



Ban Heng @ Aranda Country Club
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Lunar New Year Reunion Set Menus

2019 除夕团圆宴套餐

02,03,04 February 2019 Lunch & Dinner

供十位用 For 10 Persons

从 Menu AA (\$468) 至 Menu DD (\$888)
(Reunion Set Menus for 02,03,04 Feb 2019)
We will be closed on 05/02/2019 (1st day of Chinese New Year).
Business will resume on 06/02/19 (2nd day of Chinese New Year)
本酒楼将于 05/02/19 (正月初一) 休炉,
并在 06/02/2019 (正月初二) 开市大吉

* Menu AA to Menu DD for Poolside Pavilion & At the Cabana (15% discount on 02,03,04 Feb 2019)
* Menu BB to Menu DD for Restaurant Main Dining Hall (10% Discount on 02 & 03 Feb 2019)

2019 团圆饭
02,03 & 04 Feb 2019

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
15% off
For Reunion Dinner
Under The Star
At Poolside Pavilion
& At the Cabana

Menu AA

\$468++



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

\$588++



万兴三文鱼鱼生
Ban Heng Salmon Yusheng

红烧大鲍翅
Braised Superior Shark's Fin

港蒸游水笋壳鱼
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

发财六头鲍扒时菜
Braised 6-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

\$698++



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

瑶柱蚧肉鱼翅
Braised Shark's Fin
with Dried Scallop & Crab Meat
港蒸游水笋壳鱼
Steamed Live Soon Hock Fish 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 DD

\$888++



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

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