



萬興@文庆  
**Ban Heng @ Boon Keng**  
 Blk 22 Boon Keng Road  
 #01-21 Singapore 330022  
**Tel: 6291 0407 6298 5285**  
 Email: boonkeng@banheng.com.sg  
 Website: www.banheng.com.sg

# 庆功宴 ✦ 新春宴 特选套餐

## CNY Celebration Sets 2020

供十位用  
 For 10 Persons

**No 10% service charge**  
**免10%服务费**

茶水, 餐巾与花生每位收费\$2.00,  
 所有消费须另加消费税7%  
 Chinese tea, pickles & towel per pax @ \$2.00  
 & all menu prices quoted subject to 7% GST

**Celebration Sets are not available for dinner on 23/01/2020 & 24/01/2020**  
 此菜单晚餐不适用于 23/01/2020 & 24/01/2020

### Menu A

#### 鸿运鱼生席 Yu Sheng Set Menu

**\$398** +7% GST

鸿运鱼生 (三文鱼生)  
 Good Luck & Prosperity Salmon Yu Sheng

金银展翅 (瑶柱蟹肉鱼翅)  
 Braised Shark's Fin Soup with Shredded  
 Dried Scallops & Crab-meats

年年有余 (港蒸龙虎斑)  
 Steamed Live Sea Garoupa Fish  
 in Hong Kong Style

金凤迎春 (富贵香鸡)  
 Braised Chicken with Chinese Herbs

富贵发财 (发菜津白)  
 Stewed 'Tien-Tsin' Cabbage  
 Topped with 'Fatt-Choy'

龙马精神 (白灼活虾)  
 Boiled Live Prawns

延年益寿 (干烧伊面)  
 Fried 'Ee-Fu' Noodles

金玉满堂 (凤梨龙眼)  
 Chilled Longans & Pineapples

### Menu B

#### 红烧大鲍翅席 Superior Shark's Fin Set

**\$498** +7% GST

鸿运鱼生 (三文鱼生)  
 Good Luck & Prosperity Salmon Yu Sheng

大展鸿图 (红烧大鲍翅)  
 Braised Superior Shark's Fin  
 in Superior Broth

年年有余 (港蒸游水笋壳)  
 Steamed Live Soon Hock with  
 Superior Soya Sauce in Hong Kong Style

黄金万两 (烧汁排骨)  
 Wok-fried Spare Ribs with BBQ Sauce

金凤迎春 (富贵香鸡)  
 Braised Chicken with Chinese Herbs

富贵发财 (发菜津白)  
 Stewed 'Tien-Tsin' Cabbage  
 Topped with 'Fatt-Choy'

龙马精神 (白灼活虾)  
 Boiled Live Prawns

延年益寿 (干烧伊面)  
 Fried 'Ee-Fu' Noodles

甜甜蜜蜜 (潮州芋泥)  
 Sweetened Yam Paste  
 in Teochew Style

### Menu C

#### 原盅鸡炖鲍翅席 Double-Boiled Superior Shark's Fin Set

**\$598** +7% GST

鸿运双鱼捞 (万兴双鱼捞生)  
 Ban Heng Yu Sheng  
 with Salmon & Crispy Fish Skin

凤凰振翅 (原盅鸡炖鲍翅)  
 Double-Boiled Superior Shark's Fin  
 with Whole Chicken in Superior Broth

年年有余 (港蒸游水笋壳)  
 Steamed Live Soon Hock with  
 Superior Soya Sauce in Hong Kong Style

鹏程万里 (潮州卤水鹅片)  
 Braised Sliced Goose Meats  
 with Exotic Spices in Teochew Style

富贵发财 (发菜津白)  
 Stewed 'Tien-Tsin' Cabbage  
 Topped with 'Fatt Choy'

龙马精神 (麦片香虾)  
 Crispy-fried Prawns with Cereal

延年益寿 (干烧伊面)  
 Fried 'Ee-Fu' Noodles

甜甜蜜蜜 (潮州芋泥)  
 Sweetened Yam Paste  
 in Teochew Style

### Menu D

#### 乳猪鲍鱼席 Whole Suckling Pig Set (敬请预定, Advanced Order)

**\$698** +7% GST

鸿运双鱼捞 (万兴双鱼捞生)  
 Good Luck Abalone & Salmon Fish Yu Sheng

鸿运当头 (南乳烤全猪)  
 Crispy Roasted Whole Suckling Pig

金银展翅 (瑶柱蟹肉鱼翅)  
 Braised Shark's Fin Soup with Shredded  
 Dried Scallops & Crab-meats

年年有余 (港蒸游水笋壳)  
 Steamed Live Soon Hock with  
 Superior Soya Sauce in Hong Kong Style

富贵发财 (发菜津白)  
 Stewed 'Tien-Tsin' Cabbage Topped  
 with 'Fatt-Choy'

龙马精神 (麦片香虾)  
 Crispy-fried Prawns with Cereal

招财进宝 (十头鲍鱼扒时蔬)  
 Braised 10 Headed Whole Abalone with  
 Mushrooms & Vegetables

延年益寿 (干烧伊面)  
 Fried 'Ee-Fu' Noodles

甜甜蜜蜜 (潮州芋泥)  
 Sweetened Yam Paste  
 in Teochew Style

### Menu E

#### 原盅佛跳墙全席 Buddha Jump Over The Wall Set (敬请预定, Advanced Order)

**\$888** +7% GST

鸿运鲍鱼生 (鲍鱼, 三文鱼生)  
 Good Luck Abalone & Salmon Fish Yu Sheng

合家团圆 (原盅佛跳墙)  
 (鲍翅, 原粒三头鲍鱼, 蹄筋, 海参, 花胶,  
 干贝, 花菇, 老母鸡)

Buddha Jumps over the Wall  
 (Superior Shark's Fin, Three Headed Abalone,  
 Tendons, Sea Cucumber, Fish Maw,  
 Dried Scallop, Flower Mushroom, Chicken)

年年有余 (潮式蒸斗鲳)  
 Steamed Pomfret in 'Teo-Chew' Style

鹏程万里 (潮州卤水鹅片)  
 Braised Sliced Goose Meats  
 with Exotic Spices in Teochew Style

迎春接福 (XO 酱带子西兰花)  
 Sautéed Scallop with Broccoli & XO Sauce

延年益寿 (干烧伊面)  
 Fried 'Ee-Fu' Noodles

甜甜蜜蜜 (潮州芋泥)  
 Sweetened Yam Paste  
 in Teochew Style

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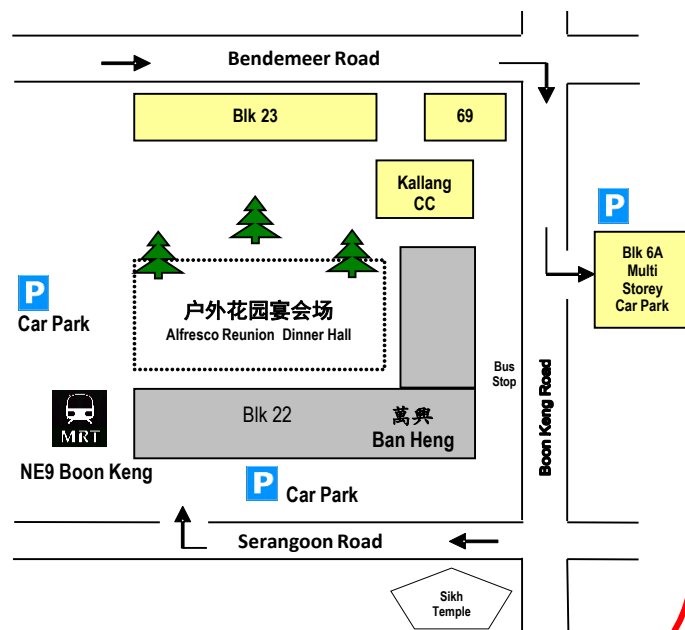
Remark: Non-refundable Down payment deposit of \$200 per table shall be paid for guarantee of reservation

确认订位以  
收到定金为准  
每桌\$200定金



茶水,餐中与花生每位收费\$2.00,  
所有消费须另加消费税7%

Chinese tea, pickles & towel per pax @ \$2.00  
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Business Hours:

11.30am - 3.00pm (Lunch)

6.00pm - 10.30pm (Dinner)

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免服务费

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for Reunion Dinner on 23/01/20 & 24/01/20**  
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