



萬興@文庆

Ban Heng @ Boon Keng

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Website: www.banheng.com.sg

Business Hours:

11.30am - 3.00pm (Lunch)

6.00pm - 10.30pm (Dinner)



恭喜发财

MENU F to MENU H

For 4-7 person

供4-7 位用

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

Spectacular Sets are available from
08/01/2020 to 09/02/2020 Lunch & Dinner
(Except for Dinner on 23/01/20 & 24/01/20)

吉祥如意套餐F Lucky New Year Set Menu

\$32.80+

per person (min. 4 persons)

鸿运鱼生 (三文鱼鱼生)

Good Luck & Prosperity Yu Sheng

金银展翅 (瑶柱蟹肉鱼鳔羹)

Fish Maw Soup with Shredded
Dried Scallops & Crab Meat

年年有余 (港式蒸深海乌鱼)

Steamed Deep Sea Grey Mullet Fish (Wu-Yu)
in Hong Kong Style

金龙戏水 (白灼活虾)

Boiled Live Prawns

延年益寿 (干烧伊面)

Braised Ee-fu Noodles with Mushroom

金玉满堂 (凤梨龙眼)

Chilled Longans & Pineapples

Lunar New Year Spectacular Sets

庆功宴 ✦ 新春精选套餐

From 08/01/2020 till 09/02/2020

Spectacular Sets F to H 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

鱼翅富贵套餐G

Prosperity Shark's Fin
Set Menu

\$39.80+

per person (min. 4 persons)

鸿运鱼生 (三文鱼鱼生)

Good Luck & Prosperity Yu Sheng

金银展翅 (瑶柱蚧肉鱼翅)

Shark's Fin Soup with Shredded
Dried Scallops & Crab Meat

年年有余 (港式蒸金目卢)

Steamed Sea Bass in Hong Kong Style

黄金万两 (烧汁排骨)

Baked Pork Spare Ribs with BBQ Sauce

招财进宝 (十头鲍鱼扒时蔬)

Braised Whole Abalone (10 Headed)
with Seasonal Vegetables

延年益寿 (干烧伊面)

Braised Ee-fu Noodles with Mushroom

甜甜蜜蜜 (潮州芋泥)

Sweetened Yam Paste
in Teochew Style

新春鲍翅套餐H

Superior Shark's Fin Set Menu

\$49.80+

per person (min. 4 persons)

鸿运鱼生 (三文鱼鱼生)

Good Luck & Prosperity Yu Sheng

大展鸿图 (红烧大鲍翅)

Braised Superior Shark's Fin

年年有余 (香煎雪鱼)

Pan Fried Cod Fish

鹏程万里 (潮州卤鹅片)

Braised Sliced Goose Meats
with Exotic Spices in Teochew Style

大地回春 (干贝丝扒时蔬)

Fried Vegetables with Shredded
Dried Scallops

延年益寿 (干烧伊面)

Braised Ee-fu Noodles with Mushroom

甜甜蜜蜜 (潮州芋泥)

Sweetened Yam Paste
in Teochew Style