



Ban Heng @ HarbourFront
#04-01 HarbourFront Centre
1 Maritime Square Singapore 099253
Fax: 6278 6080
Email: pavilion@banheng.com.sg

Lunar New Year Reunion Set Menus for 10pax

2019 除夕团圆宴十人套餐 02,03,04 Feb 2019 Lunch & Dinner

从 Menu AA (\$568) 至 Menu DD (\$998)
(Reunion Set Menu 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

Tel: 6278 0288 / 6278 1354
www.banheng.com.sg

Special 10% Discount for booking
on 02 & 03 Feb 2019 Lunch & Dinner

Menu AA **合**
\$568++

- 万兴三文鱼鱼生
Ban Heng Salmon Yusheng
- 干贝蟹肉鱼翅
Braised Shark's Fin
with Dried Scallop & Crab Meat
- 港蒸活石斑鱼
Steamed Live Sea Garoupa
with Superior Soya Sauce
in Hong Kong Style
- 药膳富贵炖香鸡
Steamed Chicken
with Chinese Herbs
- 发财潮州四宝素菜
Braised Teochew Cabbage
with Four Treasures & Black Moss
- 蜜汁醋香骨
Wok-fried Spare Ribs
with Honey Vinegar Sauce
- 花雕酒活虾
Poached Live Prawns
with Chinese Wine
- 新春腊味荷叶饭
Fried Rice with Chinese Sausage
in Lotus Leaf
- 奇异果籽龙眼香茅冻
Refreshing Lemon Grass Jelly
with Kiwi Seeds & Longan

Menu BB **府**
\$618++

- 万兴三文鱼鱼生
Ban Heng Salmon Yusheng
- 干贝蟹肉鱼翅
Braised Shark's Fin
with Dried Scallop and Crab Meat
- 港蒸红斑鱼
Steamed Red Garoupa with
Superior Soya Sauce
in Hong Kong Style
- 扣肉跟荷叶包
Braised Pork Belly
served with Deep-fried Bun
- XO雀巢绿玉带
Sautéed Fresh Scallops & Vegetables
with XO Sauce in Golden Nest
- 发财十头鲍鱼扒菠菜
Braised 10-headed Abalone with Black
Moss & Spinach
- 花雕酒活虾
Poached Live Prawns
with Chinese Wine
- 新春腊味荷叶饭
Fried Rice with Chinese Sausage
in Lotus Leaf
- 杨枝甘露
Cream of Mango with QQ Balls

Menu CC **团**
\$698++

- 万兴双鱼捞生
Ban Heng Yusheng
with Salmon & Crispy Fish Skin
- 南乳全只烤乳猪
Crispy Whole Suckling Pig
- 干贝蟹肉鱼翅
Braised Shark's Fin
with Dried Scallop and Crab Meat
- 港蒸游水笋壳鱼
Steamed Live Soon Hock Fish
with Superior Soya Sauce
in Hong Kong Style
- XO雀巢绿玉带
Sautéed Fresh Scallops & Vegetables
with XO Sauce in Golden Nest
- 奶油麦片大虾球
Wok-fried King Prawns
with Cereal & Butter
- 发财十头鲍鱼扒菠菜
Braised 10-headed Abalone with
Black Moss & Spinach
- 新春腊味荷叶饭
Fried Rice with Chinese Sausage
in Lotus Leaf
- 金瓜芋泥
Sweetened Yam Paste with Pumpkin

Menu DD **圆**
\$998++

- 万兴双鱼捞生
Ban Heng Yusheng
with Salmon & Crispy Fish Skin
- 开胃两小碟
(日本黄瓜泰式海蜇丝, 花雕酒醉鸡片)
Appetizers- Jelly Fish & Drunken Chicken
- 金陵全体乳猪
Crispy Whole Suckling Pig
- 金鼎原盅佛跳墙
(鲍翅, 三头鲍鱼, 蹄筋, 海参, 花胶,
干贝, 花菇, 老母鸡)
Ban Heng Famous
Buddha Jump Over the Wall
(Superior Shark's Fin, Three Headed Abalone,
Tendons, Sea cucumber, Fish Maw,
Dried Scallop, Flower Mushroom, Chicken)
- 潮蒸斗鲳鱼
Steamed Pomfret in Teochew Style
- XO雀巢虾球鲜玉带
Sautéed Fresh Scallop & Prawns
with XO Sauce in Golden Nest
- 蟹肉扒伊府面
Braised Ee-fu Noodles with Crab Meat
- 花旗参炖燕窝
Double-boiled Bird Nest
with American Ginseng

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
确认订位以
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 subjected
to 10% service charge & 7% GST

