



Ban Heng Group  
of Restaurants

**Ban Heng @ Orchard Central**  
181 Orchard Central #11-01/02  
Orchard Central, Singapore 238896  
www.banheng.com.sg  
Email: oc@banheng.com.sg

**From 08/01/2020 till 09/02/2020 (EXCEPT 24 Jan 2020)**  
**Lunar New Year Celebration Sets for 10pax**  
庆功宴 ✦ 新春宴特选10位用套餐

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 prices quoted subject to  
10% Service Charge & 7% GST

**Tel: 6238 1516 / 6238 7816**

Business Hours:  
11.30am - 3.00pm (Lunch)  
6.00pm - 10.30pm (Dinner)

**Menu A**  
**\$428<sup>++</sup>** 迎

万兴三文鱼捞起  
Ban Heng Salmon Lo Hei

蟹肉鱼翅

Braised Shark's Fin with Crab Meat

油浸笋壳鱼

Deep-fried Soon Hock Fish  
with Superior Soya Sauce

金沙鸡

Roasted Chicken with  
Crispy Garlic

发财潮州四宝素菜

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

奇异果籽香茅冻

Chilled Lemon Grass Jelly with  
Kiwi Fruit Seeds

**Menu B**  
**\$498<sup>++</sup>** 春

万兴三文鱼捞起  
Ban Heng Salmon Lo Hei

瑶柱蟹肉鱼翅

Braised Shark's Fin Soup  
with Crab Meat & Dried Scallop

港蒸游水龙虎斑

Steamed Live Sea Garoupa with Superior  
Soya Sauce in Hong Kong Style

麻辣烧鸡

Roasted Chicken with Mala Sauce

发财十头鲍扒菠菜

Braised 10-Headed Abalone  
with Black Moss & Spinach

扣肉跟荷叶包

Braised Pork Belly  
served with Deep-fried Bun

药膳花雕酒活虾

Poached Live Prawns  
with Chinese Wine & Herbs

干烧伊府面

Braised Ee-fu Noodles with Chives

杨枝甘露

Cream of Mango with QQ Balls

**Menu C**  
**\$598<sup>++</sup>** 纳

万兴三文鱼捞起  
Ban Heng Salmon Lo Hei

红烧鲍翅

Braised Superior Shark's Fin Soup  
in Teochew Style

港蒸红斑鱼

Steamed Red Garoupa with Superior  
Soya Sauce in Hong Kong Style

XO雀巢绿玉带

Sautéed Fresh Scallops & Vegetables  
with XO Sauce in Golden Nest

潮州卤水鹅片

Braised Sliced Goose Meats  
with Exotic Spices in Teochew Style

发财十头鲍扒菠菜

Braised 10-Headed Abalone  
with Black Moss & Spinach

金丝奶皇大虾球

Wok-fried King Prawns  
with Cream & Butter

干烧伊府面

Braised Ee-fu Noodles with Chives

杨枝甘露

Cream of Mango with QQ Balls

**This Menu is not available for Lunch & Dinner on: 24 Jan 2020**  
此菜单不适用于 24 Jan 2020 午餐和晚宴

**Menu D**  
**\$698<sup>++</sup>** 福

万兴双鱼捞生  
Ban Heng Yusheng  
with Salmon & Crispy Fish Skin

南乳烤全乳猪

Crispy Whole Suckling Pig

干贝蟹肉鱼翅

Braised Shark's Fin Soup  
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

金丝奶皇大虾球

Wok-fried King Prawns  
with Cream & Butter

发财十头鲍扒菠菜

Braised 10-Headed Abalone with  
Black Moss & Spinach

干烧伊府面

Braised Ee-fu Noodles with Chives

金瓜福果芋泥

Sweetened Yam Paste  
with Pumpkin & Gingko Nuts

**Menu E**  
**\$938<sup>++</sup>** 宴

万兴双鱼捞生

Ban Heng Yusheng  
with Salmon & Crispy Fish Skin

五福临门大拼盘

Ban Heng Five Kinds of  
Cold Dish Combination

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)

当红烤全猪

BBQ Whole Suckling Pig

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

家乡炒面线

Fried Mian Xian in Homemade Style

金瓜福果芋泥

Sweetened Yam Paste  
with Pumpkin & Gingko Nuts