



Ban Heng @ Orchard Central
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Lunar New Year Reunion Set Menus

2018 除夕团圆宴套餐

15 February 2018 Lunch & Dinner

供十位用 For 10 Persons

从 Menu AA (\$618) 至 Menu DD (\$1138)

(Reunion Set Menu for 15 Feb 2018)

We will be closed on 16 Feb 2018 (1st day of Chinese New Year).

Business will resume on 17/02/18 (2nd day of Chinese New Year)

本酒楼将于 16/02/18 (正月初一) 休炉,
并在 17/02/18 (正月初二) 开市大吉

Tel: 6238 1516 / 6238 7816

✦ 恭喜发财 ✦

除夕团圆晚宴
15 Feb 2018

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 subject
to 10% service charge & 7% GST



Menu AA

\$618++

合

万兴三文鱼捞起

Ban Heng Salmon Lo Hei

瑶柱蟹肉鱼翅

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

发财潮州四宝素菜

Braised Teochew Cabbage
with Four Treasures & Black Moss

富贵药膳炖香鸡

Steamed Whole Chicken
with Chinese Herbs

碧绿北菇螺鲍片

Braised Sliced Jade Abalone
with Spinach

锅灼活虾

Poached Live Prawns

新春腊味荷叶饭

Fried Rice with Chinese Sausage
in Lotus Leaf

奇异果籽香茅冻

Chilled Lemon Grass Jelly with
Kiwi Fruit Seeds

Menu BB

\$698++

府

万兴三文鱼捞起

Ban Heng Salmon Lo Hei

瑶柱蟹肉鱼翅

Braised Shark's Fin
with Dried Scallop & Crab Meat

港蒸笋壳鱼

Steamed Soon Hock Fish with
Superior Soya Sauce
in Hong Kong Style

翡翠西兰花鲜带子

Sautéed Fresh Scallops
with Broccoli

虾饼脆皮吊烧鸡

Roasted Chicken served
with Prawn Crackers

发财十头鲍鱼菠菜

Braised 10-headed Abalone with Black
Moss & Spinach

药膳上汤灼活虾

Poached Live Prawns
with Chinese Herbs in Superior Stock

新春腊味荷叶饭

Fried Rice with Chinese Sausage
in Lotus Leaf

金瓜福果芋泥

Sweetened Yam Paste with Pumpkin
& Ginkgo Nuts

Menu CC

\$898++

团

鲍鱼三文鱼捞起

Ban Heng Abalone
& Salmon Lo Hei

原盅鸡炖鲍翅

Double-boiled
Superior Shark's Fin
in Chicken Broth

港蒸红斑鱼

Steamed Red Garoupa with Superior
Soya Sauce in Hong Kong Style

鸿运卤鹅片

Braised Sliced Goose Meat
in Teochew Style

发财六头鲍鱼菠菜

Braised 6-headed Abalone
with Black Moss & Spinach

麦片奶油大虾球

Wok-fried Shelled King Prawns
with Cereal & Butter

鱼子酱海鲜炒饭

Caviar Fried Rice with Seafood

花旗参炖雪蛤

Double-boiled Hashima
with American Ginseng

Menu DD

\$1138++

圆

鲍鱼三文鱼捞起

Ban Heng Abalone
& Salmon Lo Hei

金鼎原盅佛跳墙

(鲍翅, 三头鲍鱼, 蹄筋, 海参,
花胶, 干贝, 花菇, 乌鸡)

Ban Heng Famous

Buddha Jump Over the Wall

(Superior Shark's Fin, Three Headed Abalone,
Tendons, Sea cucumber, Fish Maw,
Dried Scallop, Flower Mushroom, Chicken)

当红烤全猪

BBQ Whole Suckling Pig

潮蒸斗鲳鱼

Steamed Pomfret in Teochew Style

燕液春蛋罗汉上素

Braised Deluxe Vegetable with
Quail Eggs Topped with Bird Nest Sauce

鱼子酱海鲜炒饭

Caviar Fried Rice with Seafood

花旗参炖燕窝

Double-boiled Bird Nest
with American Ginseng