



Ban Heng @ HarbourFront
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Lunar New Year Reunion Set Menus for 10pax

2020 除夕团圆宴十人套餐

24 Jan 2020 Lunch & Dinner



All prices quoted are subjected to 10% service charge & 7% GST

从 Menu AA (\$588) 至 Menu DD (\$998)

(Reunion Set Menu for 24 Jan 2020)

We will be closed on 25 Jan 2020 (1st day of Chinese New Year).

Business will resume on 26 Jan 2020 (2nd day of Chinese New Year)

本酒楼将于 25/01/2020 (正月初一) 休炉,

并在 26/01/2020 (正月初二) 开市大吉

2020 团圆饭
24 Jan 2020

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

24 Jan 2020

舞龙醒狮财神爷贺岁
两场精彩表演

Dragon Lion Dance & God
of Fortune Performance for
Reunion Dinner

First Performance

第一场表演 6pm

Second Performance

第二场表演 8.30pm

Menu AA

\$588++

合

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

\$628++

府

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

\$698++

团

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

\$998++

圆

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, 四头鲍鱼, 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, Four 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

金瓜芋泥
Sweetened Yam Paste with Pumpkin