



Ban Heng @ The Cathay
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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: 6732 7888 / 6732 6623

✦ 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 & Mushroom

锅灼活虾
Poached Live Prawns

新春腊味荷叶饭
Fried Rice with Chinese Sausage
in Lotus Leaf

莲子红豆沙
Red Bean Paste with Lotus 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

港蒸游水笋壳鱼
Steamed Soon Hock
with Superior Soya Sauce
in Hong Kong Style

翡翠西兰花鲜带子
Sautéed Fresh Scallops
with Broccoli

麻辣脆皮烧鸡
Roasted Chicken in Szechuan Style

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

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
& Gingko 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

香煎银鳕鱼
Pan-fried Cod Fish
with Light Soya Sauce

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

金丝奶皇大虾球
Wok-fried King Prawns with
Pumpkin & Butter

海鲜炒面线
Fried Mian Xian 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)

南乳烤全猪
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