



萬興@乌节中央城

Ban Heng @ Orchard Central

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0121

Business Hours:

11.30am - 3.00pm (Lunch)
6.00pm - 10.00pm (Dinner)

Daily Sets Menus

每日特选套餐

For 8 Persons 供八位用

茶水,餐中与花生每位收费\$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 menu prices quoted subject to
10% Service Charge & 7% GST

特价精选席 Special Promotion Set

\$298++

万兴冷盘

Ban Heng Cold Dish Combination

蟹肉鱼翅

Shark's Fin Soup with Crab-Meats

油浸双笋壳

Deep Fried Soon Hock Fish

劲蒜吊烧鸡

Roasted Crispy Chicken with Garlic

麦片奶油香虾

Fried Prawn with Cereal

潮州素菜

Braised Cabbage in Teochew Style

干烧伊面

Braised Ee-fu Noodles

奇异果籽龙眼什果冻

Refreshing Kiwi Seeds Jelly with
Longan & Fruit Cocktail

鱼翅鲍鱼席 Shark's Fin & Abalone Set Menu

\$398++

万兴冷盘

Ban Heng Cold Dish Combination

瑶柱蟹肉鱼翅

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

港蒸游水笋壳鱼

Steamed Live Soon Hock Fish in
Hong Kong Style

原粒十头鲍鱼焖海参香菇

Braised 10-Headed Abalone with
Sea-Cucumber & Mushroom

劲蒜吊烧鸡

Roasted Crispy Chicken with Garlic

黄金大虾球

Crispy-fried Prawns with
Salted Egg Yolk

潮州素菜

Braised Cabbage in Teochew Style

家乡炒面线

Fried Mian Xian in Homemade Style

奇异果籽龙眼什果冻

Refreshing Kiwi Seeds Jelly with
Longan & Fruit Cocktail

鲍翅鲍鱼席 Superior Shark's Fin & Abalone Set Menu

\$498++

万兴冷盘

Ban Heng Cold Dish Combination

红烧大鲍翅

Braised Superior Shark's Fin

港蒸游水笋壳鱼

Steamed Live Soon Hock Fish in
Hong Kong Style

原粒十头鲍鱼焖海参蹄筋

Braised 10-Headed Abalone with
Sea-Cucumber & Pig's Trotters

金瓜奶油香虾

Fried Prawns with Pumpkin & Butter

烧汁排骨

Wok-fried Spare Ribs with Honey Sauce

潮州素菜

Braised Cabbage in Teochew Style

韭皇甫鱼焖伊面

Braised Ee-fu Noodles with
Chives & Mushrooms

金瓜白果芋泥

Sweet Mashed Taro with
Pumpkin & Gingko Nuts

原盅鸡炖鲍翅席 Double-boiled Superior Shark's Fin Set Menu (敬请预定 Advance Order)

\$598++

碟菜四品

(沙律虾, 肉松茄子, 醉鸡卷, 海蜇丝)

Deluxe Four Plates

(Prawn Salad, Deep Fried Eggplant with
Chicken Floss, Drunken Chicken, Jelly Fish)

原盅鸡炖鲍翅

Double-boiled Superior Shark's Fin
With Chicken & Dried Scallop

潮式泗水斗鲳

Steamed Pomfret in Teochew Style

卤水鹅片

Braised Sliced Goose Meat
with Exotic Spices

潮式虾卷

Deep-fried Minced Shrimp Roll with
Water-Chestnuts in Teochew Style

XO酱雀巢带子

Fried Scallops with
Vegetables & XO Sauce in Nest

韭皇甫鱼焖伊面

Braised Ee-fu Noodles with
Chives & Mushrooms

金瓜白果芋泥

Sweet Mashed Taro with
Pumpkin & Gingko Nuts

佛跳墙全席 Buddha Jump Over The Wall Set Menu (敬请预定 Advance Order)

\$798++

碟菜四品

(沙律龙虾, 肉松茄子, 桂花翅, 潮式虾卷)

Deluxe Four Plates

(Lobster Salad, Deep-fried Eggplant with Chicken
Floss, Scramble Egg with Shark's Fin &
Deep-fried Shrimp Rolls)

原盅佛跳墙

(鲍翅, 原只鲍鱼, 竹笙, 花菇, 干贝,
海参, 花胶, 蹄筋, 鲜鸡及药材)

Buddha Jump Over the Wall

(Superior Shark's Fin, Whole Abalone, Bamboo
Piths, Mushrooms, Dry Scallops, Sea Cucumber,
Fish Maws, Pigs Trotter, Chicken &
Chinese Herbs)

潮式泗水斗鲳

Steamed Pomfret in Teochew Style

卤水鹅片

Braised Sliced Goose Meat
with Exotic Spices

XO酱雀巢虾球带子

Fried Scallops & Prawns with
Vegetables & XO Sauce in Nest

瑶柱蛋白海鲜炒饭

Fried Rice with Seafood & Dried Scallop

金瓜白果芋泥

Sweet Mashed Taro with
Pumpkin & Gingko Nuts