



萬興@文庆

Ban Heng @ Boon Keng

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

# Daily Sets Menus

## 每日特选套餐

For 10 Persons 供十位用

No 10% service charge  
免服务费

茶水,餐巾与花生每位收费\$2.00,  
所有消费须另加消费税7%  
Chinese tea, pickles & towel per pax @ \$2.00  
& all menu prices quoted subject to 7% GST

### 特价精选席 Special Promotion Set

**\$288**+7% GST

万兴冷盘

Ban Heng Cold Dish Combination

蚧肉鱼翅

Shark's Fin Soup with Crab-Meats

油浸双笋壳

Deep Fried Soon Hock Fish

泰式鸡扒

Deep Fried Chicken in Thai Style

麦片奶油香虾

Fried Prawn with Cereal & Butter

潮州八宝素菜

Braised Cabbage with Eight Treasures  
in Teochew Style

干烧伊面

Braised Ee-fu Noodles with  
Chives & Mushrooms

椰汁福果芋泥

Sweetened Mashed Taro with Gingko  
Nuts & Coconut Milk

此菜单不适用于星期六, 日与公假晚餐  
This Menu Not Available on Sat, Sun  
and PHs Dinner

### 鱼翅鲍鱼席

Shark's Fin &  
Abalone Set

**\$388**+7% GST

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蹄筋

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

劲蒜吊烧鸡

Roasted Chicken with Garlic

麦片奶油香虾

Wok-fried Live Prawns  
with Cereal & Butter

潮州八宝素菜

Braised Cabbage with  
Eight Treasures in Teochew Style

家乡炒面线

Fried Mian Xian in Homemade Style

椰汁福果芋泥

Sweet Mashed Taro with  
Gingko Nuts & Coconut Milk

### 鲍翅鲍鱼席

Superior Shark's Fin  
& Abalone Set

**\$568**+7% GST

万兴冷盘

Ban Heng Cold Dish Combination

红烧大鲍翅

Braised Superior Shark's Fin  
with Crab Meat

港蒸笋壳鱼

Steamed 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

京式烤腩排

Braised Spare Ribs with Tangy Sauce

XO雀巢玉带西兰花

Sautéed Fresh Scallops & Vegetables  
with XO Sauce in Golden Nest

干烧伊府面

Braised Ee-fu Noodles with  
Chives & Mushrooms

椰汁福果芋泥

Sweet Mashed Taro with  
Gingko Nuts & Coconut Milk

原盅鸡炖鲍翅席  
Double-boiled Superior  
Shark's Fin Set

(敬请预定, Advanced Order)

**\$638**+7% GST

潮州冻黄膏蟹

Cold Crab in Teochew Style

原盅鸡炖鲍翅

Double-boiled Superior Shark's Fin  
with Whole Chicken & Dried Scallop  
in Superior Stock

潮洲斗鲳鱼

Steamed Pomfret in Teochew Style

潮洲卤水鹅片

Braised Sliced Goose Meat  
with Exotic Spices

潮式酥炸虾卷

Deep-fried Shrimps Roll with Water-  
Chestnuts in Teochew Style

法海蒲团

Braised Assorted Mushroom &  
Vegetables Wrapped with Bean curd Skin

豉油皇炒生面

Fried Noodles with Superior Soya Sauce

金瓜福果芋泥

Sweetened Mashed Taro with  
Gingko Nuts & Pumpkin

佛跳墙全席  
Buddha Jump Over  
The Wall Set

(敬请预定, Advanced Order)

**\$838**+7% GST

碟菜四品

(沙律龙虾, 肉松茄子, 烟熏鹅片, 潮式虾卷)  
Lobster Cold Dish Combination

(Lobster Salad, Deep-fried Brinjal with Pork Floss,  
Smoke Goose Meat & Deep-fried Shrimp Rolls)

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)

潮蒸斗鲳鱼

Steamed Pomfret in Teochew Style

京式烤腩排

Braised Spare Ribs with Tangy Sauce

XO雀巢玉带西兰花

Sautéed Fresh Scallops & Vegetables  
with XO Sauce in Golden Nest

瑶柱蛋白海鲜炒饭

Fried Rice with Seafood & Dried Scallop

金瓜福果芋泥

Sweetened Mashed Taro with  
Gingko Nuts & Pumpkin