



Ban Heng @ Aranda Country Club
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Lunar New Year Reunion Set Menus

2021 除夕团圆宴套餐

11 Feb 2021 Dinner

供八位用 For 8 Persons

从 Menu AA (\$498) 至 Menu DD (\$898)

(Reunion Set Menu for 11 Feb 2021)

We will be closed on 12 Feb 2021 (1st day of Chinese New Year).

Business will resume on 13 Feb 2021 (2nd day of Chinese New Year)

本酒楼将于 12/02/2021 (正月初一) 休炉,

并在 13/02/2021 (正月初二) 开市大吉

- Menu AA to Menu DD for Poolside Pavilion & Cabana
- Menu CC to Menu DD for Restaurant Main Dining Hall

Tel: 6585 1770 / 6585 1093

2021 团圆饭

11 Feb 2021

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 \$300 per table shall be paid for guarantee of reservation

确认订桌以收到定金为准
每桌\$300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

VIP 出示ACC俱乐部会员卡可尊享减免10%服务费

Members of Aranda Country Club enjoy waiver of 10% service charge if member card presented

Menu AA

\$498++

盍

万兴三文鱼鱼生

Ban Heng Salmon Yusheng

瑶柱蚧肉鱼翅

Braised Shark's Fin with Dried Scallop & Crab Meat

港蒸活石斑

Steamed Live Sea Groupa with Superior Soya Sauce in Hong Kong Style

发财潮州四宝素菜

Braised Teochew Cabbage with Four Treasures & Black Moss

富贵炖香鸡

Steamed Whole Chicken with Chinese Herbs

发财十头鲍扒时菜

Braised 10-Headed Abalone with Black Moss & Seasonal Vegetables

锅灼活虾

Poached Live Prawns

干烧伊府面

Braised Ee-fu Noodles with Mushrooms & Chives

清凉凤梨龙眼

Refreshing Longan & Pineapples

Menu BB

\$598++

府

万兴三文鱼鱼生

Ban Heng Salmon Yusheng

瑶柱蚧肉鱼翅

Braised Shark's Fin with Dried Scallop & Crab Meat

港蒸游水笋壳鱼

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

蜜汁醋香排骨

Wok-fried Spare Ribs with Honey Vinegar Sauce

富贵炖香鸡

Steamed Whole Chicken with Chinese Herbs

发财十头鲍海参扒时菜

Braised 10-Headed Abalone with Sea cucumber & Seasonal Vegetables

奶油麦片大虾球

Wok-fried King Prawns with Cereal & Butter

干烧伊府面

Braised Ee-fu Noodles with Mushrooms & Chives

清凉凤梨龙眼

Refreshing Longan & Pineapples

Menu CC

\$698++

团

万兴双鱼捞鱼生

Ban Heng Yusheng with Salmon & Crispy Fish Skin

南乳全只烤乳猪

Crispy Whole Suckling Pig

瑶柱蚧肉鱼翅

Braised Shark's Fin with Dried Scallop & Crab Meat

港蒸游水笋壳鱼

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

鸿运卤水鹅片

Braised Sliced Goose Meat in Teochew Style

发财十头鲍扒时菜

Braised 10-Headed Abalone with Black Moss & Seasonal Vegetables

奶油麦片大虾球

Wok-fried King Prawns with Cereal & Butter

干烧伊府面

Braised Ee-fu Noodles with Mushrooms & Chives

潮州芋泥

Sweetened Yam Paste in Teochew Style

Menu DD

\$898++

圆

万兴双鱼捞鱼生

Ban Heng Yusheng with Salmon & Crispy Fish Skin

金鼎原盅佛跳墙

(鲍翅, 三头鲍鱼, 蹄筋, 海参, 花胶, 干贝, 北菇, 乌鸡)

Ban Heng Famous

Buddha Jump Over the Wall

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

潮蒸斗鲳鱼

Steamed Pomfret in Teochew Style

奶油麦片大虾球

Wok-fried King Prawns with Cereal & Butter

法海蒲团

Braised Assorted Mushrooms with Vegetables in Bean Curd Skin

干烧伊府面

Braised Ee-fu Noodles with Mushrooms & Chives

潮州芋泥

Sweetened Yam Paste in Teochew Style