

2022 除夕团圆席 (供5位用)

Lunar New Year Reunion Set Menus (for 5 pax)

Available for lunch & dinner
on 29/01/2022 to 31/01/2022



Menu AA Yu Sheng & Shark's Fin Set 鱼生鱼翅席

\$368 +7% (For 5 pax)

鸿运鱼生

Good Luck & Prosperity Yu Sheng

干贝蟹肉鱼翅

Shark's Fin Soup with Shredded
Dried Scallops & Crab-meats

港蒸活龙虎斑

Steamed Live Sea Garoupa Fish
in Hong Kong Style

药膳富贵香鸡

Braised Chicken with Chinese Herbs

原粒十头鲍鱼时蔬

Braised Whole Abalone (10-Headed)
with Seasonal Vegetables

上汤灼活虾

Poached Live Prawns in Superior Stock

荷叶香炊饭

Fried Rice with Chinese Sausage
in Lotus Leaf

白果芋泥

Sweetened Yam Paste
with Gingko Nuts

Menu BB Roasted Suckling Pig Set 鱼翅乳猪席

\$468 +7% (For 5 pax)

万兴双鱼捞生

Ban Heng Yusheng
with Salmon & Crispy Fish Skin

干贝蟹肉鱼翅

Shark's Fin Soup with Shredded
Dried Scallops & Crab-meats

港蒸游水笋壳鱼

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

南乳烤乳猪

BBQ Suckling Pig

发财十头鲍鱼菠菜

Braised 10-Headed Abalone
with Black Moss & Spinach

上汤灼活虾

Poached Live Prawns in Superior Stock

荷叶香炊饭

Fried Rice with Chinese Sausage
in Lotus Leaf

养颜桃胶红枣炖雪燕

Double-boiled Bird Nest
with Peach Gum & Red Dates

Menu CC Double-Boiled Superior Shark's Fin Set

原盅鸡炖鲍翅乳猪席

\$568 +7% (For 5 pax)

鲍鱼,三文鱼生

Good Luck Abalone
& Salmon Yu Sheng

原盅鸡炖鲍翅

Double-Boiled Superior Shark's Fin
with Chicken in Superior Broth

港蒸游水笋壳鱼

Steamed Live Soon Hock Fish
in Hong Kong Style

南乳烤乳猪

BBQ Suckling Pig

麦片奶油大虾球

Wok-fried King Prawns
with Cereal & Butter

荷叶香炊饭

Fried Rice with Chinese Sausage
in Lotus Leaf

白果芋泥

Sweetened Yam Paste
with Gingko Nuts

Menu DD Buddha Jumps Over The Wall Set

原盅佛跳墙全席

\$688 +7% (For 5 pax)

鲍鱼,三文鱼生

Good Luck Abalone
& Salmon Yu Sheng

原盅佛跳墙

(鲍翅, 三头原粒鲍鱼, 蹄筋, 海参, 花胶,
干贝, 花菇, 老母鸡)

Buddha Jumps 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

潮州卤鹅片

Braised Sliced Goose Meats
with Exotic Spices in Teochew Style

麦片奶油大虾球

Wok-fried King Prawns
with Cereal & Butter

荷叶香炊饭

Fried Rice with Chinese Sausage
in Lotus Leaf

养颜桃胶红枣炖雪燕

Double-boiled Bird Nest
with Peach Gum & Red Dates



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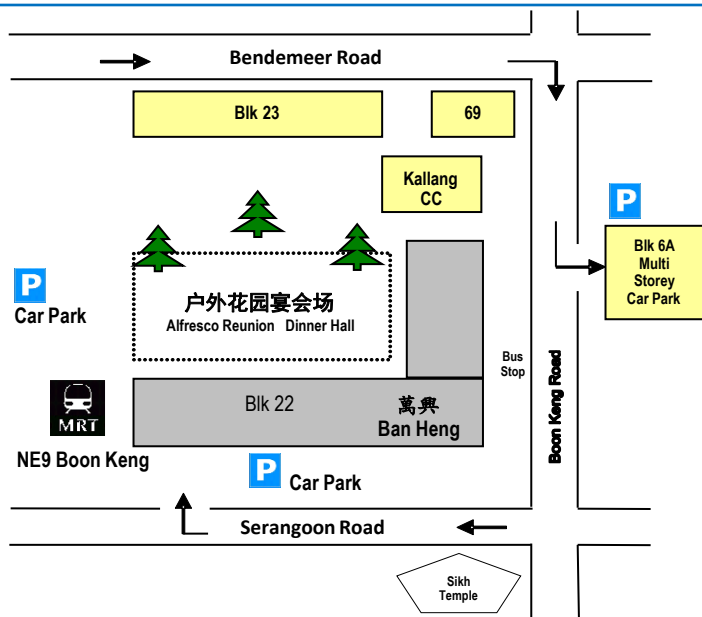
2022 除夕团圆席(供5位用)

Lunar New Year Reunion Set Menus

免收服务费
No Service Charge

Available for lunch & dinner on 29/01/2022 to 31/01/2022

(For 5 pax)



29/01/2022 & 30/01/2022

店內用餐 Dinner At Indoor

第一轮准时起菜:
1st Session: **5:30pm** Sharp

第二轮起菜时间:
2nd Session: **8:00pm**

除夕团圆席套餐
只限\$468, \$568, \$688
Available for Reunion Dinner
Set Menus \$468, \$568, \$688 only

户外花园用餐

Dinner At Alfresco Hall
只限一轮准时起菜:
One Session only at: **7:00pm** Sharp

除夕团圆饭各套餐都适合用
Available for All Reunion Dinner
Set Menus From \$368, \$468, \$568,
\$688

10% 折扣 Off

29/01/22 & 30/01/22
在户外花园用餐各除夕
团圆饭套餐享有10%折扣
All Reunion Dinner Set
Menus Enjoy 10% Off Dinner
At Alfresco Hall
on 29/01/22 & 30/01/22

31/01/2022 Monday 星期一 除夕夜

店內用餐 Dinner At Indoor

第一轮准时起菜:
1st Session: **5:30pm** Sharp

第二轮起菜时间:
2nd Session: **8:00pm**

除夕团圆席套餐只限\$568, \$688
Available for Reunion Dinner
Set Menus \$568, \$688 only

户外花园用餐 Dinner At Alfresco Hall

第一轮准时起菜:
1st Session: **5:30pm** Sharp

第二轮起菜时间:
2nd Session: **8:00pm**

除夕团圆席各套餐都适合用
Available for All Reunion Set Menus
Set Menus From \$368, \$468, \$568, \$688

- 每位另加 \$2.00 中国茶, 湿纸巾与花生费, 各菜单另加7%消费税
Chinese tea, pickles & towel charge @ \$2.00 per pax
& all menu prices subject to 7% GST
- Remark: Full payment shall be paid for guarantee of reservation
确认订位以收到全数付款为准
- Complimentary one can of 12-headed abalone per table for
full payment guest (Full payment made before 31/12/2021)
- 好消息凡在31 December 2021 之前全款买单
的顾客每桌将获送12头装鲍鱼一罐
- Number of pax per table subject to zonal arrangement based on
the latest guidelines provided by the authorities