

2023 除夕团圆席 (供10位用)

Lunar New Year Reunion Set Menus (for 10 pax)



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

\$538 + Prevailing GST

(For 10 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 乳猪鱼翅席

\$738 + Prevailing GST

(For 10 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

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*

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

原盅鸡炖鲍翅席

\$838 + Prevailing GST

(For 10 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*

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*

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

\$1038 + Prevailing GST

(For 10 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*



萬興@文庆

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2023 除夕团圆席 (供10位用)

Lunar New Year Reunion Set Menus (For 10 pax)

Available for lunch & dinner on 20/01/2023 to 21/01/2023

户外花园晚宴备有精彩舞龙舞狮表演

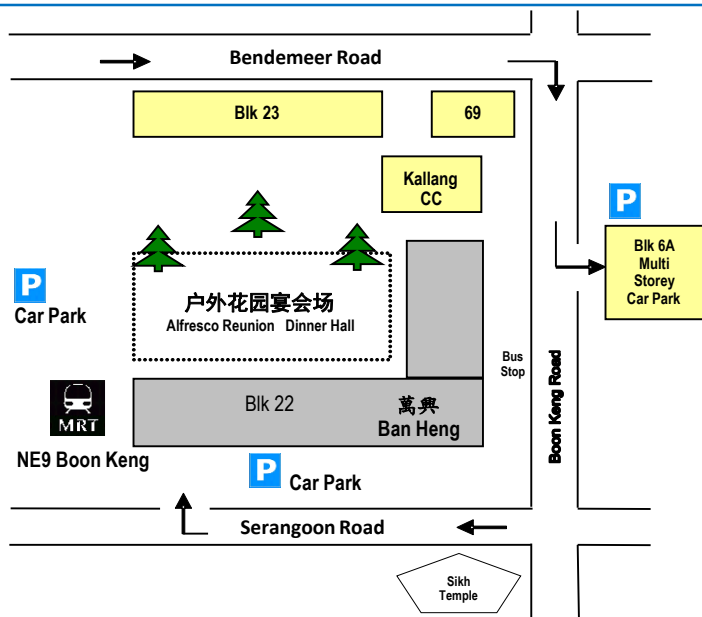
Dragon & Lion Dance At Alfresco Reunion Dinner Hall

免收服务费

No Service Charge

表演时间 Show Time:

21/01/2023 at 6:30pm & 9:00pm



20/01/2023 Friday 星期五

店内用餐 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**

除夕团圆饭各套餐都适合用

Available for All Reunion Dinner

Set Menus

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

10% 折扣 Off

20/01/2023 星期五

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 20/01/2023 Friday

21/01/2023 Saturday 星期六 除夕夜

店内用餐

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套餐\$838 & \$1038

Available for Reunion Dinner

Set Menus CC \$838, DD \$1038 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

• 每位另加 \$2.00 中国茶, 湿纸巾与花生费, 各菜单另加现行消费税
Chinese tea, pickles & towel charge @ \$2.00 per pax
& all menu prices subject to Prevailing 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 31/12/2022)

• 好消息凡在 31/12/2022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