

# 2024 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

**\$568** + Prevailing GST

(For 10 pax)

#### 鸿运三文鱼生

Good Luck & Prosperity Salmon Fish  
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

**\$768** + Prevailing GST

(For 10 pax)

#### 鸿运三文鱼生

Good Luck & Prosperity Salmon Fish  
Yu Sheng

#### 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

**\$888** + 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

#### 水蜜桃醋香蜜汁骨

Wok-fried Spare Ribs with  
Honey Vinegar Sauce & Peach

#### XO酱带子西兰花

Sautéed Scallop with Broccoli  
& XO Sauce

#### 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

**\$1188** + 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, 黑鸡)

#### Buddha Jumps over the wall

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

#### 潮蒸斗鲳鱼

Steamed Pomfret in Teochew Style

#### 水蜜桃醋香蜜汁骨

Wok-fried Spare Ribs with  
Honey Vinegar Sauce & Peach

#### XO酱带子西兰花

Sautéed Scallop with Broccoli  
& XO Sauce

#### 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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# 2024 除夕团圆席 (供10位用)

## Lunar New Year Reunion Set Menus (For 10 pax)

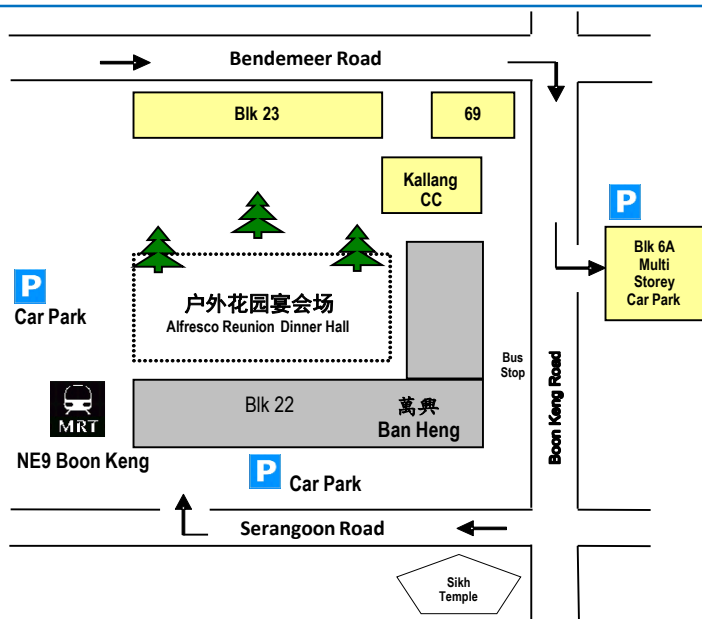
Available for lunch & dinner on 08/02/2024 and dinner on 09/02/2024

### 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:  
09/02/2024 at 6:30pm & 9:00pm



## 08/02/2024 Thursday 星期四

### 店内用餐

#### Dinner At Indoor

第一轮准时起菜:

1<sup>st</sup> Session: **5:30pm** Sharp

第二轮起菜时间:

2<sup>nd</sup> Session: **8:00pm**

除夕团圆席各套餐都适合用

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

除夕团圆席各套餐都适合用

Available for All Reunion Dinner

Set Menus

# 10% 折扣 Off

凡于 08/02/2024 星期四  
用餐在户外花园, 各团圆  
席套餐将享有10%折扣  
All Reunion Dinner Set  
Menus Enjoy 10% Off for  
Dinner at Alfresco Hall  
on 08/02/2024 Thursday

## 09/02/2024 Friday 星期五 除夕夜

### 店内用餐

#### Dinner At Indoor

第一轮准时起菜:

1<sup>st</sup> Session: **5:30pm** Sharp

第二轮起菜时间:

2<sup>nd</sup> Session: **8:00pm**

除夕团圆席套餐只限套餐\$888 & \$1188

Available for Reunion Dinner

Set Menus CC \$888, DD \$1188 only

### 户外花园用餐

#### Dinner At Alfresco Hall

第一轮准时起菜:

1<sup>st</sup> Session: **5:30pm** Sharp

第二轮起菜时间:

2<sup>nd</sup> Session: **8:00pm**

除夕团圆席各套餐都适合用

Available for All Reunion Set Menus

Set Menus

## Complimentary One can of 12-headed Abalone for per table

for dinner on 09/02/2024  
at Alfresco Hall and  
made full payment  
before 31/12/2023

凡于09/02/2024户外花园  
用餐, 同时在 31/12/2023  
之前全数付款, 每桌将获  
赠1罐12粒装鲍鱼

- 各菜单另加现行消费税与每位\$2.00 中国茶, 湿纸巾与花生费  
All menu prices subject to Prevailing GST and Chinese Tea, Pickles & Towel Charge \$2.00 per person
- 确认订位以收到全数付款为准  
Full payment shall be paid for guarantee of reservation
- 凡于09/02/2024户外花园用餐, 同时在31/12/2023之前全数付款, 每桌将获赠1罐12粒装鲍鱼  
Complimentary one can of 12-headed abalone for per table for dinner on 09/02/2024 at Alfresco Hall and made full payment before 31/12/2023
- Number of pax per table subject to zonal arrangement based on the latest guidelines provided by the authorities