## 庆功宴★新春宴特选套餐 CNY Celebration Sets 2024

Available from 25/01/2024 - 25/02/2024 (Not valid on 08/02/2024 & 09/02/2024) 此菜单从 25/01/2024 - 25/02/2024 (不适用于 08/02/2024 & 09/02/2024)



## 萬興@文庆 Ban Heng @ Boon Keng



Blk 22 Boon Keng Road #01-21 Singapore 330022

(1 minute walk from Boon Keng MRT station)

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营业时间 Business Hours:

午餐 Lunch: 11.30am - 3.00pm 晚餐 Dinner: 6.00pm - 10.30pm

免收服务费 No Service Charge

每席另计中国茶,湿纸巾与花生每位收费\$2.00, 各菜单另加现行消费税 Chinese tea, pickles & towel charge per pax @ \$2.00 & All menu prices quoted subject to prevailing GST

## 确认订位以收到每桌\$300定金为准

Remark: Non-refundable down payment deposit of \$300 per table shall be paid for guarantee of reservation

各酒楼将于10/02/2024(正月初一)休炉, 11/02/2024 (正月初二)开始照常营业.

All outlets will be closed on 10/02/2024 (1st day of Chinese New Year) Business will resume on 11/02/2024 (2nd day of Chinese New Year)

Menu A

鸿运鱼生鱼翅席 Yu Sheng & Shark's Fin Set

\$468+ Prevailing GST

供10位用 For 10 Persons

鸿运鱼生 (三文鱼生) Good Luck & Prosperity Salmon Fish Yu Sheng

金银展翅 (瑶柱蟹肉鱼翅) Braised Shark's Fin Soup with Shredded Dried Scallops & Crab-meats

年年有余(港蒸游水金目卢) Steamed Live Seabass in Hong Kong Style

金凤迎春(富贵香鸡) Braised Chicken with Chinese Herbs

富贵发财(发菜花菇扒津白) Stewed 'Tien-Tsin' Cabbage with Mushrooms And Topped with 'Fatt-Choy'

龙马精神 (花雕酒上汤灼活虾) Poached Live Prawns in Superior Stock with Chinese Wine

> 延年益寿(干烧伊付面) Braised Ee-Fu Noodles with Chives & Bean Sprouts

金玉满堂(凤梨龙眼) Chilled Longans & Pineapples Menu B 红烧大鲍翅席 Superior Shark's Fin Set

\$598+ Prevailing GST

供10位用 For 10 Persons

鸿运鱼生 (三文鱼生) Good Luck & Prosperity Salmon Fish Yu Sheng

大展鸿图 (红烧大鲍翅) Braised Superior Shark's Fin in Superior Broth

年年有余(港蒸游水龙虎斑) Steamed Live Sea Garoupa in Hong Kong Style

金凤迎春(富贵香鸡) Braised Chicken with Chinese Herbs

招财进宝(十头鲍鱼花茹扒时蔬) Braised 10 Headed Whole Abalone with Mushrooms & Vegetables

龙马精神(花雕酒上汤灼活虾) Poached Live Prawns in Superior Stock with Chinese Wine

延年益寿(干烧伊付面) Braised Ee-Fu Noodles with Chives & Bean Sprouts

甜甜蜜蜜(潮州白果芋泥)
Sweetened Yam Paste
in Teochew Style



## 25/02/2024 (Not valid on 08/02/2024 & 09/02/2024) 2/2024 (不适用于 08/02/2024 & 09/02/2024) - 25/02/2024 比菜单从25/01/2024

Menu C 乳猪鱼翅鲍鱼席 Suckling Pig Shar's Fin & Abalone Set (敬请预定, Advanced order required)

138+ Prevailing GST

供10位用 For 10 Persons

鸿运双鱼鱼生(三文鱼,炸鱼皮鱼生) Good Luck Salmon Fish & Deep Fried Fish Skin Yu Sheng

金银展翅(瑶柱蟹肉鱼翅) Braised Shark's Fin Soup with Shredded Dried Scallops & Crab-meats

年年有余(港蒸游水笋壳) Steamed Live Soon Hock with Superior Soya Sauce in Hong Kong Style

鸿运当头(南乳烤乳猪) Roasted Suckling Pig

龙马精神(麦片奶油虾球) Crispy-fried Prawns with Cereal

招财进宝(十头鲍鱼花茹扒时蔬) Braised 10 Headed Whole Abalone with Mushrooms & Vegetables

> 延年益寿(干烧伊付面) Braised Ee-Fu Noodles with Chives & Bean Sprouts

吉祥如意(桃胶红枣炖雪燕) Double-boiled Bird Nest with Peach Gum & Red Dates

Menu D 原盅鸡炖鲍翅席 **Double-Boiled Superior** Shark's Fin Set Menu (敬请预定, Advanced order required)

838+ Prevailing GST

供10位用 For 10 Persons

鸿运鲍鱼生(鲍鱼,三文鱼生) Good Luck Abalone & Salmon Fish Yu Sheng

凤凰振翅(原盅鸡炖鲍翅) Double- Boiled Superior Shark's Fin with Whole Chicken in Superior Broth

年年有余(港蒸游水笋壳) Steamed Live Soon Hock with Superior Soya Sauce in Hong Kong Style

鹏程万里(潮州卤水鸭片) **Braised Sliced Duck Meats** with Exotic Spices in Teochew Style

招财进宝(十头鲍鱼花茹扒时蔬) Braised 10 Headed Whole Abalone with Mushrooms & Vegetables

> 龙马精神(麦片奶油虾球) Crispy-fried Prawns with Cereal

延年益寿(干烧伊付面) Braised Ee-Fu Noodles with Chives & Bean Sprouts

甜甜蜜蜜(潮州白果芋泥) Sweetened Yam Paste in Teochew Style

Menu E 原盅佛跳墙全席 Buddha Jump Over The Wall Set Menu (敬请预定, Advanced order required)

8+ Prevailing GST

供10位用 For 10 Persons

鸿运鲍鱼生(鲍鱼,三文鱼生) Good Luck Abalone & Salmon Fish Yu Sheng

合家团圆(原盅佛跳墙) (鲍翅, 原粒三头鲍鱼, 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)

年年有余(潮式蒸斗鲳) Steamed Pomfret in 'Teo-Chew' Style

鹏程万里(潮州卤水鸭片) Braised Sliced Duck Meats with Exotic Spices in Teochew Style

迎春接福(XO醬带子西兰花) Sautéed Scallop with Broccoli & XO Sauce

延年益寿(干烧伊付面) Braised Ee-Fu Noodles with Chives & Bean Sprouts

吉祥如意(桃胶红枣炖雪燕) Double-boiled Bird Nest with Peach Gum & Red Dates