

Ban Heng Group
of Restaurants

Ban Heng @ HarbourFront
#04-01 HarbourFront Centre
1 Maritime Square Singapore 099253
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Business Hours:

11.30am - 2.30pm (Lunch)
6.00pm - 10.00pm (Dinner)

Lunar New Year Spectacular Sets

庆功宴 ✦ 新春精选套餐

From 07/01/2021 till 28/02/2021 (Except 11 Feb 2021)

This Menu is not available for Reunion Lunch & Dinner on: 11 Feb 2021

此菜单不适用于11/02/2021年除夕团圆午宴和晚宴



恭喜发财

茶水,餐中与花生每位收费\$2.00
所有消费须另加服务费10%
和政府消费税7%

Chinese tea, pickles & towel per pax @ \$2.00
& all menu prices quoted subject to
10% Service Charge & 7% GST

For (供) 4 to 7 persons (人用)

\$39.80⁺⁺ Menu **F**

per person (min. 4 persons)

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

港式蒸游水笋壳鱼
Steamed Live Soon Hock Fish
with Superior Soya Sauce
in Hong Kong Style

奶油麦片虾球
Wok-fried King Prawns
with Cereal & Butter

发财花菇时蔬
Black Moss & Chinese Mushroom
with Seasonal Vegetables

干烧伊府面
Braised Ee-fu Noodles with Chives

奇异果籽龙眼香茅冻
Refreshing Lemon Grass Jelly
with Kiwi Seeds & Longan

\$49.80⁺⁺ Menu **G**

per person (min. 4 persons)

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

千岛酱银雪鱼
Deep-fried Cod Fish
with Thousand Island Sauce

十头鲍鱼烩花菇菠菜
Braised 10-Headed Abalone
with Chinese Mushrooms & Spinach

上汤花雕酒活虾
Poached Live Prawns with Chinese Wine
in Superior Stock

新春腊味荷叶饭
Fried Rice with Chinese Sausage
in Lotus Leaf

杨枝甘露
Cream of Mango with QQ Ball

\$59.80⁺⁺ Menu **H**

per person (min. 4 persons)

万兴三文鱼鱼生
Ban Heng Salmon Yusheng

潮州红烧大鲍翅
Braised Superior Shark's Fin
in Teochew Style

港蒸游水笋壳鱼
Steamed Live Soon Hock Fish
with Superior Soya Sauce
in Hong Kong Style

奶油麦片虾球
Wok-fried King Prawns
with Cereal & Butter

十头鲍鱼烩花菇菠菜
Braised 10-Headed Abalone
with Chinese Mushrooms & Spinach

干烧伊府面
Braised Ee-fu Noodles with Chives

金瓜芋泥
Sweetened Yam Paste with Pumpkin

\$69.80⁺⁺ Menu **J**

per person (min. 4 persons)

万兴三文鱼鱼生
Ban Heng Salmon Yusheng

潮州迷你佛跳墙
Mini Buddha Jump Over The Wall

潮州蒸斗鲳鱼
Steamed Pomfret in Teochew Style

鸿运卤鹅片
Braised Sliced Goose Meat in Teochew Style

十头鲍鱼烩花菇菠菜
Braised 10-Headed Abalone
with Chinese Mushrooms & Spinach

蟹肉扒伊府面
Braised Ee-fu Noodles with Crab Meat

花旗参炖雪蛤
Double-boiled Hashima
with American Ginseng