

Tel: 6278 0288 / 6278 1354

www.banheng.com.sg

# Lunar New Year Reunion Set Menus for 8pax



## 2021 除夕团圆宴八人套餐

## 11 Feb 2021 Lunch & Dinner

All prices quoted are subjected to 10% service charge & 7% GST  
 从 Menu AA (\$588) 至 Menu DD (\$998)  
 (Reunion Set Menu for 11 Feb 2021)  
 We will be closed on 12 Feb 2021 (1st day of Chinese New Year).  
 Business will resume on 13 Feb 2021 (2nd day of Chinese New Year).  
 本酒楼将于 12/02/2021 (正月初一) 休炉,  
 并在 13/02/2021 (正月初二) 开市大吉

### 2021 团圆饭

Reunion Dinner on  
11 Feb 2021

Two Sessions

**First Session 第一轮**

5.30pm to 7.30pm

**Second Session 第二轮**

8pm to 10pm

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 11/01/2021)

好消息 凡在 11 Jan 2021 之前全款买单的顾客每桌将获送 12 头装鲍鱼一罐

Chinese tea, pickles & towels  
茶水,花生,湿纸巾 @ \$2 每位

11 Feb 2021

**舞龙醒狮财神爷贺岁  
两场精彩表演**

Dragon Lion Dance & God of Fortune Performance for Reunion Dinner

**First Performance  
第一场表演 6pm**

**Second Performance  
第二场表演 8.30pm**

### Menu AA

**\$588++**

**合**

万兴三文鱼鱼生  
Ban Heng Salmon Yusheng

干贝蟹肉鱼翅  
Braised Shark's Fin  
with Dried Scallop & Crab Meat

港蒸活石斑鱼  
Steamed Live Sea Garoupa  
with Superior Soya Sauce  
in Hong Kong Style

药膳富贵炖香鸡  
Steamed Chicken  
with Chinese Herbs

发财潮州四宝素菜  
Braised Teochew Cabbage  
with Four Treasures & Black Moss

蜜汁醋香骨  
Wok-fried Spare Ribs  
with Honey Vinegar Sauce

花雕酒活虾  
Poached Live Prawns  
with Chinese Wine

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

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

### Menu BB

**\$628++**

**府**

万兴三文鱼鱼生  
Ban Heng Salmon Yusheng

干贝蟹肉鱼翅  
Braised Shark's Fin  
with Dried Scallop and Crab Meat

港蒸红斑鱼  
Steamed Red Garoupa with  
Superior Soya Sauce  
in Hong Kong Style

扣肉跟荷叶包  
Braised Pork Belly  
served with Deep-fried Bun

XO 雀巢绿玉带  
Sautéed Fresh Scallops & Vegetables  
with XO Sauce in Golden Nest

发财十头鲍鱼扒菠菜  
Braised 10-headed Abalone with Black  
Moss & Spinach

花雕酒活虾  
Poached Live Prawns  
with Chinese Wine

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

杨枝甘露  
Cream of Mango with QQ Balls

### Menu CC

**\$698++**

**团**

万兴双鱼捞生  
Ban Heng Yusheng  
with Salmon & Crispy Fish Skin

南乳全只烤乳猪  
Crispy Whole Suckling Pig

干贝蟹肉鱼翅  
Braised Shark's Fin  
with Dried Scallop and Crab Meat

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

XO 雀巢绿玉带  
Sautéed Fresh Scallops & Vegetables  
with XO Sauce in Golden Nest

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

发财十头鲍鱼扒菠菜  
Braised 10-headed Abalone with  
Black Moss & Spinach

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

金瓜芋泥  
Sweetened Yam Paste with Pumpkin

### Menu DD

**\$998++**

**圆**

万兴双鱼捞生  
Ban Heng Yusheng  
with Salmon & Crispy Fish Skin

开胃两小碟  
(日本黄瓜泰式海蜇丝, 花雕酒醉鸡片)  
Appetizers- Jelly Fish & Drunken Chicken

金陵全体乳猪  
Crispy Whole Suckling Pig

金鼎原盅佛跳墙  
(鲍翅, 四头鲍鱼, 蹄筋, 海参, 花胶,  
干贝, 花菇, 老母鸡)  
Ban Heng Famous  
Buddha Jump Over the Wall  
(Superior Shark's Fin, Four Headed Abalone,  
Tendons, Sea Cucumber, Fish Maw,  
Dried Scallop, Flower Mushroom, Chicken)

潮蒸斗鲳鱼  
Steamed Pomfret in Teochew Style

XO 雀巢虾球鲜玉带  
Sautéed Fresh Scallop & Prawns  
with XO Sauce in Golden Nest

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

金瓜芋泥  
Sweetened Yam Paste with Pumpkin