



Ban Heng @ Orchard Central
181 Orchard Central #11-01/02
Orchard Central, Singapore 238896
www.banheng.com.sg
Email: oc@banheng.com.sg

From 07/01/2021 till 28/02/2021 (EXCEPT 11 FEB 2021)

Lunar New Year Celebration Sets for 8pax

庆功宴 ✦ 新春宴特选8位用套餐

茶水,餐巾与花生每位收费\$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 prices quoted subject to
10% Service Charge & 7% GST

Tel: 6238 1516 / 6238 7816

Business Hours:

11.30am – 3.00pm (Lunch)

6.00pm - 10.30pm (Dinner)

Menu A

\$428⁺⁺

万兴三文鱼捞起
Ban Heng Salmon Lo Hei

蟹肉鱼翅

Braised Shark's Fin with Crab Meat

油浸笋壳鱼

Deep-fried Soon Hock Fish
with Superior Soya Sauce

金沙鸡

Roasted Chicken with
Crispy Garlic

发财潮州四宝素菜

Braised Teochew Cabbage
with Four Treasures & Black Moss

锅灼活虾

Poached Live Prawns

干烧伊府面

Braised Ee-fu Noodles with Chives

杨枝甘露

Cream of Mango with QQ Balls

Menu B

\$498⁺⁺

万兴三文鱼捞起
Ban Heng Salmon Lo Hei

瑶柱蟹肉鱼翅

Braised Shark's Fin Soup
with Crab Meat & Dried Scallop

港蒸游水龙虎斑

Steamed Live Sea Garoupa with Superior
Soya Sauce in Hong Kong Style

麻辣烧鸡

Roasted Chicken with Mala Sauce

发财十头鲍扒菠菜

Braised 10-Headed Abalone
with Black Moss & Spinach

蜜汁醋汁骨

Wok-fried Spare Ribs
With Honey Vinegar Sauce

药膳花雕酒活虾

Poached Live Prawns
with Chinese Wine & Herbs

干烧伊府面

Braised Ee-fu Noodles with Chives

杨枝甘露

Cream of Mango with QQ Balls

Menu C

\$598⁺⁺

万兴三文鱼捞起
Ban Heng Salmon Lo Hei

红烧鲍翅

Braised Superior Shark's Fin Soup
in Teochew Style

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

潮州卤水鹅片

Braised Sliced Goose Meats
with Exotic Spices in Teochew Style

发财十头鲍扒菠菜

Braised 10-Headed Abalone
with Black Moss & Spinach

金丝奶皇大虾球

Wok-fried King Prawns
with Cream & Butter

干烧伊府面

Braised Ee-fu Noodles with Chives

杨枝甘露

Cream of Mango with QQ Balls

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

此菜单不适用于 11 Feb 2021 午宴和晚宴

Menu D

\$698⁺⁺

万兴双鱼捞生

Ban Heng Yusheng
with Salmon & Crispy Fish Skin

南乳烤全乳猪

Crispy Whole Suckling Pig

干贝蟹肉鱼翅

Braised Shark's Fin Soup
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

金丝奶皇大虾球

Wok-fried King Prawns
with Cream & Butter

发财十头鲍扒菠菜

Braised 10-Headed Abalone with
Black Moss & Spinach

干烧伊府面

Braised Ee-fu Noodles with Chives

金瓜福果芋泥

Sweetened Yam Paste
with Pumpkin & Gingko Nuts

Menu E

\$938⁺⁺

万兴双鱼捞生

Ban Heng Yusheng
with Salmon & Crispy Fish Skin

五福临门大拼盘

Ban Heng Five Kinds of
Cold Dish Combination

金鼎原盅佛跳墙

(鲍翅, 三头鲍鱼, 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, Three Headed Abalone,
Tendons, Sea Cucumber, Fish Maw,
Dried Scallop, Flower Mushroom, Chicken)

当红烤全猪

BBQ Whole Suckling Pig

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

家乡炒面线

Fried Mian Xian in Homemade Style

金瓜福果芋泥

Sweetened Yam Paste
with Pumpkin & Gingko Nuts