



**Ban Heng @ Orchid Country Club**  
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**Business Hours:**

11:30am – 3:00pm (Lunch)

6:00pm – 10:00pm (Dinner)



# 庆功宴 ✦ 新春商务套餐 (最少两人)

## Lunar New Year Executive Sets (Minimum 2 pax)

**From 05/01/2023 ~ 5/02/2023**

(Not Available for Lunch &amp; Dinner on 21/01/2023)

**This Menu is not available Lunch & Dinner on:**  
此菜单不适用于 21<sup>ST</sup> January 2023 午宴和晚宴

**Menu F****\$58.80++**

Minimum 2 Persons

## 原粒鲍鱼捞起

Ban Heng Whole Abalone Yusheng

## 高汤瑶柱蟹肉烩鱼翅

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

## 虾子浓金汁煎鳕鱼件

Pan Fried Cod Fish With Ebiko  
in Pumpkin Sauce

## 雀巢蜜汁叉烧

Barbeque Pork With Honey Rice Nets

## 蟹肉瑶柱蛋白炒饭

Fried Rice with Dried Scallop,  
Crab Meat & Egg White

## 冰镇龙眼豆腐花

Chilled Longan with Soya Bean Curd

**Menu G****\$68.80++**

Minimum 2 Persons

## 原粒鲍鱼捞起

Ban Heng Whole Abalone Yusheng

## 椰盅三品

(海参鱼鳔酸辣羹, 焗化油条, 青椰水)  
Whole Coconut Combination -Hot and Sour Soup Sea  
Cucumber and Fish Maw Served with glass of Coconut  
water and Crispy Dough Filter

## 南乳去骨乳猪件

Roasted Boneless Suckling Pig

## 黑白松露菌油西施炒带子

Sautéed Scallop with Egg White in Black & White  
Truffle Oil

## XO酱龙虾仔焖面薄

Braised Mee Pok with Baby Lobster in XO Sauce

## 金瓜福果芋泥

Sweetened Taro Paste With Ginkgo Nut and  
Pumpkin Sauce**Menu H****\$78.80++**

Minimum 2 Persons

## 原粒鲍鱼捞起

Ban Heng Whole Abalone Yusheng

## 花菇鱼鳔海参蟹肉胡椒汤

White Pepper Soup with Chinese Mushroom Fish  
Maw Crab Meat, & Sea Cucumber

## XO酱鲜芦笋炒虾球

Sautéed Prawn with Asparagus &amp; XO Sauce

## 古法蒸鳕鱼件

Steam Cod Fish With Tradition Method

## 白松露油滑子菇蟹肉焖伊面

Braised Ee Fu Noodles with Shimeji Mushroom &  
Crabmeat in White Truffle Oil

## 冰镇椰皇冰淇淋黑糯米

Chilled Young Coconut with Ice Cream Black  
Glutinous Rice**Menu J****\$98.80++**

Minimum 2 Persons

## 原粒鲍鱼捞起

Ban Heng Whole Abalone Yusheng

## 秘制迷你佛跳墙

Mini Buddha Jump Over the Wall

## 麒麟玉树鸡

Steamed Boneless Chicken with  
Ham & Vegetable

## 栗子芋头焖雪鱼

Braised Deep Fried Cod Fish with  
Chestnut and Yam

## XO 龙虾仔滑子菇焖伊面

Braised Ee Fu Noodles with Shimeji  
Mushroom & Baby Lobster

## 桃胶红枣炖雪燕

Double-boiled Red Date  
Peach Gum & Bird Nets