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Business Hours:

11:30am - 3:00pm (Lunch)

6:00pm - 10:00pm (Dinner)

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

## Lunar New Year Celebration Sets

### 庆功宴 ✦ 新春宴特选套餐

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

此菜单不适用于 11 Feb 2021 午宴和晚宴

For 8 Persons 供八位用

茶水,餐中与花生每位收费\$3.00,  
所有消费须另加服务费10%  
和政府消费税7%

Chinese tea, pickles & towel per pax @ \$3.00  
& all menu prices quoted subject to  
10% Service Charge & 7% GST

#### Menu A

**\$518++**



万兴三文鱼鱼生

Ban Heng Salmon Yusheng

干贝蟹肉鱼翅

Braised Shark's Fin  
with Crabmeat  
& Shredded Dried Scallop

清蒸金目鲈

Steamed Live Seabass  
with Superior Sauce

南乳一品吊烧鸡

Fermented Beancurd Marinated  
Roasted Chicken

蚝皇北菇扒西兰花

Braised Chinese Mushroom &  
Broccoli in Oyster Sauce

鸡油花雕灼生虾

Poached Live Prawns  
with Chinese Wine & Chicken Stock

韭黄银芽干烧伊面

Braised Ee-fu Noodles with Chives &  
Bean Sprouts

西米杨枝甘露

Cream of Mango with Sago  
& QQ Balls

#### Menu B

**\$568++**



万兴三文鱼鱼生

Ban Heng Salmon Yusheng

干贝蟹肉鱼翅

Braised Shark's Fin  
with Crabmeat  
& Shredded Dried Scallop

港蒸游水龙虎斑

Steamed Live Dragon-tiger Garoupa  
with Superior Soya Sauce  
in Hong Kong Style

南乳一品吊烧鸡

Fermented Beancurd Marinated  
Roasted Chicken

十头金鲍花菇菠菜

Braised 10-headed Abalone with  
Flower Mushroom & Spinach

西兰花川式虾球

Sautéed Prawns with Broccoli  
in Szechuan Sauce

腊味荷叶饭

Fried Rice with Cure Wax Meat  
in Lotus Leaf

西米杨枝甘露

Cream of Mango  
with Sago & QQ Balls

#### Menu C

**\$688++**



万兴三文鱼鱼生

Ban Heng Salmon Yusheng

上汤红烧中鲍翅

Braised Superior Shark's Fin  
in Superior Stock

港蒸游水笋壳鱼

Steamed Live Soon Hock Fish  
with Superior Soya Sauce  
in Hong Kong Style

挂炉脆皮烧鸭

Crispy Roasted Duck

XO酱带子虾球西兰花

Sautéed Fresh Scallops & Prawns  
with Broccoli topped with XO Sauce

十头金鲍北菇菠菜

Braised 10-headed Abalone with  
Chinese Mushroom & Spinach

腊味荷叶饭

Fried Rice with Cure Wax Meat  
in Lotus Leaf

金瓜芋泥

Sweetened Yam Paste with Pumpkin

#### Menu D

**\$788++**



万兴鲍鱼捞生

Ban Heng Abalone Yusheng

南乳烤全乳猪

Crispy Whole Suckling Pig

上汤红烧大鲍翅

Braised Superior Shark's Fin  
in Superior Stock

清蒸海红斑

Steamed Red Garoupa Fish  
with Superior Soya Sauce

XO酱带子虾球西兰花

Sautéed Fresh Scallops & Prawns  
with Broccoli topped with XO Sauce

十头金鲍花菇菠菜

Braised 10-headed Abalone with  
Flower Mushroom & Spinach

腊味荷叶饭

Fried Rice with Cure Wax Meat  
in Lotus Leaf

金瓜芋泥

Sweetened Yam Paste with Pumpkin

#### Menu E

**\$1088++**



万兴鲍鱼捞生

Ban Heng Abalone Yusheng

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

南乳烤全乳猪

Crispy Whole Suckling Pig

大长今人参鸡煲鲍翅

Braised Superior Shark's Fin,  
Whole Chicken with Ginseng served in  
Claypot in Korea Style

潮蒸斗鲳鱼

Steamed Pomfret in Teochew Style

上汤牛油焗龙虾

Bake Live Lobster with Butter & Cream in  
Thick Superior Stock

鲍汁松菇焗伊面

Braised Ee-fu Noodles with Pine  
Mushrooms in Abalone Sauce

养颜桃胶红枣炖雪燕

Double-boiled Bird Nest  
with Peach Gum & Red Dates