



### CUPID 爱神丘比特宴

**\$638** Nett for 10 persons per table  
(Mon to Thu, excluding Eve of PH & PH)

**\$988** Nett for 10 persons per table  
(Fri to Sun, Eve & Public Holidays)

**四季平安大拼盘**  
Four Kinds of Cold Dish Combination

**干贝蟹肉鱼翅**  
Braised Shark's Fin Soup with Dried Scallop and Crabmeat

**港式蒸游水金目鲈**  
Steamed Live Seabass with Superior Soya Sauce in Hong Kong Style

**扣肉伴荷叶包**  
Braised Pork With Steam Lotus Bun

**虾饼伴烧鸡**  
Roasted Chicken served with Prawn Crackers

**锅灼游水活虾**  
Poached Live Prawns

**北菇扒菠菜**  
Braised Chinese Mushroom with Spinach

**韭皇甫鱼焖伊面**  
Braised Ee-fu Noodles with Chives and Mushrooms

**奇异果籽龙眼什果冻**  
Refreshing Kiwi Seeds Jelly with Longan & Fruit Cocktail

### VENUS 维纳斯女神宴

**\$738** Nett for 10 persons per table  
(Mon to Thu, excluding Eve of PH & PH)

**\$1088** Nett for 10 persons per table  
(Fri to Sun, Eve & Public Holidays)

**五福临门大拼盘**  
Five Kinds of Cold Dish Combination

**干贝蟹肉鱼翅**  
Braised Shark Fin Soup With Dried Scallop & Crab Meat

**港式蒸游水龙虎斑**  
Steamed Live Sea Garoupa with Superior Soya Sauce in Hong Kong Style

**蜜汁醋香排骨**  
Wok-fried Spare Ribs with Honey Vinegar Sauce

**原粒十头鲍鱼北菇时蔬**  
Braised Whole Abalone (10 Headed) with Chinese Mushroom & Vegetables

**荷叶药膳炖香鸡**  
Braised Chicken with Chinese Herbs in Fragrant Lotus Leaf

**花雕酒锅灼活虾**  
Steamed Live Prawns with Chinese Wine

**韭皇甫鱼焖伊面**  
Braised Ee-fu Noodles with Chives and Mushrooms

**莲子百合红豆汤**  
Lotus Seed & Lily Red Bean Soup

### ETERNITY 天长地久宴

**\$838** Nett for 10 persons per table  
(Mon to Thu, excluding Eve of PH & PH)

**\$1188** Nett for 10 persons per table  
(Fri to Sun, Eve & Public Holidays)

**龙虾乳猪大拼盘**  
Lobster & Suckling Pig Cold Dish Combination

**高汤瑶柱蟹肉烩鱼翅**  
Shark's Fin Soup with Shredded Dried Scallop & Crabmeat

**港式蒸游水龙虎斑**  
Steamed Live Sea Garoupa with Superior Soya Sauce in Hong Kong Style

**雀巢XO西兰花玉带**  
Sautéed Scallops with Broccoli in XO Sauce

**劲蒜吊烧鸡伴虾饼**  
Roasted Chicken with Garlic served with Prawn Crackers

**原粒十头鲍鱼北菇时蔬**  
Braised Whole Abalone (10 Headed) with Chinese Mushroom & Vegetables

**花旗参杞子上汤活虾**  
Poached Live Prawns with American Ginseng & Wolfberries in Superior Stock

**韭皇甫鱼焖伊面**  
Braised Ee-fu Noodles with Chives and Mushrooms

**金瓜福果芋泥**  
Sweetened Yam Paste with Pumpkin & Gingko Nuts

### GRANDEUR 金碧迎婚宴

**\$1038** Nett for 10 persons per table  
(Mon to Thu, excluding Eve of PH & PH)

**\$1388** Nett for 10 persons per table  
(Fri to Sun, Eve & Public Holidays)

**龙虾六彩大拼盘**  
Lobster Six Cold Dish Combination

**高汤瑶柱蟹肉烩鱼翅**  
Shark's Fin Soup with Shredded Dried Scallop & Crabmeat

**港式蒸游水笋壳鱼**  
Steamed Live Marble Goby with Superior Soya Sauce in Hong Kong Style

**脆皮碳烤乳猪**  
Crispy Suckling Pig

**潮州卤水鹅片**  
Braised Sliced Goose Meat with Chef's Special Sauce

**原粒六头鲍鱼北菇时蔬**  
Braised Whole Abalone (6 Headed) with Chinese Mushroom & Vegetables

**黄金大虾球**  
Wok-fried King Prawns with Salted Egg Yolk

**海鲜炒面线**  
Fried Mian Xian with Seafood

**桃胶红枣炖雪燕**  
Double-boiled Red Date Peach Gum & Bird Nets

### ENDLESS LOVE 永浴爱河宴

**\$1238** Nett for 10 persons per table  
(Mon to Thu, excluding Eve of PH & PH)

**\$1588** Nett for 10 persons per table  
(Fri to Sun, Eve & Public Holidays)

**脆皮碳烤乳猪**  
Crispy Suckling Pig

**潮州大鲍翅**  
Braised Superior Shark's Fin Soup in Teochew Style

**潮式泗水斗鲷**  
Steamed Pomfret in Teochew Style

**雀巢XO西兰花玉带**  
Sautéed Scallops with Broccoli in XO Sauce

**海参栗子焖鸭**  
Braised Whole Duck with Sea cucumber & Chestnuts

**双味大虾球**  
(黄金蛋黄酱/日式芥末酱)  
King Prawns cooked in two way (Salted Egg Yolk & Wasabi Mayo)

**原粒六头鲍鱼北菇时蔬**  
Braised Whole Abalone (6 Headed) with Chinese Mushroom & Vegetables

**海鲜黑松露炒饭**  
Black Truffle Fried Rice With Seafood

**花旗参炖雪蛤**  
Double-boiled Hasma with American Ginseng

## Our Wedding Package include:

- ❖ Sumptuous 8 or 9-course Cantonese cuisine prepared by our renowned master chefs
- ❖ Free flow of Beer & Red Wine from first course till last course of menu served (minimum 100 pax)
- ❖ Free flow Soft Drinks & Chinese Tea till last course of the menu is served
- ❖ Complimentary Hand Towels & Pickles
- ❖ Chocolate in decorative box for every guest
- ❖ Waiver of Corkage duty paid hard liquor & wine
- ❖ Free Wedding Invitation Card (printing of inserts is included) for 75% of the confirmed guests
- ❖ Exclusive romantic laser lighting system with crystal effect
- ❖ An intricately designed multi-tier model wedding cake
- ❖ Champagne fountain with Complimentary of one bottle Champagne for toasting
- ❖ An elegantly designed guest's book
- ❖ Bridal Changing room available
- ❖ Fifty percent discount for 10 persons food tasting upon confirmation with T&C Apply
- ❖ Wedding march in with romantic music with smoke & bubble effect
- ❖ Elegant seat covers to enhance the ambience of the venue
- ❖ All prices quoted are inclusive of 10% Service Charge & Prevailing GST
- ❖ Complimentary One night stay in Deluxe Room for booking minimum 250Pax



## 萬興酒樓集團

BAN HENG GROUP OF RESTAURANTS

[www.banheng.com.sg](http://www.banheng.com.sg)



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