

**Ban Heng @ HarbourFront**

#04-01 HarbourFront Centre
1 Maritime Square
Singapore 099253
Fax: 6278 6080
Email: pavilion@banheng.com.sg

**Tel: 6278 0288
6278 1354**

Business Hours:
11.30am - 2.30pm (Lunch)
6.00pm - 10.00pm (Dinner)



From 19/01/19 till 19/02/19 (EXCEPT 02, 03, 04 Feb 2019)

Lunar New Year Celebration Sets

庆功宴 ✦ 新春宴特选套餐

This Menu is not available Lunch & Dinner on: 02,03 & 04 Feb 2019

此菜单不适用于02, 03 & 04 Feb 2019 午宴和晚宴

For 10 Persons 供十位用

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

Menu B 春

\$488 ++

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

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

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

虾饼吊烧鸡
Roasted Chicken
served with Prawn Crackers

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 C 纳

\$588 ++

万兴三文鱼鱼生
Ban Heng Salmon Yusheng

红烧大鲍翅
Braised Superior 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 Steamed Bun

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

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

上汤花雕酒活虾
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 D 福

\$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
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

发财十头鲍扒菠菜
Braised 10-Headed Abalone
& Black Moss with 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 E 宴

\$938 ++

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)
Appetizers- Jelly Fish & Drunken Chicken

南乳烤全乳猪
Crispy Whole Suckling Pig

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)

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

花旗参炖雪蛤
Double-boiled Hashima
with American Ginseng

Menu A 迎

\$418 ++

万兴三文鱼鱼生
Ban Heng Salmon Yusheng

蟹肉鱼翅
Braised Shark's Fin with Crab Meat

港蒸西曹鱼
Steamed Live Seabass
with Superior Sauce
in Hong Kong Style

虾饼吊烧鸡
Roasted Chicken served
with Prawn Crackers

发财潮州素菜
Braised Teochew Cabbage
with Black Moss

锅灼活虾
Poached Live Prawns

干烧伊府面
Braised Ee-fu Noodles with Chives

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