



Ban Heng @ HarbourFront
 #04-01 HarbourFront Centre
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Business Hours:
 11.30am - 2.30pm (Lunch)
 6.00pm - 10.00pm (Dinner)

Lunar New Year Spectacular Sets

庆功宴 ✦ 新春精选套餐

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

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

此菜单不适用于年除夕团圆午宴和晚宴以及02, 03 Feb 2019 晚宴



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 menu prices quoted subject to
 10% Service Charge & 7% GST

For (供) 4 to 7 persons (人用)

\$39.80⁺⁺ Menu F

per person (min. 4 persons)

万兴三文鱼鱼生
 Ban Heng Salmon Yusheng

瑶柱蚧肉鱼翅
 Braised Shark's Fin
 with Dried Scallop & Crab Meat

港式蒸游水笋壳鱼
 Steamed Live Soon Hock Fish
 with Superior Soya Sauce
 in Hong Kong Style

奶油麦片虾球
 Wok-fried King Prawns
 with Cereal & Butter

发财豆枝时蔬
 Black Moss & Bean Curd Skin
 With Seasonal Vegetables

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

\$49.80⁺⁺ Menu G

per person (min. 4 persons)

万兴三文鱼鱼生
 Ban Heng Salmon Yusheng

瑶柱蚧肉鱼翅
 Braised Shark's Fin
 with Dried Scallop & Crab Meat

千岛酱银雪鱼
 Deep-fried Cod Fish
 with Thousand Island Sauce

十头鲍鱼烩花菇菠菜
 Braised 10-Headed Abalone
 with Chinese Mushrooms & Spinach

锅灼活虾
 Poached Live Prawns

新春腊味荷叶饭
 Fried Rice with Chinese Sausage
 in Lotus Leaf

杨枝甘露
 Cream of Mango with QQ Ball

\$59.80⁺⁺ Menu H

per person (min. 4 persons)

万兴三文鱼鱼生
 Ban Heng Salmon Yusheng

潮州红烧大鲍翅
 Braised Superior Shark's Fin
 in Teochew Style

港蒸游水笋壳鱼
 Steamed Live Soon Hock Fish
 with Superior Soya Sauce
 in Hong Kong Style

奶油麦片虾球
 Wok-fried King Prawns
 with Cereal & Butter

十头鲍鱼烩花菇菠菜
 Braised 10-Headed Abalone
 with Chinese Mushrooms & Spinach

干烧伊府面
 Braised Ee-fu Noodles with Chives

金瓜芋泥
 Sweetened Yam Paste with Pumpkin

\$69.80⁺⁺ Menu J

per person (min. 4 persons)

万兴三文鱼鱼生
 Ban Heng Salmon Yusheng

潮州迷你佛跳墙
 Mini Buddha Jump Over The Wall

潮州蒸斗鲳鱼
 Steamed Pomfret in Teochew Style

鸿运卤鹅片
 Braised Sliced Goose Meat in Teochew Style

十头鲍鱼烩花菇菠菜
 Braised 10-Headed Abalone
 with Chinese Mushrooms & Spinach

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