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Business Hours:

11:30am – 3:00pm (Lunch)

6:00pm – 10:00pm (Dinner)

From 08/01/2020 till 09/02/2020 (EXCEPT 24 Jan 2020)

## Lunar New Year Celebration Sets

### 庆功宴 ✦ 新春宴特选套餐

This Menu is not available Lunch & Dinner on: 24 Jan 2020

此菜单不适用于 24 Jan 2020 午宴和晚宴

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<sup>++</sup>**



万兴三文鱼鱼生

Ban Heng Salmon Yusheng

竹笙金菇鱼鳔翅

Braised Shark's Fin  
with Bamboo Pith, Fish Maw &  
Golden Needle Mushrooms

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

红枣茶汤圆

Rice Ball in Sweetened  
Red Date Soup

#### Menu B

**\$568<sup>++</sup>**



万兴三文鱼鱼生

Ban Heng Salmon Yusheng

竹笙金菇鱼鳔翅

Braised Shark's Fin  
with Bamboo Pith, Fish Maw &  
Golden Needle Mushrooms

港蒸游水龙虎斑

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

十头金鲍花菇菠菜

Braised 10-headed Abalone with  
Flower Mushroom & Spinach

南乳一品吊烧鸡

Fermented Beancurd Marinated  
Roasted Chicken

西兰花川式虾球

Sautéed Prawns with Broccoli  
in Szechuan Sauce

生炒腊味糯米饭

Fried Glutinous Rice  
with Cure Wax Meat

红枣茶汤圆

Rice Ball in Sweetened  
Red Date Soup

#### Menu C

**\$688<sup>++</sup>**



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酱带子西兰花

Sautéed Fresh Scallops & Broccoli  
with XO Sauce

十头金鲍北菇菠菜

Braised 10-headed Abalone with  
Chinese Mushroom & Spinach

生炒腊味糯米饭

Fried Glutinous Rice  
with Cure Wax Meat

红枣茶汤圆

Rice Ball in Sweetened  
Red Date Soup

#### Menu D

**\$788<sup>++</sup>**



万兴鲍鱼捞生

Ban Heng Abalone Yusheng

南乳烤全乳猪

Crispy Whole Suckling Pig

上汤红烧中鲍翅

Braised Superior Shark's Fin  
in Superior Stock

清蒸海红斑

Steamed Red Groupa Fish  
with Superior Soya Sauce

XO酱带子西兰花

Sautéed Fresh Scallops & Broccoli  
with XO Sauce

十头金鲍花菇菠菜

Braised 10-headed Abalone with  
Flower Mushroom & Spinach

生炒腊味糯米饭

Fried Glutinous Rice  
with Cure Wax Meat

金瓜芋泥

Sweetened Yam Paste with Pumpkin

#### Menu E

**\$1088<sup>++</sup>**



万兴鲍鱼捞生

Ban Heng Abalone Yusheng

海蜇拌家乡焗蹄

Marinate Jelly Fish combined  
with Sliced Pork Shank

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

鲍汁松菇焖伊面

Braised Ee-fu Noodles with Pine  
Mushrooms in Abalone Sauce

红莲炖雪蛤雪梨

Double-boiled Hashima with Snow Pear,  
Red Dates & Lotus Seeds