

# Lunar New Year Reunion Set Menus for 10pax



## 2020 除夕团圆宴十人套餐 24 Jan 2020 Lunch & Dinner

All prices quoted are subjected to 10% service charge & 7% GST

从 Menu AA (\$638++) 至 Menu DD (\$1088++)  
 (Reunion Set Menu for 24 Jan 2020)

We will be closed on 25 Jan 2020 (1st day of Chinese New Year).  
 Business will resume on 26 Jan 2020 (2nd day of Chinese New Year)  
 本酒楼将于 25/01/2020 (正月初一) 休炉,  
 并在 26/01/2020 (正月初二) 开市大吉

### @ Restaurant 酒楼内

2020 团圆饭  
 24 Jan 2020  
 Two Sessions for  
 Reunion Dinner  
**First Session 第一轮**  
 5.30pm to 7.30pm  
**Second Session 第二轮**  
 8pm to 10pm

Remark: Down payment  
 deposit of \$200 per table  
 shall be paid for guarantee  
 of reservation

确认订位以收到定金为准  
 每桌 \$200 定金

Chinese tea, pickles & towels  
 茶水, 花生, 湿纸巾 @ \$3 每位

24 Jan 2020  
**舞龙醒狮财神爷贺岁  
 两场精彩表演**

Dragon Lion Dance & God  
 of Fortune Performance for  
 Reunion Dinner  
**First Performance**  
 第一场表演 6pm

**Second Performance**  
 第二场表演 8.30pm

Menu AA  
**\$638++** **合**

- 万兴三文鱼鱼生  
Ban Heng Salmon Yusheng
- 竹笙鱼鳔蟹肉鱼翅  
Braised Shark's Fin with Bamboo  
Pith, Fish Maw & Crab Meat
- 港蒸游水龙虎斑  
Steamed Live Dragon-tiger  
Garoupa with Superior Soya Sauce  
in Hong Kong Style
- 当红脆皮烧鸡  
Crispy Roasted Chicken
- 海参冬菇西兰花  
Braised Sea Cucumber with  
Chinese Mushroom & Broccoli
- 花雕酒杞子活虾  
Poached Live Prawns  
with Wolf Berries & Chinese Wine
- 腊味荷叶饭  
Fried Rice with Chinese Sausage  
in Lotus Leaf
- 红枣八宝茶汤圆  
Sweetened Rice Ball with Eight  
Treasures Soup & Red Dates

Menu BB  
**\$688++** **府**

- 万兴三文鱼鱼生  
Ban Heng Salmon Yusheng
- 珊瑚鱼鳔蟹肉鱼翅  
Braised Shark's Fin with Fish Maw,  
Egg White and Crab Meat
- 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
- 发财十头鲍鱼扒菠菜  
Braised 10-headed Abalone with Black  
Moss & Spinach
- 腊味荷叶饭  
Fried Rice with Chinese Sausage  
in Lotus Leaf
- 红枣八宝茶汤圆  
Sweetened Rice Ball with Eight  
Treasures Soup & Red Dates

Menu CC  
**\$788++** **团**

- 万兴双鱼捞生  
Ban Heng Yusheng  
with Salmon & Crispy Fish Skin
- 南乳全体烤乳猪  
Crispy Whole Suckling Pig
- 蟹肉蟹黄天使翅  
Braised Shark's Fin  
with Crab Meat & Crab Roe
- 清蒸海红斑  
Steamed Red Garoupa Fish  
with Superior Soya Sauce
- XO 酱带子西兰花  
Sautéed Fresh Scallops & Broccoli  
with XO Sauce
- 发财十头鲍鱼扒菠菜  
Braised 10-headed Abalone with  
Black Moss & 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 DD  
**\$1088++** **圆**

- 万兴双鱼捞生  
Ban Heng Yusheng  
with Salmon & Crispy Fish Skin
- 金陵片皮烤乳猪  
Crispy Whole Suckling Pig
- 宝鼎精装佛跳墙  
(鲍翅, 四头鲍鱼, 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, Four Headed Abalone,  
Tendons, Sea Cucumber, Fish Maw,  
Dried Scallop, Flower Mushroom, Chicken)
- 二度黑椒油条炒猪件  
Suckling Pig Second Cook –  
Wok-fried with You Tiao in Black Pepper Sauce
- 潮蒸斗鲳鱼  
Steamed Pomfret in Teochew Style
- 黄金咸蛋虾球  
Crispy-fried Prawn with Salted Egg Yolk
- 鲍鱼汁焖伊面  
Braised Ee-fu Noodles with Abalone Sauce
- 红莲人参炖雪蛤  
Double-boiled Hashima with Ginseng,  
Red Dates & Lotus Seeds