



**Ban Heng @ Orchid Country Club**  
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# Happy Birthday



Chinese Tea, Pickles & Towel (茶水, 花生, 湿纸巾) @ \$3++ per pax  
All prices quoted are subject to 10% service charge & 7% GST

## Menu A \$598<sup>++</sup>

敬送姜山子母蟠桃

Chef Special Handmade  
Longevity Pink Birthday Buns

金汤鸡丝三宝翅

Braised Shark's Fin with Shredded  
Chicken & Three Treasures in Pumpkin Stock

清蒸游水龙虎斑

Steamed Live Dragon-tiger Garoupa  
with Superior Soya Sauce

挂炉脆皮烧鸭  
Crispy Roasted Duck

西兰花奶香咸蛋虾球

Crispy-fried Prawn with  
Broccoli & Salted Egg Yolk

原粒干贝花菇扣津白

Braised Whole Dry Scallop  
with Flower Mushroom & Tian Jin Cabbage

鹌蛋海鲜长寿面线

Wok - fried Mian Xian  
with Quail Eggs in Seafood Gravy

冰糖雪耳炖万寿果

Double-boiled Papaw  
with Snow fungus & Rock Candy

## Menu B \$788<sup>++</sup>

敬送姜山子母蟠桃

Chef Special Handmade  
Longevity Pink Birthday Buns

金汤红烧中鲍翅

Braised Superior Shark's Fin  
in Pumpkin Stock

清蒸游水笋壳鱼

Steamed Live Soon Hock Fish  
with Superior Soya Sauce

金沙片皮烤乳猪

Crispy Whole Suckling Pig

西兰花川式炒带子

Sautéed Scallop with Broccoli  
In Szechuan Sauce

二度黑椒油条炒猪件

Suckling Pig Second Cook –  
Wok-fried with You Tiao in Black Pepper Sauce

十头金鲍鱼鰆扣津白

Braised 10-headed Abalone with  
Fish Maw & Tian Jin Cabbage

鹌蛋海鲜长寿面线

Wok - fried Mian Xian  
with Quail Eggs in Seafood Gravy

南北杏红枣炖雪耳雪梨

Double-boiled Snow Fungus  
with Pear & Almond

## Menu C \$1088<sup>++</sup>

敬送姜山子母蟠桃

Chef Special Handmade  
Longevity Pink Birthday Buns

海蜇拌家乡焗蹄

Marinated 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, Chicken  
with Ginseng in Korea Style  
served in Claypot

潮蒸斗鲳鱼

Steamed Pomfret in Teochew Style

澳洲芦笋炒鲜淮山

Sautéed Australia Asparagus with Chinese Yam

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

供十位用  
For 10 Persons

