



2024 除夕团圆宴10人套餐

CNY Reunion Set Menus for 10pax

9th Feb 2024 Lunch & Dinner

@ Restaurant 酒楼内



Early Bird
“三重促销”
Trio Promotion

好消息!!!

午餐将享有 **双倍** 三重促销

(1) \$100 OFF!!

(2) 免费12头鲍鱼1罐

(3) 价值\$118优质红酒一瓶
促销价值高达\$288

Promotion Valid Till 7/1/2024 (**此礼品只限带走)

2024除夕团圆饭

Reunion Set Menu

Early Bird
“三重促销” X 2
Trio Promotion

**Double Early Bird Promotion
Apply On Lunch Only

One Session Reunion Lunch
11.30pm to 1.30pm

Two Session Reunion Dinner
First Session 第一轮 5.30pm to 7.30pm
Second Session 第二轮 8pm to 10pm

确认订位以收到全额付款为准

Promotion Only Valid For

Full Payment Guest Before 7/1/2024

Remark: Full payment shall be paid
for guarantee of reservation

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

** Apply On Dinner Only

We will be closed on 10th Feb 2024 (1st day of CNY).
Business will resume on 11th Feb 2024 (2nd day of CNY)
本酒楼将于 10/02/2024 (正月初一) 休炉,
并在 11/02/2024 (正月初二) 开市大吉

Menu AA

\$888⁺⁺

\$100 OFF!!!
Valid Till 7/1/2024

万兴发财原粒鲍鱼捞生

Ban Heng Prosperity
with Whole Abalone Lo Hei

高汤瑶柱蟹肉烩鱼翅

Braised Shark's Fin Soup
with Shredded Dried Scallop & Crabmeat

港蒸游水龙虎斑

Steamed Live Sea Garoupa Fish with Superior Soya
Sauce in Hong Kong Style

当红吊烧鸡伴虾饼

Crispy Roasted Chicken with Cracker

金盏甜椒荔枝虾球

Sautéed De Shell King Prawn with
Lychee and Capsicum

蚝豉发财十头鲍鱼扒菠菜

Braised 10-headed Abalone with
Black Moss, Dried Oyster & Spinach

新春腊味荷叶饭

Fried Rice with Chinese Sausage in Lotus Leaf

冰镇桃胶红枣白果清汤

Chilled Double Boiled Peach Gum Red Date
& Gingko Nut Sweet Soup

Menu BB

\$998⁺⁺

\$100 OFF!!!
Valid Till 7/1/2024

万兴发财原粒鲍鱼捞生

Ban Heng Prosperity
with Whole Abalone Lo Hei

高汤瑶柱蟹肉烩鱼翅

Braised Shark's Fin Soup
with Shredded Dried Scallop & Crabmeat

港蒸游水笋壳鱼

Steamed Live Marble Goby with
Superior Soya Sauce in Hong Kong Style

南乳全只烤乳猪

Crispy Whole Suckling Pig

金盏甜椒荔枝虾球

Sautéed De Shell King Prawn with
Lychee and Capsicum

蚝豉发财十头鲍鱼扒菠菜

Braised 10-headed Abalone with
Black Moss, Dried Oyster & Spinach

韭皇鲍鱼汁鱼片焖伊面

Braised Ee-fu Noodles Sliced Fish Chive with
Abalone Sauce

椰汁福果芋泥

Sweetened Yam Paste Gingko Nut with
Coconut Milk

Menu CC

\$1488⁺⁺

\$100 OFF!!!
Valid Till 7/1/2024

万兴发财原粒鲍鱼捞生

Ban Heng Prosperity
with Whole Abalone Lo Hei

万兴宝鼎精装佛跳墙

(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)

港蒸游水笋壳鱼

Steamed Live Marble Goby with
Superior Soya Sauce in Hong Kong Style

南乳全体烤乳猪

Crispy Whole Suckling Pig

XO 酱虾球西兰花

Sautéed De-shelled King Prawns with Broccoli XO Sauce

韭皇鲍鱼汁带子焖伊面

Braised Ee-fu Noodles Fresh Scallop, Chives with
Abalone Sauce

冰镇桃胶红枣白果雪燕

Chilled Double Boiled Peach Gum Red Date,
Bird Nets & Gingko Nut Sweet Soup

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

• Menu prices quoted subject to 10% Service Charge & Prevailing GST

* 所有消费须另加服务费10%和现行消费税

CNY Reunion Grand Ballroom Set Menus for 10pax

胡姬乡村俱乐部宴会厅 2024 除夕千人团圆宴十人套餐

9th February 2024 Reunion Dinner

@ Orchid Country Club Grand Ballroom

(1) \$100 OFF!!

(2) Free 12头鲍鱼1罐

(3) 价值\$118优质红酒一瓶

Perks Worth More Than \$288

(**此礼品只限带走)

Early Bird
“三重促销”
Trio Promotion

Valid Till 7/1/2024



Menu GBA

\$838++

\$100 OFF!!!

Valid Till 7/1/2024

万兴发财三文鱼捞生

Ban Heng Prosperity Lo Hei with Salmon Fish

高汤瑶柱蟹肉烩鱼翅

Braised Shark Fin Soup
with Shredded Dried Scallop & Crabmeat

港蒸游水龙虎斑

Steamed Live Sea Garoupa Fish with Superior Soya
Sauce in Hong Kong Style

帝皇药膳鸡

Braised Chicken with Herbal

花雕药膳上汤活虾

Poach Live Prawn with Chinese Herbal
in Superior Soup

发财十头鲍鱼扒菠菜

Braised 10-headed Abalone with
Black Moss, Spinach

新春腊味荷叶饭

Fried Rice with Chinese Sausage in Lotus Leaf

冰镇桃胶红枣白果清汤

Chilled Double Boiled Peach Gum Red Date
& Ginkgo Nut Sweet Soup

Menu GBB

\$938++

\$100 OFF!!!

Valid Till 7/1/2024

万兴发财三文鱼捞生

Ban Heng Prosperity Lo Hei with Salmon Fish

高汤瑶柱蟹肉烩鱼翅

Braised Shark's Fin Soup
with Shredded Dried Scallop & Crabmeat

港蒸游水笋壳鱼

Steamed Live Marble Goby with
Superior Soya Sauce in Hong Kong Style

南乳全只烤乳猪

Crispy Whole Suckling Pig

花雕药膳上汤活虾

Poach Live Prawn with Chinese Herbal
in Superior Soup

发财十头鲍鱼扒菠菜

Braised 10-headed Abalone with
Black Moss & Spinach

韭皇鲍鱼汁焖伊面

Braised Ee-fu Noodles with Chives & Abalone Sauce

冰镇桃胶红枣白果清汤

Chilled Double Boiled Peach Gum Red Date
& Ginkgo Nut Sweet Soup

2024 除夕千人团圆宴

Reunion Set Dinner

9th Feb 2024

只限一轮 @胡姬乡村俱乐部宴会厅

Only ONE Session

@ Orchid Country Club Grand Ballroom

6pm Sharp to 8pm

确认订位以收到全额付款为准

Promotion Only Valid For

Full Payment Guest Before 7/1/2024

Remark: Full payment shall be paid for
guarantee of reservation

舞龙醒狮财神爷贺岁精彩表演

Dragon Lion Dance & God of Fortune
Performance for Reunion Dinner

Chinese tea, pickles & towels

@ \$3++ per pax

茶水, 花生, 湿纸巾 @ \$3++ 每位

We will be closed on 10th Feb 2024 (1st day of CNY).
Business will resume on 11th Feb 2024 (2nd day of CNY)

本酒楼将于 10/02/2024 (正月初一) 休炉,
并在 11/02/2024 (正月初二) 开市大吉



萬興@文庆

Ban Heng @ Boon Keng

Tel: 6291 0407 6298 5285

Email: boonkeng@banheng.com.sg

Website: www.banheng.com.sg

2024 除夕团圆席 (供10位用)

Lunar New Year Reunion Set Menus (for 10 pax)

Available for lunch & dinner on 08/02/2024 and dinner on 09/02/2024

户外花园晚宴备有精彩舞龙舞狮表演

Dragon & Lion Dance At Alfresco Reunion Dinner Hall

* 各菜单另加现行消费税与每位\$2.00 中国茶, 湿纸巾与花生费

* All menu prices subject to Prevailing GST and Chinese Tea, Pickles & Towel Charge \$2.00 per person

Menu AA

Yu Sheng & Shark's Fin Set
鱼生鱼翅席

\$568 + Prevailing GST

(For 10 pax)

鸿运三文鱼生

Good Luck & Prosperity Salmon Fish
Yu Sheng

干贝蟹肉鱼翅

Shark's Fin Soup with Shredded
Dried Scallops & Crab-meats

港蒸活龙虎斑

Steamed Live Sea Garoupa Fish
in Hong Kong Style

药膳富贵香鸡

Braised Chicken with Chinese Herbs

原粒十头鲍鱼时蔬

Braised Whole Abalone (10-Headed)
with Seasonal Vegetables

上汤灼活虾

Poached Live Prawns in Superior Stock

荷叶香炊饭

Fried Rice with Chinese Sausage in Lotus Leaf

白果芋泥

Sweetened Yam Paste with Gingko Nuts

Menu BB

Roasted Suckling Pig Set
乳猪鱼翅席

\$768 + Prevailing GST

(For 10 pax)

鸿运三文鱼生

Good Luck & Prosperity Salmon Fish Yu Sheng

干贝蟹肉鱼翅

Shark's Fin Soup with Shredded
Dried Scallops & Crab-meats

港蒸游水笋壳鱼

Steamed Live Soon Hock Fish with Superior Soya
Sauce in Hong Kong Style

南乳烤乳猪

BBQ Suckling Pig

原粒十头鲍鱼时蔬

Braised Whole Abalone (10-Headed)
with Seasonal Vegetables

上汤灼活虾

Poached Live Prawns in Superior Stock

荷叶香炊饭

Fried Rice with Chinese Sausage in Lotus Leaf

养颜桃胶红枣炖雪燕

Double-boiled Bird Nest with
Peach Gum & Red Dates

Menu CC

Double-Boiled Superior
Shark's Fin Set

原盅鸡炖鲍翅席

\$888 + Prevailing GST

(For 10 pax)

鲍鱼, 三文鱼生

Good Luck Abalone & Salmon Yu Sheng

原盅鸡炖鲍翅

Double-Boiled Superior Shark's Fin
with Chicken in Superior Broth

港蒸游水笋壳鱼

Steamed Live Soon Hock Fish in
Hong Kong Style

水蜜桃醋香蜜汁骨

Wok-fried Spare Ribs with
Honey Vinegar Sauce & Peach

XO酱带子西兰花

Sautéed Scallop with Broccoli & XO Sauce

荷叶香炊饭

Fried Rice with Chinese Sausage in
Lotus Leaf

白果芋泥

Sweetened Yam Paste with Gingko Nuts

Menu DD

Buddha Jumps Over
The Wall Set

原盅佛跳墙全席

\$1188 + Prevailing GST

(For 10 pax)

鲍鱼, 三文鱼生

Good Luck Abalone & Salmon Yu Sheng

原盅佛跳墙

(鲍翅, 三头原粒鲍鱼, 蹄筋, 海参, 花胶,
干贝, 花菇, 黑鸡)

Buddha Jumps over the wall

(Superior Shark's Fin, Three Headed Abalone,
Tendons, Sea Cucumber, Fish Maw,
Dried Scallop, Flower Mushroom, Black Chicken)

潮蒸斗鲳鱼

Steamed Pomfret in Teochew Style

水蜜桃醋香蜜汁骨

Wok-fried Spare Ribs with
Honey Vinegar Sauce & Peach

XO酱带子西兰花

Sautéed Scallop with Broccoli & XO Sauce

荷叶香炊饭

Fried Rice with Chinese Sausage
in Lotus Leaf

养颜桃胶红枣炖雪燕

Double-boiled Bird Nest
with Peach Gum & Red Dates



萬興@文庆

Ban Heng @ Boon Keng

Blk 22 Boon Keng Road

#01-21 Singapore 330022

Tel: 6291 0407 6298 5285

Email: boonkeng@banheng.com.sg

Website: www.banheng.com.sg

2024 除夕团圆席 (供10位用)

Lunar New Year Reunion Set Menus (For 10 pax)

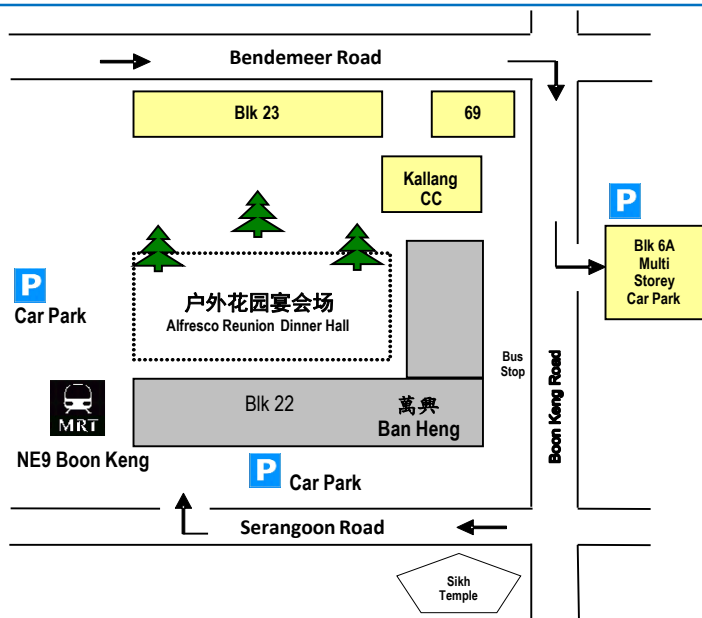
Available for lunch & dinner on 08/02/2024 and dinner on 09/02/2024

户外花园晚宴备有精彩舞龙舞狮表演

Dragon & Lion Dance At Alfresco Reunion Dinner Hall

免收服务费
No Service Charge

表演时间 Show Time:
09/02/2024 at 6:30pm & 9:00pm



08/02/2024 Thursday 星期四

店內用餐

Dinner At Indoor

第一轮准时起菜:

1st Session: **5:30pm** Sharp

第二轮起菜时间:

2nd Session: **8:00pm**

除夕团圆席各套餐都适合用

Available for All Reunion Dinner

Set Menus

户外花园用餐

Dinner At Alfresco Hall

只限一轮准时起菜:

One Session only at:

7:00pm Sharp

除夕团圆席各套餐都适合用

Available for All Reunion Dinner

Set Menus

10% 折扣 Off

凡于 08/02/2024 星期四
用餐在户外花园, 各团圆
席套餐将享有10%折扣
All Reunion Dinner Set
Menus Enjoy 10% Off for
Dinner at Alfresco Hall
on 08/02/2024 Thursday

09/02/2024 Friday 星期五 除夕夜

店內用餐

Dinner At Indoor

第一轮准时起菜:

1st Session: **5:30pm** Sharp

第二轮起菜时间:

2nd Session: **8:00pm**

除夕团圆席套餐只限套餐\$888 & \$1188

Available for Reunion Dinner

Set Menus CC \$888, DD \$1188 only

户外花园用餐

Dinner At Alfresco Hall

第一轮准时起菜:

1st Session: **5:30pm** Sharp

第二轮起菜时间:

2nd Session: **8:00pm**

除夕团圆席各套餐都适合用

Available for All Reunion Dinner

Set Menus

Complimentary One can of 12-headed Abalone for per table

for dinner on 09/02/2024
at Alfresco Hall and
made full payment
before 31/12/2023

凡于09/02/2024户外花园
用餐, 同时在 31/12/2023
之前全数付款, 每桌将获
赠1罐12粒装鲍鱼

- 各菜单另加现行消费税与每位\$2.00 中国茶, 湿纸巾与花生费
All menu prices subject to Prevailing GST and Chinese Tea, Pickles & Towel Charge \$2.00 per person
- 确认订位以收到全数付款为准
Full payment shall be paid for guarantee of reservation
- 凡于09/02/2024户外花园用餐, 同时在31/12/2023之前全数付款, 每桌将获赠1罐12粒装鲍鱼
Complimentary one can of 12-headed abalone for per table for dinner on 09/02/2024 at Alfresco Hall and made full payment before 31/12/2023
- Number of pax per table subject to zonal arrangement based on the latest guidelines provided by the authorities