



萬興@港灣

0319

Ban Heng @ HarbourFront

1 Maritime Square

#04-01 HarbourFront Centre S'099253

Tel: 6278 0288 Fax: 6278 6080

Email: pavilion@banheng.com.sg

Website: www.banheng.com.sg

萬興酒樓集團

乳猪, 龙虎斑, 十头鲍鱼套餐
SUCKLING PIG, SEA GAROUPA FISH
& WHOLE ABALONE SET MENU

\$288 for 6 person

\$418 for 10 person



脆皮乳猪, 螃蟹
十头鲍鱼, 斗鲳鱼套餐
SUCKLING PIG, CRAB
WHOLE ABALONE &
POMFRET SET MENU

\$318 for 6 person

\$498 for 10 person



佛跳墙套餐

BUDDHA JUMP OVER THE WALL

\$938 for 10 person



Chinese Tea, Pickles & Towel

(茶水, 花生, 湿纸巾)

@ \$2 per pax

All prices quoted are subject to

10% service charge & 7% GST

乳猪鲍鱼龙虎斑套餐

SUCKLING PIG, ABALONE &
SEA GAROUPA FISH SET MENU

Set for 6 person \$288++ (半只乳猪)

Set for 10 person \$418++ (全只乳猪)



四季平安大拼盘

(咸蛋香脆鱼皮, 泰式海蜇, 潮州虾枣, 凉拌鲜菇)

Four Kinds of Cold Dish Combinations

南乳脆皮乳猪

Crispy Roasted Suckling Pig

红烧干贝蟹肉鱼翅

Braised Shark's Fin Soup
with Crabmeat & Dried Scallop

港蒸游水龙虎斑

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

原粒十头鲍鱼扒菠菜

Braised 10-Headed Abalone
with Spinach

花雕酒药膳醉活虾

Poached Live Prawns
served with Chinese Wine

干烧伊府面

Stewed Ee-fu Noodles with Mushrooms

奇异果籽龙眼香茅冻

Refreshing Lemon Grass Jelly
with Longan & Fruit Cocktail

乳猪螃蟹鲍鱼斗鲳套餐

SUCKLING PIG, CRAB,
POMFRET & ABALONE SET MENU

Set for 6 person \$318++ (半只乳猪)

Set for 10 person \$498++ (全只乳猪)



南乳脆皮乳猪

Crispy Roasted Suckling Pig

红烧干贝蟹肉鱼翅

Braised Shark's Fin Soup
with Crabmeat & Dried Scallop

潮式蒸斗鲳鱼

Steamed Pomfret in Teochew Style

潮州卤水鹅片

Braised Goose Meat in Teochew Style

原粒十头鲍鱼扒菠菜

Braised 10-Headed Abalone
with Spinach

辣椒螃蟹配馒头

Chilli Crab Served with Deep-fried Bun

家乡炒面线

Wok-fried Mian Xian in Homemade Style

金瓜芋泥

Sweetened Yam Paste with Pumpkin

佛跳墙套餐(1天预定)

BUDDHA JUMP OVER THE WALL

(Advanced 1 day order)

\$938++ for 10 person



南乳脆皮乳猪

Crispy Roasted Suckling Pig

金鼎原盅佛跳墙

(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)

潮式蒸斗鲳鱼

Steamed Pomfret in Teochew
Style

XO雀巢虾球鲜玉带

Stir-fired Fresh Scallop & Prawns
with XO Sauce in Golden Nest

蚧肉扒伊府面

Braised Ee-fu Noodles
with Crab Meat

红枣雪耳莲子雪蛤

Double-boiled Hasma
with Red Dates,
Snow Fungus & Lotus Seeds