## Ban Heng @ Orchid Country Club

1 Orchid Club Rd. #02-35 Social Club House. Singapore 769162

GST No: 200309119C Tel: 6732 7888 / 6732 6623 Email: occ@banheng.com.sq Website: www.banheng.com.sg

## 庆功宴 → 新春宴特选套餐

Lunar New Year Celebration Sets

Business Hours: 11:30am - 3:00pm (Lunch)



From 24/01/2024 ~25/02/2024

(Not Available for Lunch & Dinner on 09/02/2024)

此菜单不适用于 9th Feb 2024 午宴和晚宴

▼ 凡是一次预定订2桌以上,

*每桌Free一瓶* 价值\$118优质红葡萄酒

\*\* 此促销适用于菜单B 或以上

\*\* Promotion Apply to Menu B Onward Remark: Deposit shall be paid for guarantee of reservation 确认订位以收到定金付款为准

Promotion Valid till 25th February 2024

## Menu A

For 10 Persons

万兴双鱼捞起

Ban Heng Salmon & Fish Skin Yusheng Lo Hei

干贝蟹肉鱼鳔羹

Braised Fish Maw Soup with Crab Meat & Shredded Dried Scallop

蒜子豉油皇油浸顺壳

Deep Fried Marble Goby with Superior Soya Sauce & D/F Garlic Clove

脆皮烧鸡伴虾饼

Roasted Crispy Chicken with Prawn Cracker

花雕上汤活虾

Poached Live Prawns in Superior Stock with Chinese Wine

蚝士发财蟹肉扒金砖菠菜

Braised Crab Meat, Dried Oyster with Black Moss, Fried Bean Curd & Spinach in Oyster Sauce

新春腊味荷叶饭

Fried Rice with Chinese Sausage in Lotus Leaf

奇异果籽龙眼什果冻

Refreshing Jelly with Longan & Fruit Cocktail & Kiwi Seeds \*Menu B

For 10 Persons

万兴双鱼捞起

Ban Heng Salmon & Fish Skin Yusheng Lo Hei

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 with Superior Soya Sauce

脆皮烧鸡伴虾饼

Roasted Crispy Chicken with Prawn Cracker

花旗参药膳活虾

Poached Live Prawns with Herbal

原粒十头发财金鲍香菇扒菠菜

Braised 10-headed Abalone with Chinese Mushroom, Spinach & Black Moss in Oyster Sauce

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 C

For 10 Persons

万兴原粒鲍鱼捞起

Ban Heng Whole Abalone Yusheng Lo Hei

高汤瑶柱蟹肉烩鱼翅

Braised Shark Fin Soup with Shredded Dried Scallop & Crabmeat

娘惹蒸游水顺壳鱼

Steamed Live Marble Goby with Nyonya Sauce

炭烧爱尔兰银山肥美脆皮鸭 Roaster Crispy Ireland Fat Duck

金盏甜椒荔枝虾球伴西兰花

Sautéed De Shell King Prawn with Lychee, Capsicum & Broccoli

蚝士发财香菇元蹄扒菠菜

Stewed Pork Knuckle & Mushroom, Black Moss, Dried Oyster with Spinach

韭皇银芽焖伊面

Braised Ee-fu Noodles with Chives & Bean Sprouts

雪燕杨枝甘露

Chilled Cream of Mango with Birds Nets

\*Menu D

For 10 Persons

万兴原粒鲍鱼捞起

Ban Heng Whole Abalone Yusheng Lo Hei

美容胶原蛋白海味一品汤 (鱼鳔,香菇,带子,活虾,扣肉,白菜) Beauty Collagen broth in Seafood Treasure Pot

(Fish Maw, Chinese Mushroom, Scallop, Prawn, Braised Pork Belly, Chinese Cabbage)

港蒸游水顺壳鱼

Steamed Live Marble Goby with Superior Soya Sauce

南乳脆皮乳猪

Roaster Crispy Suckling Pig

蓝莓酸奶虾球

Deep Fried De Shell King Prawn with Blue Berry Yogurt

蚝士发财十头金鲍西兰花

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

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 Nuts with Coconut Milk

\*Menu E

For 10 Persons

万兴原粒鲍鱼捞起

Ban Heng Whole Abalone Yusheng Lo Hei

金鼎原盅佛跳墙

(鲍翅, 三头鲍鱼, 蹄筋, 海参,

花胶,干贝,花菇,乌鸡)

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)

潮蒸斗鲳鱼

Steamed Pomfret in Teochew Style

南乳烤乳猪 Crispy Suckling Pig

金盏甜椒荔枝虾球伴西兰花 Sautéed De Shell King Prawn with Lychee, Capsicum & Broccoli

韭皇鲍鱼汁鱼片焖伊面 Braised Ee-fu Noodles Sliced Fish Chive with Abalone Sauce

> 养颜桃胶红枣炖雪燕 Double-boiled BirdsNest with Peach Gum & Red Dates