Ban Heng @ Orchid Country Club 1 Orchid Club Rd, #02-35 Social Club House, Singapore 769162 Email: occ@banheng.com.sg

Business Hours:

0224

11:30am – 3:00pm (Lunch) 6:00pm – 10:00pm (Dinner)

# 厨师精选套餐

Chef Recommended Set Menu

Menu Available 26th February 2024 Onward

供五 /十位用 For 5/10 Paxs

## Menu A

Website: www.banheng.com.sg

Tel: 6732 7888

\$298 ++ 供五位用/For 5 Pax \$498 ++ 供十位用/For 10 Pax

万兴四小拼

(泰式海蜇, 苹果酱熏鸭, 麻辣鱼皮, 春卷) Ban Heng Trio Snack Combination (Jelly Fish with Thai Sauce, Smoke Duck with Apple Sauce, Mala Fish Skin, Spring Roll)

高汤瑶柱蟹肉鱼鳔羹 Braised Fish Maw Soup with Crab Meat & Shredded Dried Scallop

港蒸游水西曹鱼 Steamed Live Sea Bass with Superior Soya Sauce in Hong Kong Style

蜜汁杏片香橙骨 Wok-fried Pork Ribs, Citrus Orange Glaze, Almond Flakes

贵妃花雕醉活虾 Poach Live Prawn with Herbal Chinese Wine

翡翠豆腐蟹肉扒菠菜 Braised Crab Meat with Spinach Golden Bean Curd

韭黄甫鱼焖伊面 Braised Ee-fu Noodles with Chives & Mushroom

> 奇异果籽龙眼香茅冻 Refreshing Lemon Grass Jelly with Longan & Fruit Cocktail

# <u>Menu B</u>

\$388 ++供五位用/For 5 Pax \$658 ++供十位用/For 10 Pax

挂炉烧腊三拼 Barbeque Tio Platter Combination

高汤瑶柱蟹肉烩鱼鳔翅 Braised Shark's Fin & Fish Maw Soup with Shredded Dried Scallop & Crabmeat

> 潮州蒸游水龙虎斑 Steamed Live Sea Garoupa with Teow Chew Style

> > 脆皮吊烧鸡 Crispy Roasted Chicken

金盏甜椒荔枝虾球兰花 Sautéed De Shell King Prawn with Lychee, Broccoli, Capsicum

泰式卤水元蹄鹌鹑蛋伴奶白 Braised Pork Knuckle in Thai Style with Quil Egg & Young Cabbage

韭皇蟹肉甫鱼焖伊面 Braised Ee-fu Noodles with Chives, Mushroom & Crab Meat

金瓜福果芋泥 Sweetened Yam Paste with Gingko Nuts & Pumpkin

## Menu C

\$508 ++供五位用 /For 5 Pax \$838 ++供十位用/ For 10 Pax

五福临门大拼盘 (清凉泰式柠檬海蜇,苹果酱熏鸭片,

明虾饺,潮州五香虾枣,春卷) Five Blessings Cold Dish Combination (Refreshing Lemon Thai Jelly Fish, Sliced Smoke Duck with Apple Sauce, Prawn Dumpling, Prawn Roll, Spring Roll)

胶原蛋白美容海味一品煲 (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, Chinese Cabbage)

港蒸游水顺壳鱼 Steamed Live Marble Goby with Superior Soya Sauce in Hong Kong Style

> 南乳脆皮乳猪 Roasted Suckling Pig

咸香无壳虾皇藕片 Wok Fried De-Shell King Prawn with Creamy Salted Egg Yolk and Lotus Chip

红烧原粒十头金鲍扒北菇兰花 Braised 10 Headed Abalone with Chinese Mushroom & Broccoli

瑶柱蛋白炒饭

Wok Fried Dried Scallop Egg White Fried Rice

桃胶红枣炖雪燕 Double-boiled Bird Nest Peach Gum & Red Dates

#### Menu D

**\$738** ++供五位用/For 5 Pax

**\$1238**++供十位用/ / For 10 Pax

五福临门大拼盘

(清凉泰式柠檬海蜇,苹果酱熏鸭片,明虾饺,潮州五香虾枣,春卷) Five Blessings Cold Dish Combination (Refreshing Lemon Thai Jelly Fish, Sliced Smoke Duck with Apple Sauce, Prawn Dumpling,

花胶干贝鲍翅炖鲨鱼骨汤 Double Boil Superior Shark Fin, Dried Scallop, Shark's Bone Cartilage Soup with Fish Maw

Prawn Roll, Spring Roll)

南乳脆皮乳猪 Roasted Suckling Pig

潮式蒸斗鲳鱼 Steamed Pomfret in Teochew Style

金盏甜椒荔枝虾球兰花 Sautéed De Shell King Prawn with Lychee, Broccoli, Capsicum

三头金鲍香菇扒芦笋 Braised 3 Headed Abalone with Chinese Mushroom & Asparagus

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

桃胶雪燕杨枝甘露 Chilled Cream of Mango with Peach Gum & Birds Nets