Menu Available 13th February 2025 Onward 萬興酒楼@胡姬乡村俱乐部

Ban Heng Restaurant @Orchid Country Club

Email: occ@banheng.com.sg

Website: www.banheng.com.sg Tel: 6732 7888

Business Hours: 11:30am - 3:00pm (Lunch) 6:00pm - 10:00pm (Dinner)







Individual Set Menu

每俊添加540++

西合拼 SET A

\$59.90++ (Per Pax / 每位)

(Minimum 2 Pax)

冰镇美人虾

Cold Cook Prawn

法式蟹肉金瓜浓汤 Cream of Pumpkin Soup with Crab Meat

柠檬奶油鳕鱼扒

Pan Fried Cod fish with Lemon Butter Sauce

金沙西柠明虾球

D/F De- Shell King Prawn Coated with Salted Egg York & Lemon Sauce

黯然销魂饭

Barbeque Honey Pork with Egg York Fried Rice with Sunny Side Up

雪燕杨枝甘露

Chilled Cream of Mango Sago with Snow Swallow





SET B

\$**79.90**++ (Per Pax / 每位)

(Minimum 2 Pax)

汤影糖皮蛋 拼喜串南美凤尾虾

D/F Spoon Bean curd Skin with Chilled Century Egg & Chilled Salad Prawn with Quill Egg

黄焖花胶干贝蟹肉金钱翅

Braised Shark Fin & Fish Maw with Crab Meat

蜜糖芥末脆皮虾球

D/F De- Shell King Prawn Coated with Honey Mustard Sauce

翡翠金砖花菇 4 头鲍鱼伴鲍鱼汁兰花

Braised Spinach Tofu Mushroom 4 Headed Abalone with Broccoli

菜脯猪油渣蒸生鱼块伴竹升面

Steamed Fish Cutlet with Pork Lard and Marinated Radish top on Egg Noodle

椰汁金瓜桃胶福果芋泥

Sweetened Yam Paste Pumkin Peach Gum Gingko Nuts with Coconut Milk

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Premium Individual Set Menu

P.I.S.M.A

\$99.90++ (Per Pax / 每位)

(Minimum 2 Pax)

如鱼得水拼天鹅芋角

Prawn Dumpling & Taro BBQ Pork Dumpling

潮州沙煲蟹肉大鲍翅

Braised Superior Shark Fin with Crab Meat in Claypot Teo Chew Style

柠檬奶油鳕鱼扒

Pan Fried Cod fish with Lemon Butter Sauce

蚝皇原粒4头鲍鱼芦笋北菇

Braised 4 Headed Abalone with Asparagus & Chinese Mushroom in Oyster Sauce

生煎西班牙福豚肉中式汉堡

Pan Fried Iberico Pork Fillet with Lotus Leaf Bun

法式焦糖芝士蛋糕

French Caramelize Cheese Cake







\$119.90++ (Per Pax / 每位)

(Minimum 2 Pax)

萬興潮州海鲜双拼

(潮州猪脚冻, 潮州冻蟹)

BH Teo Chew Cold Dish Combination (Knuckle Jelly, Cold Crab)

潮州沙煲蟹肉大鲍翅

Braised Superior Shark Fin with Crab Meat in Claypot Teo Chew Style

潮州蒸鳕鱼扒

Steamed Cod fish with Teo Chew Style

蚝皇原粒4头鲍鱼北菇兰花

Braised 4 Headed Abalone with Chinese Mushroom and Broccoli in Oyster Sauce

上汤焗青龙虾伴 竹升面

Superior Soup Stew Lobster with Egg Noodle

养颜补气花旗参红枣炖纯燕窝

Double-boiled Bird Nest with American Ginseng & Red Date