



下午茶任点任吃自助餐
Peach Garden @ Chinatown Point
Hi Tea A La Carte Buffet

50% DISCOUNT

(Minimum 4 persons, 最少4人)
(3pm-5pm)

MONDAY TO THURSDAY

Adult \$38.00++ Child \$28.00++ (5-12 years old)

FRIDAY & EVE OF P.H.

Adult \$40.00++ Child \$28.00++ (5-12 years old)

SATURDAY, SUNDAY & ON P.H.

Adult \$42.00++ Child \$30.00++ (5-12 years old)

***Prices Stated are Before Discount*

*** Prices are subject to 10% service charge & prevailing government taxes.*

*** Food wastage will be charged at \$10 per 100 gram*

*** Dishes are based on first come first served, while stocks last basis.*

鱼翅或汤类 Shark' Fin/Soup

只限点其中一个 (一次) Choose One from Item 1 to 3
(Limited to One Order Per Person)

- 响螺杞子炖中鲍翅
Double-boiled Baby Superior Shark's Fin Soup with Sea Whelk and Wolfberries
- 蟹肉蟹皇中鲍翅
Braised Baby Superior Shark's Fin with Fresh Crab Meat and Crab Roe
- 鱼翅灌汤饺
Double-boiled Shark's Fin Dumpling Soup

小食 Appetizers

- 烧肉
Roasted Crispy Pork
- 芥末虾
Deep-fried Prawn with Wasabi Salad Cream
- 西施生捞鲍鱼仔
Chilled Petite Abalone with Plum Sauce
- 南乳冬菇条
Fried Mushrooms with Preserved Bean Paste

海鲜类 Seafood

- 药膳醉酒生虾
Steamed Live Prawn with Chinese Wine and Herbs
- 梅菜蒸鲈鱼扒
Steamed Fillet Sea Perch with "Mui Choy" in Superior Soya Sauce
- 金银蒜蒸巴丁鱼
Steamed Live Pa Ting Fish with Minced Garlic in Superior Soya Sauce

肉类 Meat

- 黑椒牛肉
Sautéed Beef Strips with Black Pepper Sauce
- 中式鸡扒
Pan -Fried Chicken Steak with Cantonese Style
- 荔枝咕噜肉
Sautéed Sweet and Sour Pork with Lychee

时蔬, 豆腐类 Seasonal Vegetables/Beancurd

- 蒜香松菇炒白菜苗
Stir-fried Baby Cabbage with Honshimeji Mushroom And Minced Garlic
- X.O酱银芽炒青龙菜
Stir-fried Dragon Vegetable with Bean Sprout and X.O. Sauce

粉面, 饭类 Noodle/Rice

- 鲍鱼仔焖伊面
Stewed Ee-fu Noodle with Petite Abalone and Chef's Special Sauce
- 干贝海鲜粥
Boiled Porridge with Dried Scallop and Seafood

点心 Dim Sum

- 鱼子烧卖
Steamed Siew Mai with Fish Roe
- 桃苑鲜虾饺
Steamed Fresh Prawn Dumpling
- 香煎萝卜糕
Pan-fried Turnip Cake with Preserved Meat
- 蜜汁叉烧包
Steamed BBQ Pork Bun
- 流沙奶皇包
Steamed Salted Egg Yolk Custard Bun
- 紫菜腐皮卷
Deep-fried Beancurd Skin Roll with Seaweed and Prawn
- 四川红油炒手
Steamed Dumpling in Sichuan Style

甜品 Desserts

- 清凉白玉冰
Chilled Jelly Royale with Julienne of Coconut
- 杨支甘露
Chilled Fresh Mango Sago with Pomelo