

任点任吃自助餐
Peach Garden @ Hotel Miramar
A La Carte Buffet

50% DISCOUNT
(Minimum 4 persons, 最少4人)

MONDAY TO THURSDAY

Adult \$48.00++ Child \$32.00++ (5-12 years old)

FRIDAY & EVE OF P.H.

Adult \$52.00++ Child \$36.00++ (5-12 years old)

SATURDAY, SUNDAY & ON P.H.

Adult \$58.00++ Child \$42.00++ (5-12 years old)

*** Prices stated above 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 5
(Limited to One Order Per Person)

- 菜胆响锣炖鸡鲍翅
Double-boiled Baby Superior Shark's Fin with Sea Whelk, Tien Shin Cabbage and Chicken
- 鲍参翅肚羹
Braised Baby Superior Shark's Fin with Shredded Abalone, Fish Maw and Sea Cucumber
- 古法蟹肉蛋白中鲍翅
Braised Baby Superior Shark's Fin with Fresh Crab Meat and Egg White
- 滋补鲍鱼炖鱼鳔汤
Double-boiled Superior Abalone Soup with Fish Maw
- 养生老火煲靓汤
Double-boiled Soup of Day

小食 Appetizers

- 什果香芒带子
Chilled Fresh Scallop with Fruit and Fresh Mango
- 紫菜椒盐豆根
Deep-fried Fresh Gluten Puff with Seaweed, Salt and Pepper
- 南乳冬菇条
Fried Mushrooms with Preserved Bean Paste
- 咸蛋鱼皮
Fried Salmon Fish Skin with Salted Egg Yolk
- 招牌泰式五香虾枣
Signature Prawn Dates in Thai Style
- 烧肉
Roasted Crispy Pork
- 沙律烟鸭
Smoked Duck Salad
- 海蜇
Marinated Jelly Fish

海鲜类 Seafood

- 豉油皇蒜子笋壳鱼
Deep-fried Soon Hock Fish with Garlic and Superior Soya Sauce
- 浓汁印尼虾
Live Prawn in 'Indonesia' Style
- 日式芥菜虾球
Deep-fried Fresh Prawn with Wasabi Salad Cream
- 麦片多利鱼
Deep-fried Dory Fish with Crispy Oat Cereal
- 药膳醉生虾
Steamed Live Prawn with Chinese Wine and Herbs
- 姜茸蒸巴丁鱼
Steamed Live Pa Ting Fish with Minced Ginger in Superior Soya Sauce

肉类 Meat

- 黑椒牛柳
Sautéed Beef Strips with Black Pepper Sauce
- 风梨排骨
Baked Spare Rib with Pineapple Sauce

- 梅菜扣肉
Braised Pork Belly with Mui Choy
- 蒙古鸡
Sautéed Chicken with Chef's Special Mongolia Sauce
- 萝卜焖牛腩
Braised Beef Brisket with Radish
- 家乡猪扒
Hainanese Pork Chop
- 香草鸡扒
Pan-fried Chicken Steak with Chef's Special Sauce
- 荔枝咕噜香肉
Sautéed Sweet and Sour Pork with Lychee

时蔬, 豆腐类 Seasonal Vegetables/Beancurd

- 肉酱花菇豆腐煲
Braised Handmade Beancurd with Shiitake Mushrooms and Minced Meat Sauce
- 金银蛋苋菜
Poached Local Spinach with Three Kinds of Egg
- 蒜茸松菇炒白菜苗
Stir-fried Baby Cabbage with Honshimeji Mushroom and Garlic
- 蟹肉扒西兰花
Braised Broccoli with Fresh Crab Meat

粉面, 饭类 Noodle/Rice

- 肉松干贝炒饭
Fried Jasmine Rice with Pork Floss and Dried Scallop
- 海鲜炒香港面
Fried Noodle with Seafood and Superior Soya Sauce

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
- 黑糯米
Warm Black Glutinous Rice
- 桂花糕
Chilled Osmanthus Jelly