



peach garden
chinese restaurant

PEACH GARDEN @ THOMSON PLAZA

Lunar New Year Special Menu 2018

鸡鸣喜报丰收年 新春捞起鱼生

YU SHENG

福祿寿星捞起

Baby Lobster, Sliced Abalone and Salmon Yu Sheng

鸳鸯捞生 (剑鱼与三文鱼)

Swordfish and Salmon Yu Sheng

鲍片捞生

Sliced Abalone Yu Sheng

金鲍仔捞生

Baby Abalone Yu Sheng

三文鱼捞生

Salmon Yu Sheng

金薯片捞生

Golden Potato Yu Sheng

本地龙虾

Additional Lobster

三文鱼片

Additional Sliced Salmon

鲍鱼片

Additional Sliced Abalone

鲍鱼仔

Additional Baby Abalone

芝麻海蜇

Additional Marinated Jelly Fish

象拔蚌

Additional Geoduck Clam Slices

炸鱼皮

Additional Fried Crispy Fish Skin

风调雨顺

SHARK'S FIN & SOUP



春风得意 (果香花胶鸡煲中鲍翅) (需预定)

Double-boiled Baby Superior Shark's Fin Soup
with Fish Maw and Rock Melon (Advanced Order Only)

大展鸿图 (干捞大鲍翅)

Braised Superior Shark's Fin with Brown Sauce

大富大贵 (妙手蟹肉炒中鲍翅)

Stir-fried Superior Shark's Fin with Fresh Crab Meat

掌上明珠 (羊肚菌迷你佛跳墙)

Double-boiled Mini Buddha Jump Over the Wall with Morel Mushroom

万里江山 (官燕翡翠饺)

Double-boiled Bird's Nest Dumpling Soup

心想事成 (蟹肉蟹皇翅)

Braised Shark's Fin with Crab Meat and Crab Roe

黄金满屋 (鲨鱼骨炖中鲍翅)

Double-boiled Baby Superior Shark's Fin
with Shark's Bone Cartilage Soup

多财满家 (浓鸡汤炖酿鱼鳔)

Double-boiled Chicken Soup with Stuffed Fish Maw

名扬四海 (黑松露八头鲍鱼炖鸡汤)

Double-boiled Chicken Soup with 8-Head Abalone and Black Truffle

金银聚宝 (火腿花胶炖虫草花汤)

Double-boiled Superior Fish Maw Soup
and Ham with Cordyceps Flower

龙飞凤舞 (莲子鲜百合炖双宝) (海参与花胶)

Double-boiled Sea Cucumber and Fish Maw Soup with
Lotus Seed and Fresh Lily Bulb

大吉大利 (好市发财莲藕大利汤)

Double-boiled Lotus Root, Dried Oyster and 'Fa Cai' Soup

一本万利 (苹果泡参炖淮山汤) (健康斋汤)

Double-boiled Chinese Yam with Apple and Ginseng

六畜兴旺

MEAT SELECTION



鸿运当头 (潘龙糯米香猪) (需预定)

Golden Roasted Suckling Pig Stuffed
with Fragrant Glutinous Rice (Advanced Order Only)

金玉满堂 (鸿运乳猪)

Roasted Golden Suckling Pig

富贵繁华 (脆皮乳猪件)

Roasted Rack of Suckling Pig

八方来财 (脆皮烧肉)

Roasted Crispy Pork Cube

岁岁平安 (大鸿伦敦鸭)

Roasted London Duck

飞黄腾达 (明炉烧鸭)

Roasted Crispy Duck

横财就手 (金鲍仔栗子发财猪手)

Braised Pig's Trotter with Baby Abalone, Chestnut and 'Fa Cai'

牛转乾坤 (金蒜红酒和牛扒)

Pan-fried Wagyu Beef with Red Wine and Golden Garlic

万事如意 (蒙古酱烧鸡)

Roasted Chicken with Mongolian Sauce

家中全福 (黑松露酱煎鸡扒)

Pan-fried Chicken Steak with Black Truffle Sauce

万事如意

ABALONE

十全十美 (桃苑金装盆菜)

Golden Premium Pen Cai

(Braised Baby Abalone with Fish Maw, Sea Cucumber, Conpoy, Duck Web, Pig's Trotter, Dried Oyster, Tien Shin Cabbage, Cloud Fungus, Radish, Mushroom and "Fa Cai")

财运亨通 (蚝皇墨西哥二头鲍鱼)

Braised 2-Head Mexico Abalone with Oyster Sauce

二龙腾飞 (龙葵菇白菜苗伴3头鲍鱼)

Braised 3-Head Abalone with Portobello Mushroom and Baby Cabbage

包罗万有 (一品锅)

Braised Sliced Abalone with Sea Cucumber, Fish Maw, Prawn, Mushroom and Fresh Scallop

六六大顺 (好市发财鹅掌扣辽参)

Braised Sea Cucumber with Goose Web, Dried Oyster and "Fa Cai"

神采奕奕 (鸿图金鲍仔酿鱼鳔)

Braised Baby Abalone with Stuffed Fish Maw and Crab Meat

四海同心 (金环柱脯6头鲍鱼扣花菇)

Braised 6-Head Abalone with Golden Melon, Conpoy and Shiitake Mushroom

一帆风顺

SEAFOOD

龙马精神 (香草酱煎龙虾扒)

Pan-fried Lobster Steak with Chef's Special Pesto Sauce

八方来财 (上汤焗波士顿龙虾)

Baked Boston Lobster with Superior Stock

嘻哈大笑 (鼓油皇干煎老虎虾)

Pan-fried King Prawn with Superior Soya Sauce

合家欢乐 (金狗啤酒酱煎老虎虾)

Pan-fried King Prawn with Stout Beer Sauce

乐在其中 (龙井百合炒虾球)

Sautéed Prawn with Fresh Lily Bulb and Tea Leaves

花好月圆 (芥茉紫菜软壳蟹)

Deep-fried Soft Shell Crab
with Seaweed and Wasabi Salad Cream

恭喜发财 (XO酱西芹合桃虾球炒带子)

Sautéed Fresh Scallop with Prawn, Walnut, Celery and XO Sauce

年年有余 (清蒸鲈鱼扒)

Steamed Fillet of Sea Perch with Superior Soya Sauce

财源滚滚

VEGETABLE

升官发财 (发财金鲍仔黄金豆腐)

Braised Golden Beancurd with Baby Abalone and 'Fa Cai'

一代英豪 (鲜淮山野菌炒蜜芹)

Stir-fried Chinese Yam with Wild Mushroom and Celery

天下皆春 (竹笙干贝扒莺鸯时蔬)

Braised Seasonal Twin Vegetables
with Bamboo Pith and Dried Scallop

春暖花开 (发财红烧海参杏鲍菇)

Braised Sea Cucumber with Abalone Mushroom and 'Fa Cai'

万象更新 (酥炸龙葵菇鲍鱼仔扒苋菜)

Braised Local Spinach with Crisp-fried
Portobello Mushroom and Petite Abalone

蒸蒸日上 (翅骨汤豆根灼时蔬)

Poached Seasonal Vegetables with Bean Puff
in Shark's Bone Cartilage Broth

幸福如意 (蒜香双菇炒美国露笋)

Stir-fried U.S. Asparagus with Assorted Mushrooms

万事胜意 (南乳粉丝斋煲)

Braised Assorted Vegetables
with Preserved Bean Sauce in Claypot

黄金时代

RICE & NOODLE

五谷丰登 (港式腊味饭)

Traditional Steamed Jasmine Rice with Chinese Sausage in Claypot

事事顺心 (腊味生炒糯米饭)

Fried Glutinous Rice with Chinese Sausages

欣欣向荣 (黄金海鲜粒鸳鸯饭)

Fried Brown Rice and Jasmine Rice
with Diced Seafood and Salted Egg Yolk

百年好合 (上汤波士顿龙虾扒焖红糙米粉)

Braised Organic Red Brown Rice Vermicelli
with Boston Lobster Steak in Superior Stock

荣华富贵 (鸿图窝面)

Braised Ee-fu Noodle with Crab Meat and Crab Roe

多福多寿 (冬菇猪手焖米粉)

Braised Pig's Trotter with Vermicelli and Mushroom

一本万利 (鹅肝酱龙虾捞面薄)

Stewed Mee Pok with Lobster Segment and Foie Gras Sauce

成家立业 (XO酱鲍鱼仔干炒乌东面)

Fried Japanese Udon with Petite Abalone and XO Sauce