



peach garden  
chinese restaurant

**PEACH GARDEN @ OCBC CENTRE**

Lunar New Year Special Set Menu 2018

**迎春接福贺岁**  
**LUNAR NEW YEAR SET MENU**  
**@ \$99++ PER PERSON**  
**(MIN. 2 PERSONS)**

双喜临门 (三文鱼和炸鱼皮捞生)  
Prosperity Salmon and Crispy Fish Skin Yu Sheng

福星高照 (京汤炖竹笙淮山中鲍翅)  
Double-boiled Baby Superior Shark's Fin with  
Bamboo Piths and Chinese Yam in Chicken Soup

年年有余 (葱香豉油皇蒜子蒸澳洲海斑)  
Steamed Fillet of Australian Sea Garoupa with Shallot,  
Garlic and Superior Soya Sauce

虎舞生威 (椰香焗老虎虾)  
Baked Tiger Prawn with Organic Coconut Oil  
and Lemongrass Sauce

珠光宝气 (鹅掌伴蒜香蛋炒岩米饭)  
Braised Goose Web with Preserved Bean Paste accompanied with  
Fried Nepalese Rock Rice, Golden Garlic and Egg

花开富贵 (甜甜蜜蜜)  
Sweet Harmony

步步高升 (如意年糕)  
Pan-fried Nian Gao

**心想事成贺岁**  
**LUNAR NEW YEAR SET MENU**  
**@ \$139++ PER PERSON**  
**(MIN. 2 PERSONS)**

一本万利 (三文鱼雪梨捞生)  
Prosperity Salmon with Snow Pear Yu Sheng

洋洋得意 (高汤炖金鲍仔羊肚菌)  
Double-boiled Baby Abalone with  
Morel Mushroom with Superior Soup

吉星高照 (柚子酱炸龙虎斑扒)  
Fried Fillet of Tiger Garoupa with Pomelo Sauce

和家旺盛 (发菜酿金蚝伴生菜)  
Braised Stuffed Dried Oyster and "Fa Cai"  
accompanied with Lettuce

欢乐满堂 (上汤淡水虾皇伴生面)  
Stewed Noodle with Fresh Water King Prawn  
in Superior Stock

花开富贵 (甜甜蜜蜜)  
Sweet Harmony

步步高升 (如意年糕)  
Pan-fried Nian Gao

**恭喜发财贺岁**  
**LUNAR NEW YEAR SET MENU**  
**@ \$189++ PER PERSON**  
**(MIN. 2 PERSONS)**

金犬贺岁 (龙虾三文鱼捞生)  
Prosperity Lobster and Salmon Yu Sheng

富贵荣华 (六头鲍鱼佛跳墙)  
Double-boiled Mini Buddha Jump Over the Wall  
(with 6-Head Abalone)

风调雨顺 (日式炬鲈鱼扒伴青芒果丝)  
Baked Fillet of Sea Perch with Teriyaki Sauce  
accompanied with Shredded Green Mango

代代平安 (黑松露鱼子酱煎日本带子皇)  
Pan-fried Japanese Fresh Scallop with Caviar  
and Black Truffle Sauce

福禄寿喜 (乳猪件伴葡萄干蛋炒岩米饭)  
Roasted Suckling Pig accompanied with  
Nepalese Rock Fried Rice, Raisin and Egg

燕舞阳春 (椰盅雪燕雪莲子汤圆)  
Double-boiled 'Tian Shan' Snow Bird's Nest and  
Lotus Seed with Glutinous Rice Ball

步步高升 (如意年糕)  
Pan-fried Nian Gao

**大吉大利贺岁**  
**LUNAR NEW YEAR SET MENU**  
**@ \$999++ PER TABLE**  
**(FOR 10 PERSONS)**

鸿运鱼生 (三文鱼捞生)  
Prosperity Salmon Yu Sheng

福星高照 (竹笙响螺淮山炖中鲍翅)  
Double-boiled Baby Superior Shark's Fin with  
Bamboo Piths, Sea Whelk and Chinese Yam

虎舞生威 (椰香焗老虎虾)  
Baked King Prawn with Organic Coconut Oil  
and Lemongrass Sauce

平步青云 (樱花菜脯姜茸蒸巴丁鱼)  
Steamed Pa Ting Fish with Japanese Choy Poh and Minced Ginger

金鸡报喜 (东炎脆皮烧鸡)  
Roasted Crispy Chicken with Tom Yam Sauce

横财就手 (发菜迷你金鲍仔猪手米粉)  
Braised Pig's Trotter with Petite Abalone, Vermicelli and Lettuce

花开富贵 (甜甜蜜蜜)  
Sweet Harmony

步步高升 (如意年糕)  
Pan-fried Nian Gao

**心想事成贺岁**  
**LUNAR NEW YEAR SET MENU**  
**@ \$1299++ PER TABLE**  
**(FOR 10 PERSONS)**

双喜临门 (三文鱼和炸鱼皮捞生)  
Prosperity Salmon and Crispy Fish Skin Yu Sheng

金银珠宝 (蟹肉中鲍翅)  
Braised Shark's Fin with Fresh Crabmeat

如鱼得水 (白酒味增焗龙虎斑扒)  
Baked Fillet of Tiger Garoupa with White Wine Miso

代代平安 (黑松露鱼子酱煎日本带子皇)  
Pan-fried Japanese King Scallop with Caviar  
and Black Truffle Sauce

大展宏图 (脆烤伦敦鸭)  
Roasted Crispy London Duck

龙马精神 (上汤淡水虾皇伴葱油拉面)  
Baked Fresh Water King Prawn in Superior Stock  
with Shallot "La Mian"

花开富贵 (甜甜蜜蜜)  
Sweet Harmony

步步高升 (如意年糕)  
Pan-fried Nian Gao

## 风生水起贺岁

LUNAR NEW YEAR SET MENU

@ \$1599++ PER TABLE  
(FOR 10 PERSONS)

高鹏满座 (鸳鸯鱼旺梨捞生)

Prosperity Salmon Yusheng with  
Crispy Fish Skin and Pineapple

扬名四海 (翅骨汤炖中鲍翅)

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

合家安康 (黑松露酱烧猪骨)

Roasted Rack of Suckling Pig with Black Truffle Sauce

富贵有余 (陈皮蒸笋壳)

Steamed Soon Hock Fish with Orange Peel  
in Superior Soya Sauce

好市发财 (发财八头鲍鱼蚝豉袋)

Braised 8-Head Abalone with  
Dried Oyster and "Fa Cai"

金碧辉煌 (上汤腊味煲饭)

Steamed Rice with Chinese Sausages in Claypot

花开富贵 (甜甜蜜蜜)

Sweet Harmony

步步高升 (如意年糕)

Pan-fried Nian Gao

## 庚寅年贺岁

LUNAR NEW YEAR SET MENU

@ \$1899++ PER TABLE

(FOR 10 PERSONS)

双喜临门 (三文鱼和炸皮鱼捞生)

Prosperity Salmon and Crispy Fish Skin Yu Sheng

富贵荣华 (六头鲍鱼佛跳墙)

Double-boiled Mini Buddha Jump Over the Wall  
(with 6-Head Abalone)

合家安康 (烧乳猪骨)

Roasted Rack of Suckling Pig with  
Preserved Bean Paste

富贵有余 (翅骨汤豆根白菜苗浸笋壳鱼)

Poached Soon Hock Fish with Bean Puff and Baby Cabbage  
with Shark's Bone Cartilage Soup

三代同堂 (香煎澳洲带子火腿丝芦笋)

Stir-fried Asparagus with Australian Scallop and Shredded Hunan Ham

一团和气 (上汤波士顿龙虾伴葱油面)

Baked Boston Lobster in Superior Stock  
with Shallot Noodle

燕舞阳春 (椰盅雪燕雪莲子汤圆)

Double-boiled 'Tian Shan' Snow Bird's Nest and  
Lotus Seed with Glutinous Rice Ball

步步高升 (如意年糕)

Pan-fried Nian Gao



**大富大贵贺岁**  
**LUNAR NEW YEAR SET MENU**  
**@ \$2188++ PER TABLE**  
**(FOR 10 PERSONS)**

三阳开泰 (鸳鸯炸鱼皮旺来捞生)  
Prosperity Salmon, Tuna, Crispy Fish Skin  
and Pineapple Yu Sheng

鸿运当头 (堂烧全体乳猪)  
Roasted Crispy Suckling Pig

国泰民安 (京汤原只鸡炖中鲍翅)  
Double-boiled Baby Superior Shark's Fin  
with Whole Chicken Essence Soup

鱼跃龙门 (港式蒸海红斑鱼)  
Steamed Red Garoupa in Superior Soya Sauce

欢乐满堂 (岩米烩三头鲍鱼海参时蔬)  
Braised 3-Head Abalone, Sea Cucumber,  
Nepalese Rock Rice and Seasonal Vegetables

万寿无疆 (上汤龙虾仔伴葱油拉面)  
Baked Baby Lobster in Superior Stock  
and Shallot "La Mian"

燕舞阳春 (椰盅雪燕雪莲子汤圆)  
Double-boiled 'Tian Shan' Snow Bird's Nest and  
Lotus Seed with Glutinous Rice Ball

步步高升 (如意年糕)  
Pan-fried Nian Gao

**吉星高照贺岁 – 先预定**

**LUNAR NEW YEAR SET MENU  
(ADVANCED ORDER REQUIRED)  
@ \$3988++ PER TABLE  
(FOR 10 PERSONS)**

金犬贺岁 (澳洲龙虾, 三文鱼腩齐捞生)  
Prosperity Australian Lobster and Salmon Belly Yusheng

鹏程万里 (潮式鲜蟹肉手推翅)  
Braised Shark's Fin with Fresh Crabmeat "Teochew" Style

大富大贵 (堂煮墨西哥两头鲍鱼)  
Braised 2-Head Mexico Abalone

年年有余 (港式蒸东星斑鱼)  
Steamed Dong Xing Garoupa Fish in Superior Soya Sauce

开市大吉 (松露油海盐煎鹿儿岛和牛或西班牙黑豚肉)  
Pan-fried Kagoshima Wagyu Beef or Iberico Pork Fillet  
with Sea Salt and Truffle Sauce

财源滚滚 (二度 - 澳洲龙虾头爪焖伊面)  
Stewed Australian Lobster Head and Claw in  
Superior Stock with Ee-fu Noodle

(青春永驻) 冰花炖燕窝  
Double-boiled Bird's Nest with Rock Sugar

(马到功成) 马蹄糕  
Chilled Water Chestnut Pudding