



peach garden
chinese restaurant

PEACH GARDEN @ HOTEL MIRAMAR

Lunar New Year Special Menu 2021

Tel: 6736 3833



Baby Abalone
Yu Sheng

Salmon Yu Sheng

大富大贵， 新春捞起鱼生 YU SHENG

百万捞生

'Heng Heng' Million Dollar Yu Sheng (Lobster, Baby Abalone, Wagyu Beef and Salmon)

鸿运鱼生 三文鱼捞生

Salmon Yu Sheng

恭贺新喜 鲍片捞生

Sliced Abalone Yu Sheng

金玉满堂 金鲍仔捞生

Baby Abalone Yu Sheng

灿烂人生 金针菇水果捞生

Vegetarian Yu Sheng

ADD ON:

本地龙虾
Lobster

鲍鱼片
Sliced Abalone

海蜇
Marinated Jelly Fish

炸鱼皮
Fried Crispy Fish Skin


三文鱼片
Salmon

金鲍仔
Baby Abalone

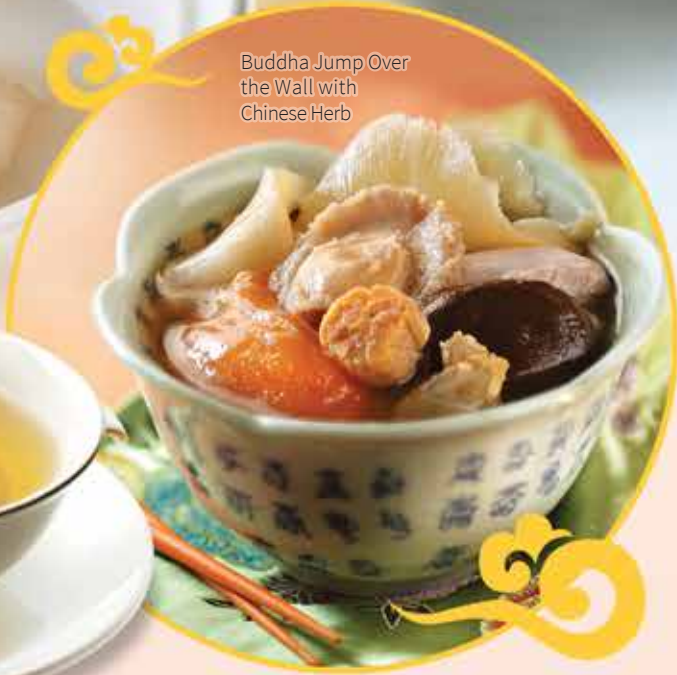
象拔蚌
Sliced Geoduck Clam

神户和牛片
Wagyu Beef


Prices are subject to 10% service charge and prevailing Government taxes



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



Buddha Jump Over
the Wall with
Chinese Herb



Double-boiled
Superior Abalone Soup
with Dried Scallop and Wolfberry

风调雨顺 SHARK'S FIN & SOUP

旗开得胜 蟹钳干捞大鲍翅

Braised Superior Shark's Fin with Fresh De-shelled Crab Claw

扬名四海 国王雪蛤

Stir-fried Harsma with Egg White

高鹏满座 牛蒡佛跳墙

Buddha Jump Over the Wall with Chinese Herb

大展宏图 蟹肉蟹皇翅

Braised Shark's Fin with Fresh Crab Meat and Crab Roe

黄金满屋 鲨鱼骨炖中鲍翅

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

恭喜发财 蟹钳鲨鱼骨汤

Double-boiled Shark's Bone Cartilage Soup with Fresh De-shelled Crab Claw

欢乐满堂 椰子螺炖酿鱼鳔汤

Double-boiled Stuffed Fish Maw Soup with Melo

春风得意 虫草花海参炖鸡汤

Double-boiled Chicken Soup with Sea Cucumber and Cordyceps Flower

富贵有余 金鲍仔瑶柱炖汤

Double-boiled Superior Abalone Soup with Dried Scallop and Wolfberry

马到功成 黄耳羊肚菌炖津白汤 (健康斋汤)

Double-boiled Tien Shin Cabbage Soup with Yellow Fungus and Morel Mushroom

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Signature Roasted Crispy London Duck
with Macadamia Sauce

Roasted Golden Suckling Pig

鸿运当头 MEAT SELECTION

鸿运当头 鸿运乳猪

Roasted Golden Suckling Pig

金猪迎春 黑松露南乳去骨猪

Roasted Suckling Pig with Preserved Bean Paste and Black Truffle Sauce

合家安康 脆皮烧猪骨

Roasted Rack of Suckling Pig

招财进宝 脆皮烧肉

Roasted Crispy Pork Cube

岁岁平安 药膳伦敦鸭

Roasted Crispy London Duck with Chinese Herb

富贵盈门 明炉烧鸭

Roasted Crispy Duck

和气生财 海盐煎和牛扒伴美国芦笋

Pan-fried Wagyu Beef with Sea Salt accompanied with U.S Asparagus

好运连连 蜜汁煎和牛叉烧

Pan-fried Wagyu Beef Char Siew with Honey Sauce

皆大欢喜 日式芝麻酱烧鸡

Roasted Crispy Chicken with Japanese Sesame Sauce

福星高照 荷叶金鲍仔药材富贵鸡

Steamed Emperor Herbal Chicken with Golden Abalone in Lotus Leaf

珠光宝气 黑椒黑豚扒

Pan-fried Kurobuta Pork Chop and Black Pepper Sauce

幸福甜蜜 椰盅蛋白鹅肝

Pan-fried Foie Gras with Egg White served in Young Coconut

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Premium Mala Seafood Pen Cai

Premium Seafood Pen Cai with Shark's Bone Cartilage Broth

包罗万有 ABALONE

百福临门 桃苑传统金装盆菜

(鲍鱼, 津白, 白萝卜, 云耳, 鸭掌, 蚝土, 海参, 北菇, 花胶, 猪手, 干贝, 发菜)

Peach Garden Golden Premium Traditional Pen Cai

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

堆金积玉 桃苑鲨鱼骨海鲜盆菜

(龙虾, 红斑鱼, 海参, 澳洲带子, 活虾, 鱼鳔, 津白, 豆根, 白萝卜, 杏鲍菇)

Peach Garden Premium Seafood Pen Cai with Shark's Bone Cartilage Broth

(Lobster, Red Grouper, Sea Cucumber, Australian Scallop, Live Prawn, Fish Maw, Tien Shin Cabbage, Gluten Puff, Radish, King Oyster Mushroom)

丰衣足食 麻辣海鲜盆菜

(龙虾, 红斑鱼, 海参, 澳洲带子, 活虾, 鱼鳔, 津白, 豆根, 白萝卜, 杏鲍菇)

Peach Garden Premium Mala Seafood Pen Cai

(Lobster, Red Grouper, Sea Cucumber, Australian Scallop, Live Prawn, Fish Maw, Tien Shin Cabbage, Gluten Puff, Radish, King Oyster Mushroom)

多福多寿 鲍汁澳洲1头鲍鱼

Braised Australian 1-Head Blacklip Abalone with Abalone Sauce

大展宏图 澳洲2头鲍鱼海参伴时蔬

Braised Australian 2-Head Abalone with Sea Cucumber and Seasonal Vegetables

万事胜意 发财3头鲍鱼扣日本花菇

Braised 3-Head Abalone with Japanese Shitake Mushroom

包罗万有 一品天香锅

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

黄金万两 鲍汁6头鲍鱼金富袋

Braised 6-Head Abalone in Fortune Bag stuffed with Minced Chicken

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一帆风顺 SEAFOOD

龙马精神 奶油金丝龙虾仔

Baked Baby Lobster with Butter and Crispy Shredded Egg

万里春风 X.O.酱象拔蚌炒蜜豆

Stir-fried Geoduck Clam with Honey Pea and X.O. Sauce

陇舞生威 鼓油皇干煎老虎虾

Pan-fried King Prawn with Superior Soya Sauce

意气风发 黑金蒜蒸红运虾

Steamed Wild-caught Sea White Prawn (Ang Kar) with Black Garlic

顺顺利利 夏果松子炒虾球

Stir-fried Fresh Prawn with Macadamia Nut and Pine Nut

平步青云 港蒸鲈鱼扒

Steamed Fillet of Sea Perch with Superior Soya Sauce

乐在其中 百香果酱煎鲈鱼扒

Pan-fried Fillet of Sea Perch with Passion Fruit Sauce

鱼跃龙门 芋香黄金奶油红斑扒

Deep-fried Red Grouper with Shredded Yam, Crispy Milk and Salted Egg Yolk

代代平安 野菌澳洲带子炒鸳鸯芦笋

Stir-fried Fresh Australian Scallop with Twin Asparagus and Wild Mushroom

游水活海鲜 LIVE SEAFOOD

星斑

Red Grouper

东星斑

Dong Xing Grouper

笋壳鱼

Marble Goby (Soon Hock Fish)

老鼠斑

Highfin Grouper

苏丹鱼

Sultan Fish

多宝鱼

Turbot Fish

财源滚滚

VEGETABLES

心想事成 发财金鲍仔黄金豆腐扒时蔬
Braised Homemade Beancurd with Golden Abalone,
Seasonal Vegetables and 'Fa Cai'

国泰民安 腊味鲛鱼球伴芥兰
Dace Fish Ball stuffed with Chinese Sausage
accompanied with Hong Kong Kai Lan

事事顺心 鲜豆根瑶柱扒娃娃菜
Braised Tien Shin Cabbage with Dried Scallop and Fresh Gluten Puff

春色满园 鱼香海参煲
Braised Sea Cucumber with Minced Meat, Garlic and Mushroom

好事成双 鲜人参带子丝灼苋菜
Poached Local Spinach with Fresh Ginseng and Shredded Scallop

锦上添花 蟹肉蟹皇扒鸳鸯时蔬
Braised Baby Cabbage and Broccoli with Crab Meat and Crab Roe

一本万利 蒜香双菇炒美国芦笋
Stir-fried U.S Asparagus with Assorted Mushroom and Minced Garlic

八方来财 金虫草香芋南乳粉丝斋煲
Braised Vegetables with Cordyceps, Yam, Vermicelli
and Preserved Bean Paste



Traditional Steamed Claypot Rice
with Chinese Sausage

黄金时代 RICE & NOODLES

金玉满堂 港式腊味煲饭

Traditional Steamed Claypot Rice with Chinese Sausage

福禄寿喜 生炒腊味糯米饭

Fried Glutinous Rice with Chinese Sausage

子孙满堂 日本和牛干炒河粉

Famous Fried Hor Fun with Wagyu Beef

风生水起 姜葱龙虾仔捞黑芝麻面

Stewed Black Sesame Noodles with Baby Lobster, Spring Onion and Ginger

合家欢喜 虾子蟹肉蛋白鱼翅炒饭

Fried Rice with Shark's Fin, Egg White, Crab Meat and Shrimp Roe

横财就手 肉酱澳洲带子焖伊面

Stewed Ee-fu Noodles with Fresh Australian Scallop and Minced Meat Sauce

九九同心 黑松露生虾炒乌冬面

Stir-fried Japanese Udon and Live Prawn with Black Truffle Sauce

大富大贵 黄金鲍鱼仔鸳鸯炒饭

Fried Organic Brown Rice and Jasmine Rice with
Petite Abalone & Golden Yolk