



peach garden  
chinese restaurant

**PEACH GARDEN @ OCBC CENTRE**

Lunar New Year Special Menu 2021

Tel: 6535 7833



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

金鲍仔  
Baby Abalone

象拔蚌  
Sliced Geoduck Clam

白饭鱼  
Silver Bait Fish

三文鱼片  
Salmon


海蜇  
Marinated Jelly Fish

炸鱼皮  
Fried Crispy Fish Skin

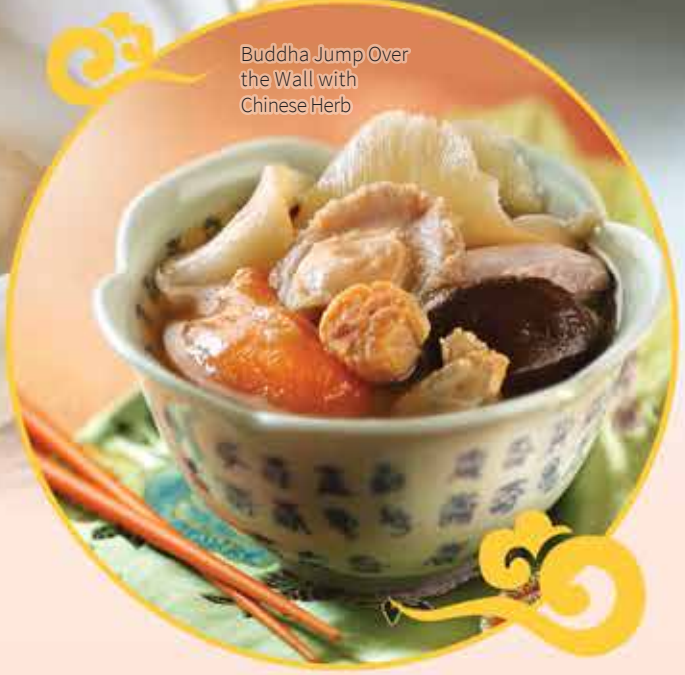
神户和牛片  
Wagyu Beef

鲍鱼片  
Sliced Abalone

*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

## 风调雨顺 SHARK'S FIN & SOUP

### 旗开得胜 干捞大鲍翅

Braised Superior Shark's Fin with Brown Sauce

### 大展宏图 手推蟹肉蛋白中鲍翅

Braised Baby Superior Shark's Fin with Fresh Crab Meat and Egg White

### 高鹏满座 牛蒡佛跳墙

Buddha Jump Over the Wall with Chinese Herb

### 扬名四海 国王雪蛤

Stir-fried Harsma with Egg White

### 福星高照 蛋白蟹钳金汤扒中鲍翅

Braised Baby Superior Shark's Fin with Fresh De-shelled Crab Claw & Egg White in Golden Broth

### 黄金满屋 翅骨汤炖中鲍翅

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

### 富贵有余 人参金鲍仔炖鸡汤

Double-boiled Superior Baby Abalone Soup with Ginseng and Chicken

### 欢乐满堂 响螺海参炖汤

Double-boiled Superior Sea Cucumber Soup with Sea Whelk

### 春风得意 京汤炖酿鱼鳔

Double-boiled Essence of Chicken Soup with Stuffed Fish Maw

### 马到功成 黄耳羊肚菌炖津白汤

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

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Signature Roasted Crispy London Duck  
with Macadamia Sauce

Roasted Golden Suckling Pig

## 鸿运当头 MEAT SELECTION

**金猪迎春** 黑松露南乳去骨猪

Roasted Boneless Suckling Pig with Preserved Bean Paste and Black Truffle Sauce

**鸿运当头** 传统金陵片皮猪

Roasted Golden Suckling Pig

**合家安康** 脆皮烧猪骨

Roasted Rack of Suckling Pig

**岁岁平安** 招牌夏果酱伦敦烤鸭

Signature Roasted Crispy London Duck with Macadamia Sauce

**富贵盈门** 明炉烧鸭

Roasted Crispy Duck

**招财进宝** 脆皮烧肉

Roasted Crispy Pork Cube

**和气生财** 海盐煎和牛扒

Pan-fried Wagyu Beef with Sea Salt

**好运连连** 蜜汁煎和牛叉烧

Pan-fried Wagyu Beef Char Siew with Honey Sauce

**珠光宝气** 黄梨酱黑豚扒

Pan-fried Kurobuta Pork Chop with Pineapple Sauce

**皆大欢喜** 日式芝麻酱烧鸡

Roasted Crispy Chicken with Japanese Sesame Sauce

**幸福甜蜜** 椰盅蛋白鹅肝

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

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



## 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 红烧澳洲野生1头鲍鱼

Braised Australian 1-Head Abalone

### 大展宏图 2头鲍鱼扣海参

Braised Whole 2-Head Abalone with Sea Cucumber

### 万事胜意 发财3头鲍鱼伴日本花菇

Braised Whole 3-Head Abalone with Japanese Shiitake Mushroom and 'Fa Cai'

### 包罗万有 迷你一品锅

Braised Baby Abalone with Sea Cucumber, Fish Maw, Pork Tendon, Mushroom and Dried Scallop

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# 一帆风顺 SEAFOOD

## 龙马精神 牛油金丝龙虾仔

Baked Baby Lobster with Butter and Crispy Shredded Egg

## 陇舞生威 干煎蒜子老虎虾

Pan-fried King Prawn with Garlic and 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

## 代代平安 黑松露鱼子酱羊肚菌煎澳洲带子

Pan-fried Australian Scallop with Morel Mushroom, Truffle and Caviar

## 黄金万两 黄金玉丝虾球

Fried Prawn with Golden Egg Yolk and Crispy Shredded Yam

## 顺顺利利 夏果松子炒虾球

Sautéed Fresh Prawn with Pine Nut and Macadamia Nut

## 平步青云 金银蒜蒸鲈鱼扒

Steamed Fillet of Sea Perch with Golden Minced Garlic

## 乐在其中 百香果煎鲈鱼扒

Pan-fried Fillet of Sea Perch with Passion Fruit Sauce

## 鱼跃龙门 烧肉芋头焖红斑扒

Braised Red Grouper Fish with Roasted Pork and Yam

# 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 金鲍仔豆腐苋菜

Braised Homemade Beancurd with Baby Abalone and Local Spinach

## 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 松菇瑶柱扒娃娃菜

Braised Tien Shin Cabbage with Honshimeiji Mushroom and Dried Scallop

## 一本万利 美国芦笋炒澳洲带子

Stir-fried U.S Asparagus with Australian Scallop

## 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

## 锦上添花 鲜百合龙葵菇炒西兰花

Stir-fried Broccoli with Fresh Lily Bulb and Portobello Mushroom

## 春色满园 火腿海参扒白菜苗

Braised 'Bai Cai Miao' with Ham and Sea Cucumber

## 好事成双 鲜人参带子丝灼苋菜

Poached Local Spinach with Fresh Ginseng and Shredded Scallop





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

### 横财就手 猪手焖米粉

Braised Pig's Trotter Rice Vermicelli

### 风生水起 姜葱龙虾仔捞芝麻面

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

### 九九同心 黑松露生虾炒乌冬面

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

### 合家欢喜 虾子蟹肉鱼翅蛋白炒饭

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

### 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