



peach garden
chinese restaurant

Lunar New Year Special Menu
2022

PEACH GARDEN @ HOTEL MIRAMAR

Tel: 6736 3833

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

新春鱼生

YU SHENG

百花齐放 花开富贵 三文鱼捞生

Limited Edition Smoking Prosperity Salmon Yu Sheng with Healthy Colourful Edible Flowers
(Health Benefits of Flowers: Beauty, Improves Immunity, Aids in Better Sleep,
Better Energy, Improves Blood Circulation)

三文鱼捞生

Salmon Yu Sheng

鲍片捞生

Sliced Abalone Yu Sheng

金鲍仔捞生

Baby Abalone Yu Sheng

龙虾捞生

Lobster Yu Sheng

养身药材斋捞生

Nutritious Vegetarian Yu Sheng with Herbs

ADD ON:

本地龙虾

Lobster

三文鱼片

Salmon

鲍鱼片

Sliced Abalone

金鲍仔

Baby Abalone

海蜇

Marinated Jelly Fish

象拔蚌

Geoduck Clam Slices

炸鱼皮

Fried Crispy Fish Skin

软壳蟹

Soft Shell Crab



鱼翅类与汤类

SHARK'S FIN & SOUP

蟠龙干捞大鲍翅

Braised Superior Shark's Fin with Prawn Stuffed with Choy Sum

阿拉斯加蟹炒翅配上汤

Stir-fried Shark's Fin with Alaskan King Crab Meat Served with Superior Stock

黑虎掌佛跳墙

Buddha Jump Over the Wall with Black Tiger Palm Mushroom

蟹肉蟹皇翅

Braised Shark's Fin with Crab Meat and Crab Roe

翅骨汤炖中鲍翅

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

金鲍仔鲨鱼骨汤

Double-boiled Shark's Bone Cartilage Soup with Baby Abalone

虎奶菌木瓜螺炖鱼鳔汤

Double-boiled Fish Maw Soup with Tiger Milk Mushroom and Melo

虫草花海参炖鸡汤


Double-boiled Chicken Soup with Sea Cucumber and Cordyceps Flowers

金鲍仔韩国高丽人参炖汤

Double-boiled Baby Abalone Soup with Korean Ginseng

黄耳虎奶菌炖律白汤 (健康斋汤)

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



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

肉类

MEAT SELECTION

传统金陵片皮猪

Roasted Golden Suckling Pig

夏果酱南乳去骨猪

Roasted Boneless Suckling Pig with Preserved Bean Paste and Macadamia Sauce

脆皮烧猪骨

Roasted Rack of Suckling Pig

脆皮烧肉

Roasted Crispy Pork Cubes

明太子烧鸭

Roasted Crispy Duck with Mentaiko

明炉烧鸭

Traditional Roasted Crispy Duck

夏威夷酱煎和牛扒

Pan-fried Wagyu Beef with Hawaii Sauce

金沙麒麟鸡

Pan-fried Crispy Chicken Stuffed with Prawn Paste

荷叶金鲍仔药材富贵鸡

Steamed Emperor Herbal Chicken with Golden Abalone in Lotus Leaf

香煎霸王黑豚扒

Pan-fried Kurobuta Pork Chop with Chef's Special Spicy Sauce 🌶️

赛螃蟹鹅肝

Pan-fried Foie Gras Accompanied with Stir-fried Egg White



Roasted Golden Suckling Pig

鲍鱼与海味

ABALONE & DRIED SEAFOOD

(百福临门) 桃苑传统盆菜

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

Golden Premium Traditional Pen Cai

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

(堆金积玉) 桃苑鲨鱼骨鱼翅海鲜盆菜

(龙虾, 红斑鱼, 海参, 澳洲带子, 活虾, 鱼鳔, 津白, 面筋, 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, White Radish, King Oyster Mushroom)

(丰衣足食) 肉骨茶盆菜

(鲍鱼, 海参, 花胶, 瑶柱, 排骨, 腰子, 蘑菇, 金针菇, 木耳, 津白, 腐竹)

Peach Garden Premium Bak Kut Teh Pen Cai

(Golden Abalone, Sea Cucumber, Fish Maw, Conpoy, Pork Ribs, Kidney, Mushroom, Enoki Mushroom, Cloud Fungus, Tien Shin Cabbage, Beancurd Skin)

鲍汁澳洲一头鲍鱼

Braised Australia 1-Head Blacklip Abalone with Abalone Sauce

澳洲二头鲍鱼荷包海参伴时蔬

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

发财三头鲍鱼伴日本花菇

Braised 3-Head Abalone with Japanese Shiitake Mushroom

一品天香锅

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

干爆金鲍仔海参鹅掌煲

Braised Baby Abalone with Sea Cucumber and Goose Web



海鲜类

SEAFOOD

火龙果龙虾仔

Baked Baby Lobster with Dragon Fruit Sauce

X.O.酱象拔蚌炒野菌芦笋

Stir-fried Geoduck Clam with Asparagus and Mushroom in X.O. Sauce

鼓油皇干煎老虎虾

Pan-fried King Prawn with Superior Soya Sauce

菠萝蜜核桃炒虾球

Stir-fried Crystal Prawn with Walnut and Jackfruit

夏果酱松子虾球

Deep-fried Prawn with Pine Nut and Macadamia Sauce

黑金蒜蒸鲈鱼扒

Steamed Fillet of Sea Perch with Black Gold Garlic in Superior Soya Sauce

明太子酱鲈鱼扒

Pan-fried Fillet of Sea Perch with Mentaiko Sauce

芋香黄金奶油龙虎斑扒

Deep-fried Fillet of Dragon Tiger Grouper with Shredded Yam, Crispy Milk and Salted Egg Yolk

黑松露澳洲带子西兰花

Stir-fried Australian Scallop with Broccoli and Black Truffle Sauce



Pan-fried King Prawn
with Superior Soya Sauce

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

龙虎斑
Dragon Tiger Grouper

巴丁鱼
Pa Ting Fish

本地龙虾
Lobster

生虾
Live Prawn



蔬菜类

VEGETABLES

发财金鲍仔黄金豆腐扒时蔬

Braised Homemade Beancurd with Golden Abalone, Seasonal Vegetable and 'Fa Cai'

腊味松菇炒芥兰

Stir-fried Hong Kong Kai Lan with Honshimeiji Mushroom and Chinese Sausage

竹笙黄焖汤扒娃娃菜

Braised Tien Shin Cabbage with Bamboo Pith and Golden Broth

鱼香海参煲

Braised Sea Cucumber with Minced Meat and Mushroom

鲜豆根瑶柱灼苋菜

Poached Local Spinach with Dried Scallop and Fresh Gluten Puff

虫草花云耳炒芦笋

Stir-fried Asparagus with Cordyceps Flower and Cloud Fungus

蒜香双菇炒西兰花

Stir-fried Broccoli with Assorted Mushrooms and Minced Garlic

香芋南乳粉丝斋煲

Braised Vegetables with Yam, Vermicelli and Preserved Bean Paste



Braised Homemade
Beancurd with Baby Abalone
and Local Spinach

饭面类

RICE & NOODLES

港式腊味煲饭

Traditional Steamed Claypot Rice with Chinese Sausage

生炒腊味糯米饭

Fried Glutinous Rice with Chinese Sausage

日本和牛干炒河粉

Famous Fried Hor Fun with Wagyu Beef

龙虾仔捞荞麦面

Stewed Buckwheat Noodle with Baby Lobster

双鱼子鱼翅炒饭

Fried Rice with Shark's Fin and Twin Fish Roe

肉酱澳洲带子焖伊面

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

黑松露生虾炒鱼茸面

Stir-fried Fish Paste Noodle with Live Prawn and Black Truffle Sauce

火腩鲍鱼仔炒饭

Fried Rice with Roasted Pork and Petite Abalone



Traditional Steamed
Claypot Rice with
Chinese Sausage