



peach garden
chinese restaurant

Lunar New Year Special Menu
2022

PEACH GARDEN @ OCBC CENTRE

Tel: 6535 7833

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

(旗开得胜) 干捞大鲍翅

Braised Superior Shark's Fin in Brown Sauce

(大展宏图) 蟹肉蛋白中鲍翅

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

(高鹏满座) 黑虎掌佛跳墙

Buddha Jump Over the Wall with Black Tiger Palm Mushroom

(扬名四海) 虾子蟹肉火腿炒翅

Stir-fried Shark's Fin with Crab Meat, Ham and Shrimp Roe

(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 and 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) 金鲍仔鲨鱼骨汤

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

(富贵有余) 人参杞子炖花胶汤

Double-boiled Superior Fish Maw Soup with Ginseng and Wolfberry

(欢乐满堂) 椰盅荷包海参炖汤


Double-boiled Superior Sea Cucumber Soup in Young Coconut

(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

(好运连绵) 夏果酱南乳去骨猪

Roasted Boneless Suckling Pig with Preserved Bean Paste and Macadamia 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) 鱼子鹅肝酱烧鸭

Roasted Crispy Duck with Caviar and Foie Gras Sauce

(富贵盈门) 明炉烧鸭

Traditional Roasted Crispy Duck

(招财进宝) 脆皮烧肉

Roasted Crispy Pork Cubes

(和气生财) 美极蒜片煎和牛扒

Pan-fried Wagyu Beef with Sliced Garlic

(珠光宝气) 黑松露芝麻酱黑豚扒

Pan-fried Kurobuta Pork Chop with Black Truffle and Sesame Sauce

(皆大欢喜) 韩国高丽人参富贵鸡

Steamed Emperor Chicken with Korean Ginseng

(幸福甜蜜) 鲍鱼煎鹅肝

Pan-fried Foie Gras with Abalone



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)

(丰衣足食) 红烧澳洲野生一头鲍鱼

Braised Australian 1-Head Abalone

(大展宏图) 二头鲍鱼炖海参

Braised Whole 2-Head Abalone with Sea Cucumber

(万事胜意) 发财三头鲍鱼伴日本花菇

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

(吉新高照) 干爆金鲍仔海参鹅掌煲

Braised Baby Abalone with Sea Cucumber and Goose Web



海鲜类

SEAFOOD

(龙马精神) 火龙果龙虾仔
Baked Baby Lobster with Dragon Fruit Sauce

(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) 霸王波斯顿龙虾
Pan-fried Boston Lobster with Chef's Special Sauce 🌶️

(代代平安) 黑松露澳洲带子西兰花
Stir-fried Australian Scallop with Broccoli and Black Truffle Sauce

(黄金万两) 西施香芒虾球
Crisp-fried Prawn with Mango and Plum Sauce

(顺顺利利) 龙井桂花炒虾球
Stir-fried Crystal Prawn with Osmanthus and 'Long Jing' Tea Leaves

(平步青云) 港蒸鲈鱼扒
Steamed Fillet of Sea Perch with Superior Soya Sauce

(乐在其中) 夏果酱煎鲈鱼扒
Pan-fried Fillet of Sea Perch with Macadamia Sauce

(鱼跃龙门) 烧肉芋头焖龙虎斑扒
Braised Dragon Tiger Grouper with Roasted Pork and Yam



Pan-fried King Prawn
with Garlic and
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

(心想事成) 金鲍仔豆腐苋菜

Braised Homemade Beancurd with Baby Abalone and Local Spinach

(国泰民安) 腊味松菇炒芥兰

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

(事事顺心) 虫草花瑶柱扒娃娃菜

Braised Tien Shin Cabbage with Cordyceps Flower and Dried Scallop

(一本万利) 黑金蒜芦笋炒澳洲带子

Stir-fried Asparagus with Australian Scallop and Black Gold Garlic

(八方来财) 香芋南乳粉丝斋煲

Braised Vegetables with Yam, Vermicelli and Preserved Bean Paste

(锦上添花) 鲜百合莲藕炒西兰花

Stir-fried Broccoli with Fresh Lily Bulb and Lotus Root

(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) 上汤鲜豆根蒜子灼苋菜

Poached Local Spinach with Fresh Gluten Puff and Garlic in Superior Stock



Braised Homemade
Beancurd with Baby Abalone
and Local Spinach

饭面类

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 with Vermicelli

(风生水起) X.O. 酱龙虾捞翡翠面

Stewed Spinach Noodle with Baby Lobster and X.O. Sauce

(九九同心) 黑松露生虾炒鱼茸面


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

(合家欢喜) 双鱼子鱼翅蛋白炒饭

Fried Rice with Shark's Fin, Twin Fish Roe and Egg White

(大富大贵) 火腩鲍鱼仔炒饭

Fried Rice with Roasted Pork and Petite Abalone



Traditional Steamed
Claypot Rice with
Chinese Sausage