



peach garden  
chinese restaurant

Lunar New Year Special Set Menu  
2022

**PEACH GARDEN @ OCBC CENTRE**

Tel: 6535 7833

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

## 新年套餐

LUNAR NEW YEAR SET MENU

@ \$128++ PER PERSON

(MIN. 2 PERSONS)



火龙果三文鱼捞生  
Salmon Yu Sheng with Dragon Fruit

蟹肉花胶中鲍翅  
Braised Baby Superior Shark's Fin with Fresh Crab Meat and Fish Maw

黑金蒜蒸鲈鱼扒  
Steamed Fillet of Sea Perch with Black Gold Garlic and Superior Soya Sauce

龙井桂花炒虾球  
Stir-fried Crystal Prawn with Osmanthus and 'Long Jing' Tea Leaves

生炒腊味糯米饭  
Fried Glutinous Rice with Chinese Sausage

雪耳雪梨桃胶炖迷你汤圆  
Double-boiled Mini Tang Yuan with Snow Fungus, Snow Pear and Peach Resin

三色年糕  
Signature Fragrant Three-layered Nian Gao



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



## 新年套餐

LUNAR NEW YEAR SET MENU

@ \$168++ PER PERSON

(MIN. 2 PERSONS)

火龙果龙虾三文鱼捞生

Lobster and Salmon Yu Sheng with Dragon Fruit

翅骨汤炖中鲍翅

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

夏威夷酱龙虎斑扒

Pan-fried Fillet of Dragon Grouper with Hawaiian Sauce

招牌脆皮烧猪骨

Signature Roasted Rack of Suckling Pig

六头鲍捞翡翠面

Stewed Spinach Noodle with Whole 6-Head Abalone

雪耳雪梨桃胶炖迷你汤圆

Double-boiled Mini Tang Yuan with Snow Fungus, Snow Pear and Peach Resin

三色年糕

Signature Fragrant Three-layered Nian Gao



## 新年套餐

LUNAR NEW YEAR SET MENU

@ \$198++ PER PERSON

(MIN. 2 PERSONS)



火龙果金鲍仔三文鱼捞生  
Golden Abalone and Salmon Yu Sheng

黑虎掌佛跳墙  
Buddha Jump Over the Wall with Black Tiger Palm Mushroom

四川口水酱黑豚扒  
Pan-fried Kurobuta Pork Chop in Sichuan Style

姜丝橙皮蒸笋壳扒  
Steamed Fillet of Soon Hock Fish with Shredded Ginger and Orange Peel in Superior Soya Sauce

黑松露生虾炒鱼茸面  
Stir-fried Fish Paste Noodle with Live Prawn and Black Truffle Sauce

雪耳雪梨桃胶炖雪蛤  
Double-boiled Harsma with Snow Fungus, Snow Pear and Peach Resin

三色年糕  
Signature Fragrant Three-layered Nian Gao



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## 新年套餐

LUNAR NEW YEAR SET MENU

@ \$788++ PER TABLE

(FOR 5 PERSONS)

火龙果三文鱼捞生

Salmon Yu Sheng with Dragon Fruit

传统脆皮烧鸭

Roasted Traditional Crispy Duck

蟹肉花胶中鲍翅

Braised Baby Superior Shark's Fin with Fresh Crab Meat and Fish Maw

家乡蒸龙虎斑

Steamed Live Dragon Tiger Grouper with Black Fungus  
and Golden Mushroom in Superior Soya Sauce

龙井桂花炒虾球

Stir-fried Crystal Prawn with Osmanthus and 'Long Jing' Tea Leaves

生炒腊味糯米饭

Fried Glutinous Rice with Chinese Sausage

雪耳雪梨桃胶炖迷你汤圆

Double-boiled Mini Tang Yuan with Snow Fungus, Snow Pear and Peach Resin

三色年糕

Signature Fragrant Three-layered Nian Gao



## 新年套餐

LUNAR NEW YEAR SET MENU

@ \$968++ PER TABLE

(FOR 5 PERSONS)



火龙果龙虾三文鱼捞生

Lobster and Salmon Yu Sheng with Dragon Fruit

云龙耳海参中鲍翅

Braised Baby Superior Shark's Fin with Sea Cucumber and Cloud Fungus

港蒸笋壳鱼

Steamed Live Soon Hock Fish in Hong Kong Style

野菌金鲍仔炒芦笋

Stir-fried Asparagus with Baby Abalone and Mushroom

砂煲韩国高丽人参炖鸡

Boiled Chicken with Korean Ginseng in Claypot

干煎虾绿伴生炒腊味糯米饭

Pan-fried King Prawn with Superior Soya Sauce Accompanied with Fried Glutinous Rice with Chinese Sausage

雪耳雪梨桃胶炖迷你汤圆

Double-boiled Mini Tang Yuan with Snow Fungus, Snow Pear and Peach Resin

三色年糕

Signature Fragrant Three-layered Nian Gao



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## 新年套餐

LUNAR NEW YEAR SET MENU  
@ \$1138++ PER TABLE  
(FOR 5 PERSONS)

火龙果金鲍仔三文鱼捞生  
Golden Abalone and Salmon Yu Sheng

南乳去骨猪 (半只)  
Roasted Boneless Suckling Pig with Preserved Bean Paste (Half)

浓鸡汤瑶柱炖中鲍翅  
Double-boiled Baby Superior Shark's Fin with Dried Scallop in Chicken Broth

豆酥蒸游水红斑鱼  
Steamed Live Red Grouper with Crispy Soya Bean Crumb in Superior Soya Sauce

奶油芋丝老虎虾  
Pan-fried King Prawn with Butter and Shredded Yam

港式腊味煲饭  
Traditional Steamed Claypot Rice with Chinese Sausage

雪耳雪梨桃胶炖迷你汤圆  
Double-boiled Mini Tang Yuan with Snow Fungus, Snow Pear and Peach Resin

三色年糕  
Signature Fragrant Three-layered Nian Gao



## 新年套餐

LUNAR NEW YEAR SET MENU

@ \$1388++ PER TABLE

(FOR 5 PERSONS)



火龙果象拔蚌三文鱼捞生

Geoduck Clam and Salmon Yu Sheng with Dragon Fruit

传统金陵片皮猪 (全只)

Traditional Roasted Golden Suckling Pig (Whole)

黑虎掌佛跳墙

Buddha Jump Over the Wall with Black Tiger Palm Mushroom

虫草花姜丝蒸东星斑

Steamed Dong Xing Grouper with Cordyceps Flower and Shredded Ginger in Superior Soya Sauce

黑松露姜葱猪件炒芥兰

Stir-fried Pork with Spring Onion, Ginger and Kai Lan in Black Truffle Sauce

龙虾仔捞翡翠面

Stewed Spinach Noodle with Baby Lobster

雪耳雪梨桃胶炖雪蛤

Double-boiled Harsma with Snow Fungus, Snow Pear and Peach Resin

三色年糕

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## 新年套餐

LUNAR NEW YEAR SET MENU

@ \$1688++ PER TABLE

(FOR 5 PERSONS)

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)

金陵传统片皮猪 (全只)

Traditional Roasted Golden Suckling Pig (Whole)

蟠龙中鲍翅

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

两味东星斑

Dong Xing Grouper in Two Styles

肉骨茶盆菜

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)

黑松露老虎虾鱼茸面

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

炮参炖燕窝

Double-boiled Superior Bird's Nest with Ginseng

三色年糕

Signature Fragrant Three-layered Nian Gao

