



peach garden
chinese restaurant

Lunar New Year Special Set Menu
2022

PEACH GARDEN @ THOMSON PLAZA

Tel: 6451 3233

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

新年套餐

LUNAR NEW YEAR SET MENU

@ \$98++ PER PERSON

(MIN. 2 PERSONS)



菠萝蜜三文鱼捞生
Salmon Yu Sheng with Jackfruit

荷鲍参干贝蛋白中鲍翅
Braised Baby Superior Shark's Fin with Sea Cucumber,
Dried Scallop, Crab Meat and Egg White

香煎霸王黑豚扒
Pan-fried Kurobuta Pork Chop with Chef's Special Spicy Sauce 🌶️

带子发菜扒西兰花
Braised Broccoli with Fa Cai and Fresh Scallop

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

桃胶枣王炖迷你汤圆
Double-boiled Mini Tang Yuan with Peach Resin and Red Dates

三色年糕
Signature Fragrant Three-layered Nian Gao



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新年套餐

LUNAR NEW YEAR SET MENU

@ \$128++ PER PERSON

(MIN. 2 PERSONS)

菠萝蜜三文鱼带子捞生

Fresh Scallop Yu Sheng with Salmon and Jackfruit

虎奶菌木瓜螺炖中鲍翅

Double-boiled Baby Superior Shark's Fin Soup with Tiger Milk Mushroom and Melo

香橙香煎鲈鱼扒

Pan-fried Fillet of Sea Perch with Chef's Special Orange Sauce

六头鲍鱼花胶扣时蔬

Braised Whole 6-Head Abalone with Fish Maw and Seasonal Vegetable

大虎虾拌生炒腊味糯米饭

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

桃胶枣王炖迷你汤圆

Double-boiled Mini Tang Yuan with Peach Resin and Red Dates

三色年糕

Signature Fragrant Three-layered Nian Gao



新年套餐

LUNAR NEW YEAR SET MENU

@ \$168++ PER PERSON

(MIN. 2 PERSONS)



菠萝蜜三文鱼龙虾捞生

Lobster Yu Sheng with Salmon and Jackfruit

夏果酱脆皮烧猪骨

Roasted Rack of Suckling Pig with Macadamia Sauce

沙鱼骨花胶中鲍翅

Double-boiled Shark's Bone Cartilage Soup with
Superior Shark's Fin and Fish Maw



黑金蒜蒸龙虎斑扒

Steamed Fillet of Dragon Tiger Grouper with Black Gold Garlic
in Superior Soya Sauce

三头鲍鱼捞桥麦面

Stewed Buckwheat Noodles with 3-Head Abalone

桃胶泡参炖雪蛤

Double-boiled Harsma with Ginseng 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)

菠萝蜜象拔蚌三文鱼捞生

Geoduck Clam Yu Sheng with Salmon and Jackfruit

黑虎掌佛跳墙

Buddha Jump Over the Wall with Black Tiger Palm Mushroom

夏果酱脆皮烧猪骨

Roasted Rack of Suckling Pig with Macadamia Sauce

虫草花云耳蒸鲈鱼扒

Steamed Fillet of Sea Perch with Cordyceps Flower and Cloud Fungus in Superior Soya Sauce

波斯顿龙虾伴桥麦面

Stewed Buckwheat Noodle with Boston Lobster

燕窝豆腐花拼三色年糕

Warm Soya Pudding with Bird's Nest

Accompanied with Signature Fragrant Three-layered Nian Gao



新年套餐

LUNAR NEW YEAR SET MENU

@ \$588++ PER TABLE

(FOR 5 PERSONS)



菠萝蜜三文鱼捞生
Salmon Yu Sheng with Jackfruit

夏威夷酱烧鸡
Roasted Crispy Chicken with Hawaii Sauce

蟹肉蟹皇中鲍翅
Braised Baby Superior Shark's Fin with Fresh Crab Meat and Crab Roe

鲍片芋头焖顺壳鱼
Braised Soon Hock Fish with Sliced Abalone and Yam

松子野菌虾球炒西兰花
Stir-fried Prawn with Pine Nuts, Mushroom and Broccoli

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

桃胶枣王炖迷你汤圆
Double-boiled Mini Tang Yuan with Peach Resin and Red Dates

三色年糕
Signature Fragrant Three-layered Nian Gao



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新年套餐

LUNAR NEW YEAR SET MENU

@ \$768++ PER TABLE

(FOR 5 PERSONS)

菠萝蜜三文鱼龙虾捞生

Lobster Yu Sheng with Salmon and Jackfruit

明太子烧鸭

Roasted Crispy Duck with Mentaiko

荷鲍参干贝蛋白中鲍翅

Braised Baby Superior Shark's Fin with Sea Cucumber,
Dried Scallop, Crab Meat and Egg White

黑金蒜蒸龙虎斑

Steamed Live Dragon Tiger Grouper with Black Gold Garlic
in Superior Soya Sauce

六头鲍扣花菇时蔬

Braised Whole 6-Head Abalone with Shiitake Mushroom and Seasonal Vegetables

生炒腊味糯米饭伴干煎大虎虾

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

桃胶枣王炖迷你汤圆

Double-boiled Mini Tang Yuan with Peach Resin and Red Dates

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)



菠萝蜜三文鱼金鲍仔捞生

Golden Abalone Yu Sheng with Salmon and Jackfruit

夏果酱南乳去骨猪 (半只)

Roasted Boneless Suckling Pig with Preserved Bean Paste and Macadamia Sauce (Half)

虎奶菌木瓜螺炖中鲍翅

Double-boiled Baby Superior Shark's Fin with Tiger Milk Mushroom and Melo

潮式蒸龙虎斑鱼

Steamed Live Dragon Tiger Grouper in Teochew Style

三头鲍扣荷包海参

Braised Whole 3-Head Abalone with Sea Cucumber

带子生炒腊味糯米饭

Fried Glutinous Rice with Chinese Sausage and Fresh Scallop

桃胶枣王炖迷你汤圆

Double-boiled Mini Tang Yuan with Peach Resin and Red Dates

三色年糕

Signature Fragrant Three-layered Nian Gao



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新年套餐

LUNAR NEW YEAR SET MENU

@ \$1188++ PER TABLE

(FOR 5 PERSONS)

菠萝蜜三文鱼象拔蚌捞生

Geoduck Clam Yu Sheng with Salmon and Jackfruit

夏果酱南乳去骨猪 (全只)

Roasted Boneless Suckling Pig with Preserved Bean Paste and Macadamia Sauce (Whole)

黑虎掌佛跳墙

Buddha Jump Over the Wall with Black Tiger Palm Mushroom

虫草花云耳蒸大顺壳

Steamed Soon Hock Fish with Cordyceps Flower and Cloud Fungus in Superior Soya Sauce

黄金芋丝龙虾仔

Baked Baby Lobster with Salted Egg Yolk and Shredded Yam

腊味鲍鱼煲饭

Traditional Steamed Claypot Rice with Chinese Sausage and Abalone

桃胶泡参炖雪蛤

Double-boiled Harsma with Ginseng and Peach Resin

三色年糕

Signature Fragrant Three-layered Nian Gao



新年套餐

LUNAR NEW YEAR SET MENU

@ \$1488++ PER TABLE

(FOR 5 PERSONS)



金鲍仔象拔蚌澳洲带子捞生

Australian Scallop Yu Sheng with Golden Abalone
and Geoduck Clam

金陵传统片皮猪 (全只)

Traditional Roasted Golden Suckling Pig (Whole)

阿拉斯加蟹炒翅

Stir-fried Shark's Fin with Alaskan King Crab

清蒸老鼠斑

Steamed Highfin Grouper with Superior Soya Sauce

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)

龙虾仔拌X.O.酱鱼茸面

Baked Baby Lobster with Fish Paste Noodle and X.O. Sauce

燕窝桃胶豆腐花

Warm Soya Pudding with Bird's Nest and Peach Resin

三色年糕

Signature Fragrant Three-layered Nian Gao

