

PEACH GARDEN @ CHANGI AIRPORT TERMINAL 2

## CELEBRATIONS PACKAGES

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PEACH GARDEN  
CHINESE DINING

### CHINESE SET MENU A

\$788.00++ per table of 10 persons  
(Minimum of 6 tables)

### CHINESE SET MENU B

\$888.00++ per table of 10 persons  
(Minimum of 6 tables)

### CHINESE SET MENU C

\$988.00++ per table of 10 persons  
(Minimum of 6 tables)

### PACKAGE INCLUDES:

- Use of proposed private room
- A modern Cantonese Cuisine specially prepared by our culinary team of Chefs
- Free flow of soft drinks and Chinese tea throughout the event
- Complimentary 1 jug of beer per every confirmed table
- Complimentary 1 bottle of house red wine per every confirmed table for banquet consumption
- Traditional "wife cake" (Lo Bor Bang) or selection of wedding favour for all guests
- Special rate for house wine is available at \$38.00++ per bottle and beer is available \$38.00++ per jug
- Provision of table setup completed with table centerpiece, sash for 5 chairs and posies at back of couple's chairs for Solemnisation event

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PEACH GARDEN  
CHINESE DINING

### CHINESE SET MENU A

\$788.00++ per table of 10 persons  
(Minimum of 6 tables)

伦敦鸭, 烧肉拼X.O.酱萝卜糕  
Roasted London Duck and Roasted Pork Cube  
accompanied with Fried Carrot Cake in X.O. Sauce

翅骨炖中鲍翅  
Double-boiled Baby Superior Shark's Fin in Shark's  
Bone Cartilage Soup

X.O. 酱炒带子  
Sautéed Fresh Scallops in X.O. Sauce

油浸笋壳  
Deep-fried Soon Hock Fish with Superior Soya  
Sauce

麻辣烧鸡  
"Ma La" Roasted Chicken

蟹肉自制豆腐苋菜  
Braised Homemade Beancurd with Fresh Crab  
Meat and Local Spinach

干炒海鲜粒面线  
Fried Mian Xian with Assorted Diced Seafood

清凉椰肉白玉冰  
Chilled Jelly Royale with Julienne of Coconut

### CHINESE SET MENU B

\$888.00++ per table of 10 persons  
(Minimum of 6 tables)

桃苑拼盘  
(XO酱萝卜糕, 腐皮卷, 烧肉, 泰式腌肉卷拼桂花翅)  
Peach Garden Ensemble  
(Fried Carrot Cake with XO Sauce, Deep-fried Beanskin  
Roll, Roasted Pork Cube, Thai Style Bacon Roll  
accompanied with Shark's Fin Omelette)

鲜淮山金鲍仔炖鸡汤  
Double-boiled Superior Soup with Baby Abalone and  
Fresh Yam

干烧酱爆老虎虾  
Wok-fried King Prawn with Chili Sauce

金针云耳蒸鲈鱼扒  
Steamed Fillet of Sea Perch with Lily Flower and Black  
Fungus in Superior Soya Sauce

黑松露烧鸭  
Roasted Duck with Black Truffle Sauce

蒜子三皇蛋泡时菜  
Poached Seasonal Vegetables with Assorted Eggs in  
Superior Stock

海鲜干炒面线  
Fried Mee Sua with Diced Seafood

百合清汤  
Chilled Cheng Tng with Lily Bulb

### CHINESE SET MENU C

\$988.00++ per table of 10 persons  
(Minimum of 6 tables)

片皮乳猪  
Roasted Suckling Pig

鲨鱼骨炖中鲍翅  
Double-boiled Shark's Bone Cartilage Soup with  
Superior Shark's Fin

野菌百合带子炒西兰花  
Stir-fried Scallops with Fresh Wild Mushrooms  
and Broccoli

清蒸海斑  
Steamed Sea Garoupa in Superior Soya Sauce

红酒酱煎鸡扒  
Pan-fried Chicken Chop in Red Wine Reduction  
Sauce

椒盐猪件(二度)  
Fried Piglet with Salt and Pepper (2nd Serving)

XO 酱海鲜粒干炒鱼茸面  
Fried Fish Paste Noodle with Assorted Diced  
Seafood in XO Chilli Sauce

白果芋泥  
Warm Yam Paste with Gingko Nuts

*Price quoted is subjected to 10% service charge and prevailing government taxes. Menu and price is subject to changes without prior notice.*