

PEACH GARDEN @ CHANGI AIRPORT T2

CELEBRATIONS PACKAGES 2018-2019



peach garden
chinese restaurant

SET MENU A

8-course \$498++ per table of 10 persons
(Mondays to Fridays excluding Eve of and Public Holidays)

SET MENU B

8-course \$688++ per table of 10 persons
(Mondays to Fridays excluding Eve of and Public Holidays)

SET MENU C

8-course \$888++ per table of 10 persons
(Mondays to Sundays including of Eve of and Public Holidays)

PACKAGE INCLUDES:

MENU

- A modern Cantonese Cuisine prepared by our Chefs

BEVERAGE

- Free flow of soft drinks, mixers and Chinese tea throughout the event (Minimum of 5 tables)
- Complimentary jug of beer per confirmed table (Minimum 5 tables)
- All subsequent jug of beer will be charged at S\$36++ per jug
- Special rate for house wine is available at S\$38++ per bottle
- Waiver of corkage charge for sealed and duty paid hard liquor brought in

PRIVILEGES

- Exclusive use of private room for 4 hours (minimum 5 tables)
- Special dietary can be arranged at a pro-rated price based on chosen package
- Complimentary \$100 Peach Garden Dining Voucher for your Lucky Draw (Minimum 5 tables)

TERMS AND CONDITIONS

- All confirmed booking must be made with a non-refundable and non-transferable deposit payment
- Valid strictly for new bookings only
- All bookings are subject to function space availability
- Prices are subject to 10% service charges and prevailing government taxes
- Prices and menus are subject to change without prior notice



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SET MENU A

8-course \$498++ per table of 10 persons

桃苑烧味拼盘

伦敦烧鸭、凉拌海蜇、豉油皇鸡

Peach Garden's Barbeque Combination Platter

London Roasted Duck, Marinated Jellyfish, Soya Sauce Chicken

MAIN

京式花胶炖鸡汤

Double-boiled Essence of Chicken Soup with Fish Maw

金瓜虾球拼芥末虾球

Fried Prawn in 2 Styles

(Pumpkin Paste and Wasabi Salad Cream)

薄荷酱蒸巴丁鱼扒

Steamed Pa Ting Fish Fillet with Peppermint Sauce

日式蒜煎黑豚肉粒

Sautéed Kurobuta Pork Cubes with Leek in Teriyaki Sauce

野菌炒青龙菜

Sautéed Green Dragon Vegetables with Wild Mushroom

干烧伊面

Stewed Ee-fu Noodle with Mushroom and Chives

DESSERT

清凉白玉冰

Chilled Jelly Royale with Julienne of Coconut



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SET MENU B

8-course \$688++ per table of 10 persons

北京片皮鸭

Roasted Peking Duck

MAIN

海皇金瓜盅

Double-boiled Assorted Seafood Soup in Golden Melon

港式蒸笋壳鱼

Steamed Marble Goby Fish in Superior Soya Sauce

蒜香黑猪扒

Pan-fried Sliced Pork with Golden Garlic

金鲍豆腐扒时蔬

Braised Baby Abalone with Beancurd accompanied by Seasonal Greens

鸭松生菜包 (二度)

Wok-fried Minced Duck Meat in Lettuce (2nd Serving)

X.O. 酱龙虾鱼茸面

Stewed Fish Paste Noodles with Lobster in X.O. Sauce

DESSERT

杨枝甘露

Chilled Mango with Sago and Pomelo



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SET MENU C

8-course \$888++ per table of 10 persons

桃苑经典拼盘 (伦敦烧鸭、日式芥末虾球、紫菜腐皮卷)
Medley of Combination Platter (Roast London Duck, Crispy Prawn with Wasabi Salad Cream, Deep-fried Seaweed Beancurd Skin Roll)

MAIN

浓鸡汤花胶炖金鲍仔

Double-boiled Essence of Chicken Soup with Mini Abalone & Fish Maw

港式蒸深海龙虎斑鱼

Steamed Sea Garoupa Fish in Superior Soya Sauce

麻香一支骨伴时蔬

Baked Single Spare Rib with Spicy Sauce accompanied Seasonal Green

上汤姜葱焗波士顿龙虾

Braised Boston Lobster with Ginger and Shallot Sauce

原煲腊味煲饭

Baked Rice with Abalone and Chinese Sausages

DESSERT

精美甜品

Sweet Harmony