



PEACH GARDEN  
CHINESE DINING

## 套餐 SET MENU

\$35.80++

PER PERSON (MIN. 2 PERSONS)

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伦敦鸭，海蜇拼口水鸡  
Roasted London Duck, Chilled Jellyfish  
accompanied with Chilled Chicken  
in Szechuan Spicy Sauce

老火炖汤  
Double-boiled Soup of the Day

特色麻酱炸鳕鱼扒  
Deep-fried Fillet of Pacific Cod  
with Chef's Special Sesame Sauce

野菌炒青龙菜  
Sautéed "Green Dragon" Vegetables  
with Wild Mushroom

豉油皇虾球焖伊面  
Wok-fried Ee-Fu Noodle with  
Prawn in Superior Soya Sauce

精美甜点  
Sweet Harmony

## 套餐 SET MENU

\$60.80++

PER PERSON (MIN. 2 PERSONS)

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伦敦鸭，烧肉拼海蜇  
Roasted London Duck and Roasted Pork Cube  
accompanied with Jelly Fish

浓鸡炖三宝汤  
Double-boiled Essence of Chicken Soup  
with Fish Maw, Bamboo Pith  
and Conpoy

薄荷酱蒸深海扁鳕鱼扒  
Steamed Fillet of Pacific Cod  
in Spicy Peppermint Sauce

带子丝炒青龙菜  
Stir-fried "Green Dragon" Vegetables  
with Shredded Scallop

豉油皇九尾虾伴葱油黑金面  
Tiger Prawn in Superior Soya Sauce  
served with Charcoal Noodle  
in Shallot Oil

精美甜点  
Sweet Harmony

## 套餐 SET MENU

\$248.80++

PER TABLE OF 6 PERSONS

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黄金虾球拼芥末虾球

Fried Prawns in 2 styles  
(Salted Egg Yolk and Wasabi Salad Cream)

菊花豆腐黄耳竹笙汤

Double-boiled Vegetarian Soup with  
Hand Carved Silky Beancurd, Yellow Fungus  
and Bamboo Pith

油浸笋壳鱼

Deep-fried Marble Goby Fish  
with Superior Soya Sauce

招牌伦敦烧鸭

Roasted London Duck

金银蒜炒白菜苗

Stir-fried Baby Cabbage  
with Golden Minced Garlic

蟹肉蛋白炒饭

Fried Rice with Crabmeat, Egg White  
and Dried Scallop

精美甜点

Sweet Harmony

## 套餐 SET MENU

\$348.80++

PER TABLE OF 6 PERSONS

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鱼子酱北京片皮鸭

Roasted Peking Duck with Caviar

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

XO酱芦笋炒带子

Sautéed Fresh Scallops with  
Asparagus in X.O. Sauce

蟹肉豆腐苋菜

Braised Homemade Beancurd  
with Local Spinach and Crabmeat Sauce

豉油皇九尾虾炒黑金面

Wok-fried Charcoal Noodle  
with Tiger Prawn in Superior Soya Sauce

精美甜点

Sweet Harmony

## 套餐 SET MENU

\$498.00++

PER TABLE OF 10 PERSONS

*Complimentary 1 bottle  
of House Wine (Red/White)*

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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)

浓鸡汤炖花胶  
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)

特色麻酱炸鳕鱼扒  
Deep-fried Fillet of Pacific Cod  
with Chef's Special Sesame 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  
Braised Ee Fu Noodle

精美甜点  
Sweet Harmony

## 套餐 SET MENU

\$688.00++

PER TABLE OF 10 PERSONS

*Complimentary 2 bottles  
of House Wine (Red/White)*

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北京片皮鸭  
Roasted Peking Duck

浓鸡炖三宝汤  
Double-boiled Essence of Chicken Soup  
with Fish Maw, Bamboo Pith and Conpoy

港式蒸深海龙虎斑鱼  
Steamed Sea Garoupa 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 with Seasonal Green

鸭松生菜包 (二度)  
Wok-fried Minced Duck Meat in Lettuce  
(2nd Serving)

蟹肉蛋白炒饭  
Fried Rice with Crabmeat, Egg White  
and Dried Scallop

精美甜品  
Sweet Harmony

## 套餐 SET MENU

\$888.00++

PER TABLE OF 10 PERSONS

*Complimentary 2 bottles  
of House Wine (Red/White)*

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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)

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

精美甜品  
Sweet Harmony