



peach garden  
chinese restaurant

A LA CARTE MENU

**PEACH GARDEN @ THOMSON PLAZA**

TEL: 6451 3233

*PRICES ARE SUBJECT TO 10% SERVICE CHARGE  
& PREVAILING GOVERNMENT TAXES*



洛神花凉拌小番茄

*CHILLED CHERRY TOMATO WITH ROSELLE SAUCE*





# APPETIZERS

洛神花凉拌小番茄

CHILLED CHERRY TOMATO WITH ROSELLE SAUCE

芝麻酱冰菜

CHILLED CRYSTALLINE ICE PLANT WITH SESAME SAUCE

蒜泥白肉

CHILLED SLICED PORK WITH GARLIC SAUCE

云龙耳凉拌鲍鱼仔

CHILLED PETITE ABALONE WITH CLOUD FUNGUS

小金杯

KUEH PIE TEE

XO 酱炒萝卜糕

FRIED CARROT CAKE WITH XO CHILI SAUCE

肉松茄子

FRIED CRISPY EGGPLANT WITH PORK FLOSS

芥末炸松菇

DEEP-FRIED MUSHROOM WITH WASABI SALAD CREAM

黄金苏东仔

DEEP-FRIED SQUID WITH SALTED EGG YOLK

黑松露软壳蟹

DEEP-FRIED SOFT SHELL CRAB WITH BLACK TRUFFLE SAUCE





金陵片皮乳猪 *ROASTED GOLDEN SUCKLING PIG*



# BARBECUE SELECTION

金陵片皮乳猪

ROASTED GOLDEN SUCKLING PIG

南乳去骨猪

ROASTED SUCKLING PIG WITH PRESERVED BEAN PASTE

烧猪骨 (MIN 2. PERSONS)

ROASTED RACK OF SUCKLING PIG

北京鸭 (HALF / WHOLE)

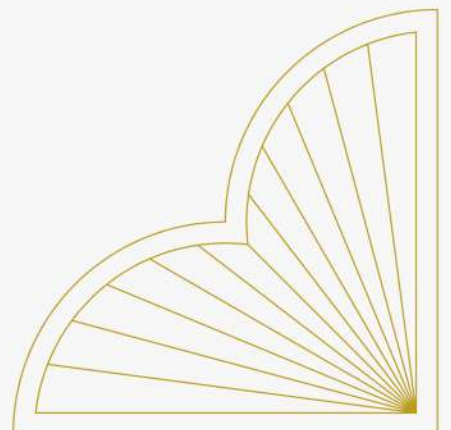
ROASTED CRISPY PEKING DUCK

传统脆皮烧鸭 (HALF / WHOLE)

ROASTED CRISPY DUCK

脆皮烧肉

ROASTED CRISPY PORK CUBE





传统脆皮烧鸭 *ROASTED CRISPY DUCK*



# BARBECUE SELECTION

叉烧

BARBECUE CHAR SIEW

水果烧鸡 (WHOLE)

ROASTED CRISPY CHICKEN WITH ROJAK SAUCE

烧腊拼盘

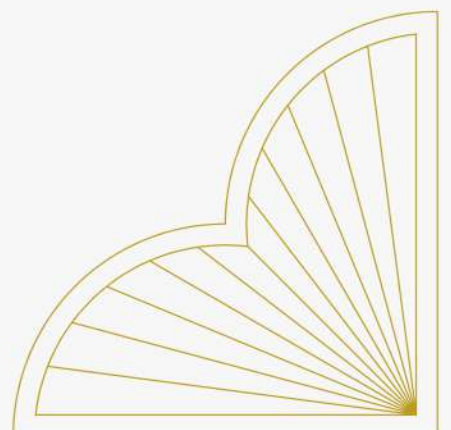
SUCKLING PIG COMBINATION PLATTER

*(SUCKLING PIG, CHAR SIEW, CRISPY DUCK)*

烧腊拼盘

BARBECUE COMBINATION PLATTER

*(CRISPY PORK CUBE, CHAR SIEW, CRISPY DUCK)*





美容养颜浓鸡汤炖中鲍翅

*DOUBLE-BOILED BABY SUPERIOR SHARK'S FIN IN COLLAGEN CHICKEN SOUP*





# S H A R K ' S   F I N & B I R D ' S   N E S T

火焰迷你佛跳墙

FLAMBÉ MINI BUDDHA JUMP OVER THE WALL

石锅红烧大鲍翅

BRAISED SUPERIOR SHARK'S FIN WITH BROWN SAUCE IN HOT STONE POT

珊瑚炒翅

STIR-FRIED SUPERIOR SHARK'S FIN WITH FRESH CRAB MEAT,  
CRAB ROE AND HARSMA

椰盅鸡丝蛋白燕窝羹

BRAISED BIRD'S NEST THICK SOUP WITH SHREDDED CHICKEN  
AND EGG WHITE IN YOUNG COCONUT

翅骨汤中鲍翅

DOUBLE-BOILED BABY SUPERIOR SHARK'S FIN WITH SHARK'S BONE  
CARTILAGE SOUP

美容养颜浓鸡汤炖中鲍翅

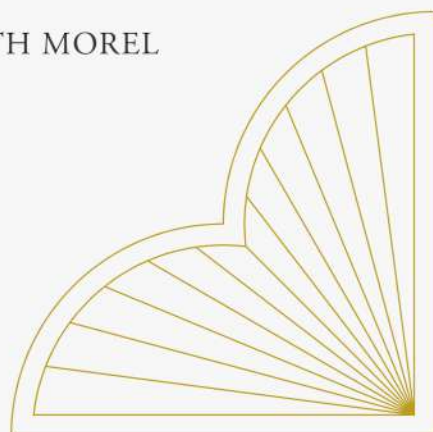
DOUBLE-BOILED BABY SUPERIOR SHARK'S FIN IN COLLAGEN CHICKEN SOUP

椰盅羊肚菌炖中鲍翅

DOUBLE-BOILED BABY SUPERIOR SHARK'S FIN SOUP WITH MOREL  
MUSHROOM IN YOUNG COCONUT

金菇干贝蟹肉鱼翅

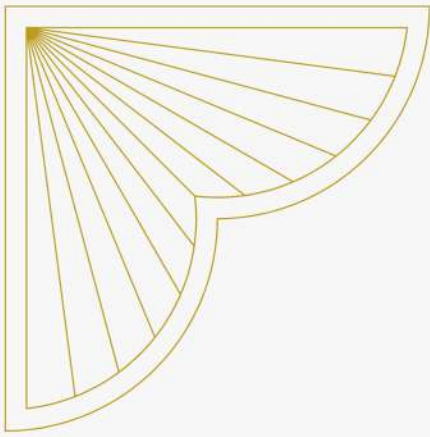
BRAISED SHARK'S FIN WITH FRESH CRAB MEAT,  
DRIED SCALLOP AND GOLDEN MUSHROOM



人参花胶炖鸡汤

*DOUBLE-BOILED CHICKEN SOUP  
WITH GINSENG AND FISH MAW*





# S O U P

椰盅鲍鱼汤

DOUBLE-BOILED SUPERIOR ABALONE SOUP IN YOUNG COCONUT

翅骨汤炖花胶瑶柱竹笙

DOUBLE-BOILED SHARK'S BONE CARTILAGE SOUP WITH  
DRIED SCALLOP, FISH MAW AND BAMBOO PITH

人参花胶炖鸡汤

DOUBLE-BOILED CHICKEN SOUP WITH GINSENG AND FISH MAW

鲜淮山炖海参汤

DOUBLE-BOILED SEA CUCUMBER SOUP WITH CHINESE YAM

美容养颜浓鸡汤炖响螺冬瓜

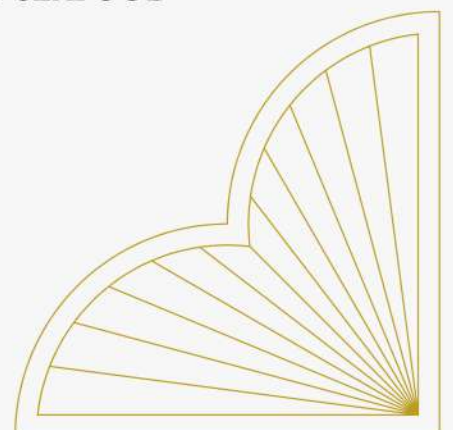
DOUBLE-BOILED COLLAGEN CHICKEN SOUP WITH SEA WHELK  
AND WINTER MELON

韭菜鱼鳔羹

BRAISED FISH MAW THICK SOUP WITH CHIVES

四川海鲜酸辣汤

SICHUAN HOT AND SOUR SOUP WITH ASSORTED DICED SEAFOOD





鹅肝酱怀胎刺参

*DEEP-FRIED STUFFED SEA CUCUMBER  
WITH FOIE GRAS SAUCE*





# ABALONE & SEAFOOD

火焰二头鲍鱼海参

FLAMBÉ WHOLE 2-HEAD ABALONE WITH SEA CUCUMBER

三头鲍鱼扣花菇

BRAISED WHOLE 3-HEAD ABALONE WITH SHIITAKE MUSHROOM

鱼子蛋白六头鲍鱼芦笋 (MIN. 2 PERSONS)

BRAISED WHOLE 6-HEAD ABALONE WITH FISH ROE AND EGG WHITE

一品海味煲

SUPERIOR SEAFOOD POT IN CASSEROLE

*(SLICED ABALONE, SEA CUCUMBER, FISH MAW, TENDON, DRIED SCALLOP, PRAWN)*

特色酸辣海味煲

HOT AND SOUR SEAFOOD POT IN CASSEROLE

*(SLICED ABALONE, SEA CUCUMBER, FISH MAW, TENDON, DRIED SCALLOP, PRAWN)*

鹅肝酱怀胎刺参 (MIN. 2 PERSONS)

DEEP-FRIED STUFFED SEA CUCUMBER WITH FOIE GRAS SAUCE

虾子京葱沙煲海参

STEWED SEA CUCUMBER WITH SHRIMP ROE AND SCALLION IN CASSEROLE

鲍鱼仔鱼鳔煲

BRAISED FISH MAW WITH PETITE ABALONE AND MUSHROOM IN CASSEROLE



潮州蒸东星斑

*DONG XING GROUPE STEAMED IN TEOCHEW STYLE*







# LIVE FISH

老鼠斑

HIGHFIN GROUPER

红斑

RED GROUPER

巴丁鱼

PA TING FISH

东星斑

DONG XING GROUPER

顺壳鱼

MARBLE GOBY (SOON HOCK FISH)

斗鲳

POMFRET

[ADVANCE ORDER]

## COOKING METHOD 选择烹饪法

- ◆ STEAMED WITH SUPERIOR SOYA SAUCE 港式蒸
- ◆ STEAMED WITH MINCED GINGER SAUCE 姜蓉蒸
- ◆ STEAMED IN TEOCHEW STYLE 潮州蒸
- ◆ STEAMED WITH GOLDEN MINCED GARLIC IN SUPERIOR SOYA SAUCE 金银蒜蒸
- ◆ STEAMED WITH RED DATES, BLACK DATES AND CORDYCEPS FLOWER IN SUPERIOR SOYA SAUCE 红黑枣丛草花蒸
- ◆ STEAMED WITH ORANGE PEEL AND GINGER IN SUPERIOR SOYA SAUCE 橙皮姜丝蒸
- ◆ BRAISED WITH BITTER GOURD AND BLACK BEAN SAUCE 豉汁凉瓜焖
- ◆ BRAISED WITH YAM AND MUSHROOM 芋头香菇焖
- ◆ BRAISED WITH BLACK TRUFFLE SAUCE 黑松露焖
- ◆ DEEP-FRIED WITH SUPERIOR SOYA SAUCE 油浸
- ◆ DEEP-FRIED IN THAI STYLE 泰式
- ◆ DEEP-FRIED WITH FRIED CORN IN SWEET AND SOUR SAUCE 爆米花酸甜汁



咸蛋斯里兰卡肉蟹

*SRI LANKA CRAB IN SALTED EGG YOLK*







# SEAFOOD

斯里兰卡肉蟹

SRI LANKA CRAB

*COOKING METHOD: CHILI 辣椒 / BLACK PEPPER 黑胡椒 / SALTED EGG YOLK 咸蛋*

竹蚌

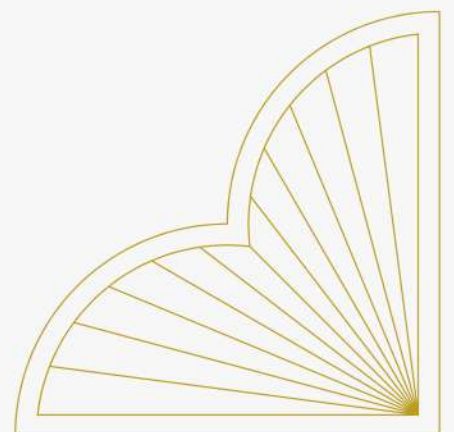
BAMBOO CLAM

*COOKING METHOD: STEAMED WITH MINCED GARLIC AND VERMICELLI  
蒜蓉粉丝蒸 / POACHED WITH SHARK'S BONE CARTILAGE BROTH 翅骨汤浸*

本地龙虾

LOCAL LOBSTER

*COOKING METHOD: BAKED WITH SPRING ONION AND GINGER IN SUPERIOR  
STOCK 姜葱焗 / BAKED WITH BLACK TRUFFLE SAUCE 黑松露焗 / FRIED WITH  
SALTED EGG 咸蛋皇 / BAKED WITH CHEESE 芝士焗 / STEAMED WITH EGG WHITE  
AND CHINESE WINE 鸡油花雕蛋白蒸 / STEAMED WITH MINCED GARLIC 蒜蓉蒸*





黑松露焗本地龙虾

*LOCAL LOBSTER BAKED*

*WITH BLACK TRUFFLE SAUCE*





# SEAFOOD

活虾

LIVE PRAWN

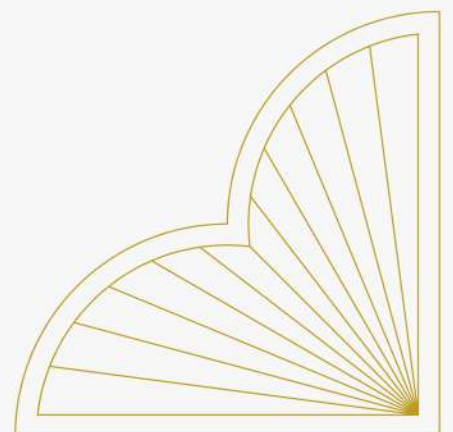
*COOKING METHOD: STEAMED WITH MINCED GARLIC AND VERMICELLI 蒜蓉粉丝蒸 / STEAMED WITH EGG WHITE AND CHINESE WINE 鸡油花雕蛋白蒸 / BAKED WITH SALTED EGG YOLK 咸蛋皇*

象拔蚌

GEODUCK CLAM [ADVANCE ORDER]

澳洲龙虾

AUSTRALIAN LOBSTER [ ADVANCE ORDER]





A white rectangular plate with a ribbed texture holds several pan-fried scallops. Each scallop is topped with a dollop of light-colored sauce and a small pile of bright orange caviar. The scallops are arranged on slices of red tomato. In the background, a whole yellow cherry tomato with its green leafy husk is visible. A small sprig of green herbs and a piece of a wooden handle are also on the plate.

桃太郎番茄干煎帶子  
*PAN-FRIED SCALLOP IN TOMATO*







# SEAFOOD

美容养颜鲨鱼骨汤浸顺壳鱼

POACHED FRESH SOON HOCK FISH  
IN COLLAGEN SHARK'S BONE CARTILAGE SOUP

菊花香橙龙虾仔 (MIN. 2 PERSONS)

PAN-FRIED BABY LOBSTER WITH CHEF'S SPECIAL ORANGE SAUCE

黑松露生焖龙趸头腩煲

STEWED GIANT GROUPER HEAD AND BELLY WITH BLACK TRUFFLE  
IN CASSEROLE

金华火腿蒸鲈鱼扒 (MIN. 2 PERSONS)

STEAMED FILLET OF SEA PERCH WITH KAM HUA HAM IN SUPERIOR SOYA SAUCE

蜂蜜芥末酱香煎鲈鱼扒 (MIN. 2 PERSONS)

PAN-FRIED FILLET OF SEA PERCH WITH HONEY MUSTARD

鱼子芥末虾球

CRISP-FRIED PRAWN WITH WASABI SALAD CREAM AND FISH ROE



# S E A F O O D

麦片咸蛋虾球

CRISP-FRIED PRAWN WITH SALTED EGG YOLK AND OAT CEREAL

干煎大老虎虾 (MIN. 2 PERSONS)

PAN-FRIED TIGER KING PRAWN WITH SUPERIOR SOYA SAUCE

桃太郎番茄干煎带子

PAN-FRIED SCALLOP IN TOMATO

野菌虾球炒澳洲带子

STIR-FRIED AUSTRALIAN FRESH SCALLOP AND CRYSTAL PRAWN  
WITH WILD MUSHROOM



# SEAFOOD

菊花香橙龙虾仔 (MIN. 2 PERSONS)

PAN-FRIED BABY LOBSTER WITH CHEF'S SPECIAL ORANGE SAUCE

黑松露生焖龙趸头腩煲

STEWED GIANT GROUPER HEAD AND BELLY WITH BLACK TRUFFLE  
IN CASSEROLE

金华火腿蒸鲈鱼扒 (MIN. 2 PERSONS)

STEAMED FILLET OF SEA PERCH WITH KAM HUA HAM IN SUPERIOR SOYA SAUCE

蜂蜜芥末酱香煎鲈鱼扒 (MIN. 2 PERSONS)

PAN-FRIED FILLET OF SEA PERCH WITH HONEY MUSTARD

鱼子芥末虾球

CRISP-FRIED PRAWN WITH WASABI SALAD CREAM AND FISH ROE

麦片咸蛋虾球

CRISP-FRIED PRAWN WITH SALTED EGG YOLK AND OAT CEREAL

干煎大老虎虾 (MIN. 2 PERSONS)

PAN-FRIED TIGER KING PRAWN WITH SUPERIOR SOYA SAUCE

桃太郎番茄干煎带子

PAN-FRIED SCALLOP IN TOMATO

野菌虾球炒澳洲带子

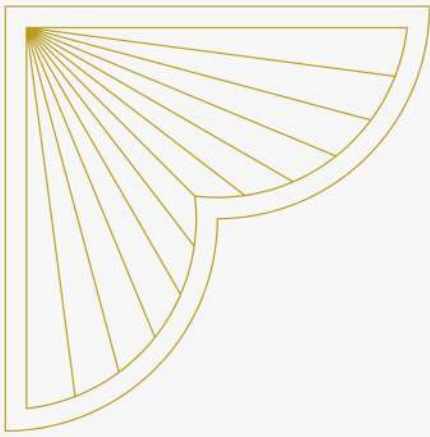
STIR-FRIED AUSTRALIAN FRESH SCALLOP AND CRYSTAL PRAWN  
WITH WILD MUSHROOM



冰镇咕老肉

*CHILLED SWEET AND  
SOUR PORK ON ICE*





# M E A T

日式炭烧和牛粒

PAN-FRIED WAGYU BEEF CUBE WITH TERIYAKI SAUCE

火焰凤梨葱煲鹿肉

WOK-FRIED VENISON WITH SPRING ONION IN FLAMING PINEAPPLE

东波肉伴馒头

BRAISED 'DONG PO' PORK BELLY WITH MANTOU

招牌中式牛扒 (MIN. 2 PERSONS)

PAN-FRIED BEEF TENDERLOIN WITH ONION IN CANTONESE STYLE

木鱼花炒黑豚肉粒

STIR-FRIED KUROBUTA PORK CUBE WITH BONITO FLAKES

四川辣子鸡丁

SICHUAN SPICY CHICKEN

荔枝咕老肉

SWEET AND SOUR PORK WITH LYCHEE

冰镇咕老肉

CHILLED SWEET AND SOUR PORK ON ICE

美容养颜柚子酱鸡扒 (MIN. 2 PERSONS)

PAN-FRIED CHICKEN STEAK WITH COLLAGEN YUZU SAUCE





上汤虾米肉末灼津白

*POACHED TIEN SHIN CABBAGE WITH MINCED PORK  
AND DRIED SHRIMP IN SUPERIOR STOCK*





# VEGETABLE & BEANCURD

金鲍仔芙蓉豆腐苋菜 (MIN. 2 PERSONS)

BRAISED HOMEMADE BEANCURD WITH LOCAL SPINACH AND BABY ABALONE

鲜淮山紫薯炒芦笋

SAUTÉED ASPARAGUS WITH PURPLE SWEET POTATO AND FRESH CHINESE YAM

金银蛋金针菇灼苋菜

POACHED LOCAL SPINACH WITH GOLDEN MUSHROOM AND TRIO EGGS

鲜豆根蟹肉扒西兰花

BRAISED BROCCOLI WITH FRESH CRAB MEAT AND FRESH GLUTEN PUFF

松露海鲜豆腐煲

BRAISED HOMEMADE BEANCURD WITH SEAFOOD AND TRUFFLE OIL  
IN CASSEROLE

鲜百合芋头炒芥兰

STIR-FRIED KAI LAN WITH YAM CUBE AND FRESH LILY BULB

上汤虾米肉末灼津白

POACHED TIEN SHIN CABBAGE WITH MINCED PORK AND DRIED SHRIMP  
IN SUPERIOR STOCK

虫草花南乳斋煲

BRAISED VEGETABLES WITH CORDYCEPS FLOWER AND PRESERVED BEAN  
PASTE IN CASSEROLE

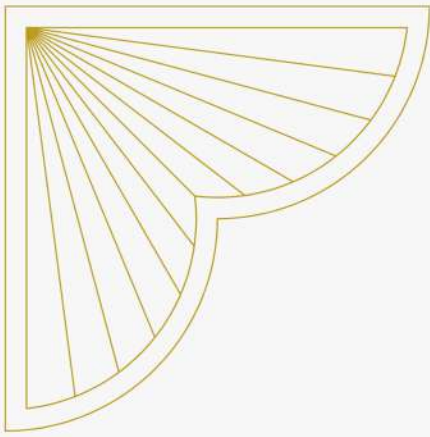
松露烟肉炒白菜苗

SAUTÉED BABY CABBAGE WITH BACON AND TRUFFLE OIL

美容养颜鸳鸯炒虾球面

*STIR-FRIED TWIN NOODLE WITH  
PRAWN AND COLLAGEN SAUCE*





# RICE & NOODLE

鲍鱼仔烧肉炒饭

FRIED RICE WITH PETITE ABALONE AND ROAST PORK

蟹肉瑶柱蛋白炒饭

FRIED RICE WITH FRESH CRAB MEAT, EGG WHITE AND DRIED SCALLOP

龙虾汁龙虾捞面 (MIN. 2 PERSONS)

STEWED BABY LOBSTER NOODLE IN LOBSTER BROTH

牛肉干炒河粉

WOK-FRIED HOR FUN WITH SLICED BEEF

海鲜粒干炒面线

FRIED MIAN XIAN WITH ASSORTED DICED SEAFOOD

豉汁凉瓜鱼片焖鸳鸯米

BRAISED RICE VERMICELLI WITH BITTER GOURD, SLICED FISH  
AND BLACK BEAN SAUCE



海鲜滑蛋脆河粉

*CRISPY HOR FUN*

*WITH SEAFOOD IN EGG GRAVY*





# RICE & NOODLE

干烧伊面

BRAISED EE-FU NOODLE WITH WILD MUSHROOM AND CHIVES

海鲜滑蛋脆河粉

CRISPY HOR FUN WITH SEAFOOD IN EGG GRAVY

美容养颜鸳鸯炒虾球面

STIR-FRIED TWIN NOODLE WITH PRAWN AND COLLAGEN SAUCE

招牌梅菜鸭丝煲饭

FRIED RICE WITH SHREDDED DUCK AND 'MUI CHOY' IN CASSEROLE