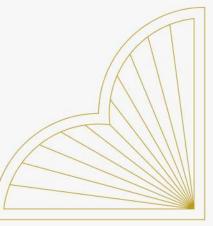




peach garden

SET MENU

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



SET MENU

\$68 PER PAX (MIN. 2 PERSONS)



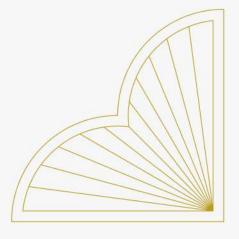
桃苑拼盘(芋丝咸蛋虾球、海蜇头、叉烧) PEACH GARDEN COMBINATION PLATTER (CRISP-FRIED PRAWN WITH SALTED EGG YOLK AND SHREDDED YAM, CHILLED JELLYFISH, BARBECUE CHAR SIEW)

韩国人参鸡炖花胶汤 DOUBLE-BOILED SUPERIOR FISH MAW SOUP WITH CHICKEN AND KOREAN GINSENG

橙汁菊花青衣扒 PAN-FRIED FILLET OF GREEN WRASSE WITH CHEF'S SPECIAL ORANGE SAUCE

> 松菇鲜豆根扒白菜苗 BRAISED BABY CABBAGE WITH HONSHIMEJI MUSHROOM AND FRESH GLUTEN PUFF

海鲜瑶柱蛋白炒饭 FRIED RICE WITH ASSORTED DICED SEAFOOD, EGG WHITE AND DRIED SCALLOP



SET MENU

\$88 PER PAX (MIN. 2 PERSONS)



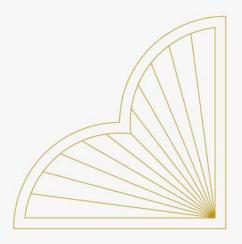
椒盐软壳蟹拼黑松露烧鸭 DEEP-FRIED SOFT SHELL CRAB WITH SALT AND PEPPER ACCOMPANIED WITH ROASTED CRISPY DUCK WITH BLACK TRUFFLE SAUCE

鲨鱼骨汤中鲍翅 DOUBLE-BOILED BABY SUPERIOR SHARK'S FIN WITH SHARK'S BONE CARTILAGE SOUP

金银蒜蒸鲈鱼扒 STEAMED FILLET OF SEA PERCH WITH MINCED GARLIC

鲍汁六头鲍鱼冬菇扒西兰花 BRAISED WHOLE 6-HEAD ABALONE WITH SHIITAKE MUSHROOM AND BROCCOLI

虾球雪菜干烧伊面 STEWED EE-FU NOODLE WITH FRESH PRAWN AND PRESERVED CABBAGE





Co co

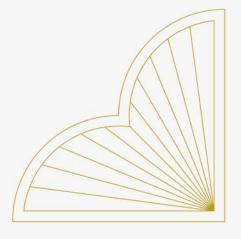
烧猪骨 ROASTED RACK OF SUCKLING PIG

迷你佛跳墙 DOUBLE-BOILED MINI BUDDHA JUMP OVER THE WALL

梅菜蒸鲈鱼扒 STEAMED FILLET OF SEA PERCH WITH 'MUI CHOY'

干煎蒜子老虎虾伴芦笋 PAN-FRIED KING PRAWN WITH GARLIC AND SUPERIOR SOYA SAUCE ACCOMPANIED WITH ASPARAGUS

黑松露海鲜炒饭 FRIED RICE WITH ASSORTED DICED SEAFOOD AND BLACK TRUFFLE SAUCE





SET MENU

\$498 (FOR 8 PERSONS)



北京鸭 ROASTED CRISPY PEKING DUCK

蟹肉蟹皇中鲍翅 BRAISED BABY SUPERIOR SHARK'S FIN WITH FRESH CRAB MEAT AND CRAB ROE

鹅肝酱带子虾球西兰花 SAUTÉED CRYSTAL PRAWN, FRESH SCALLOP AND BROCCOLI WITH FOIE GRAS SAUCE

姜蓉蒸巴丁鱼 STEAMED PA TING FISH WITH MINCED GINGER IN SUPERIOR SOYA SAUCE

金鲍仔芙蓉豆腐苋菜 BRAISED HOMEMADE BEANCURD WITH BABY ABALONE AND LOCAL SPINACH

> 招牌梅菜鸭丝煲饭 SIGNATURE FRIED RICE WITH SHREDDED DUCK AND 'MUI CHOY' IN CASSEROLE





黑松露脆皮烧鸭 ROASTED CRISPY DUCK WITH BLACK TRUFFLE SAUCE

虫草花金鲍仔炖中鲍翅 DOUBLE-BOILED BABY SUPERIOR SHARK'S FIN WITH BABY ABALONE AND CORDYCEPS FLOWER

芋头火腩焖顺壳 BRAISED SOON HOCK FISH WITH ROAST PORK AND YAM

杏片黄金虾球 CRISP-FRIED PRAWN WITH SALTED EGG YOLK AND ALMOND FLAKES

鲜蘑菇芦笋炒鹿肉 STIR-FRIED VENISON WITH FRESH MUSHROOM AND ASPARAGUS

金银蛋带子灼白菜苗 POACHED BABY CABBAGE WITH FRESH SCALLOP AND TRIO EGGS

海鲜粒干炒面线 FRIED MIAN XIAN WITH ASSORTED DICED SEAFOOD





北京片皮烤鸭 ROASTED CRISPY PEKING DUCK

鲨鱼骨汤炖中鲍翅 DOUBLE-BOILED BABY SUPERIOR SHARK'S FIN WITH SHARK'S BONE CARTILAGE SOUP

干煎蒜子老虎虾 PAN-FRIED KING PRAWN WITH GARLIC AND SUPERIOR SOYA SAUCE

姜丝橙皮蒸顺壳鱼 STEAMED SOON HOCK FISH WITH SHREDDED GINGER AND ORANGE PEEL

二度豉汁凉瓜焖鸭件 BRAISED DUCK MEAT WITH BITTER GOURD AND BLACK BEAN SAUCE

鲜淮山芦笋甜豆炒带子 SAUTÉED ASPARAGUS WITH HONEY PEA, CHINESE YAM AND SCALLOP

> 蛋白鲍粒炒饭 FRIED RICE WITH DICED ABALONE AND EGG WHITE





烧猪拼盘

SUCKLING PIG COMBINATION PLATTER (SUCKLING PIG, ROASTED CRISPY DUCK AND FRIED CRISPY EGGPLANT WITH PORK FLOSS)

韩国人参炖中鲍翅 DOUBLE-BOILED BABY SUPERIOR SHARK'S FIN SOUP WITH KOREAN GINSENG

> 港蒸顺壳鱼 STEAMED SOON HOCK FISH IN HONG KONG STYLE

> > 虾球两味(咸蛋、麦片) PRAWN IN TWO STYLES (SALTED EGG YOLK AND OAT CEREAL)

XO酱粉丝蒸带子 STEAMED SCALLOP WITH VERMICELLI AND XO SAUCE

金鲍仔野菌豆腐煲 BRAISED HOMEMADE BEANCURD WITH BABY ABALONE AND WILD MUSHROOM IN CASSEROLE

姜葱龙虾焖伊面 STEWED EE-FU NOODLE WITH BABY LOBSTER SEGMENT, SPRING ONION AND GINGER





金陵片皮猪 ROASTED GOLDEN SUCKLING PIG

迷你佛跳墙 DOUBLE-BOILED MINI BUDDHA JUMP OVER THE WALL

港蒸红斑 STEAMED RED GROUPER IN HONG KONG STYLE

黑松露上汤焗龙虾仔 BAKED BABY LOBSTER WITH BLACK TRUFFLE IN SUPERIOR STOCK

> 二度椒盐猪件 DEEP-FRIED PIGLET WITH SALT AND PEPPER

蟹肉芙蓉豆腐苋菜 BRAISED HOMEMADE BEANCURD WITH FRESH CRAB MEAT AND LOCAL SPINACH

招牌腊味煲饭 SIGNATURE TRADITIONAL STEAMED CLAYPOT RICE WITH CHINESE SAUSAGE