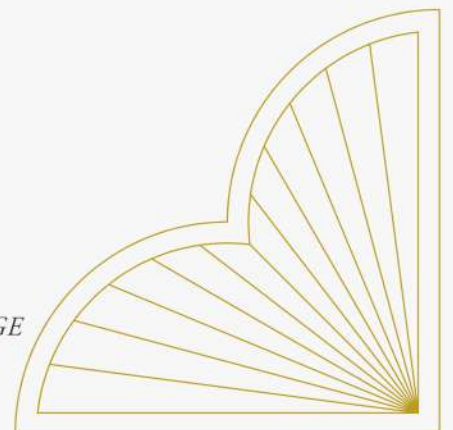


peach garden
chinese restaurant

SET MENU

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





SET MENU

\$ 9 8 PER PAX (MIN. 2 PERSONS)



港式脆皮鴨

TRADITIONAL ROASTED CRISPY DUCK

鲨鱼骨汤炖花胶竹笙

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

梅菜蒸顺壳扒

STEAMED FILLET OF SOON HOCK FISH WITH 'MUI CHOY'
IN SUPERIOR SOYA SAUCE

金鲍仔豆腐苋菜

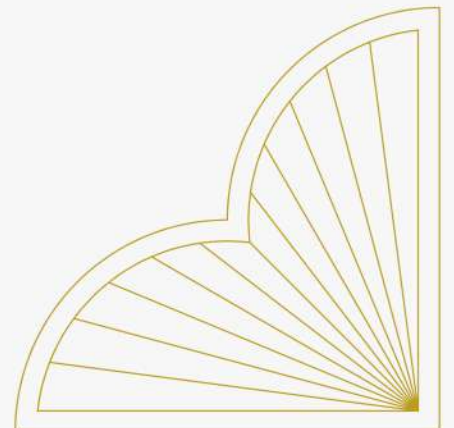
BRAISED HOMEMADE BEANCURD WITH BABY ABALONE
AND LOCAL SPINACH

桃苑火焰一品炒饭

FRIED RICE WITH DICED SCALLOP, PRAWN AND 'CHOY SUM'

清凉白玉冰

CHILLED JELLY ROYALE WITH
JULIENNE OF COCONUT





SET MENU

\$ 1 2 8 PER PAX (MIN. 2 PERSONS)



沙律龙虾拼脆皮烧肉
LOBSTER SALAD ACCOMPANIED WITH ROASTED PORK CUBE

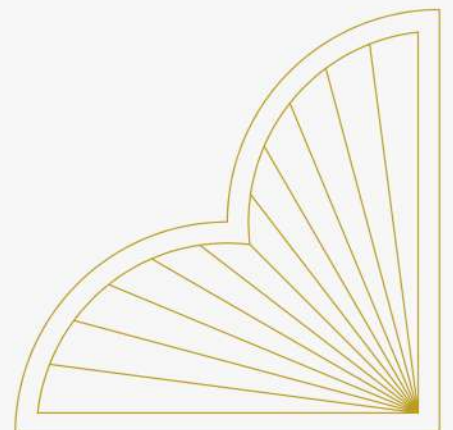
红红火火蟹肉金菇中鲍翅
FLAMBÉ SIGNATURE BABY SUPERIOR SHARK'S FIN WITH FRESH CRAB MEAT
AND GOLDEN MUSHROOM

姜丝橙皮蒸鲈鱼扒
STEAMED FILLET OF SEA PERCH WITH
SHREDDED GINGER AND ORANGE PEEL

豉油皇干煎老虎虾伴西兰花
PAN-FRIED KING PRAWN WITH SUPERIOR SOYA SAUCE
ACCOMPANIED WITH BROCCOLI

美容养颜金鲍仔焖伊面
STEWED EE-FU NOODLE WITH BABY ABALONE
AND COLLAGEN SAUCE

杨枝甘露白玉冰
CHILLED MANGO SAGO WITH
POMELO AND JELLY ROYALE





SET MENU

\$ 158 PER PAX (MIN. 2 PERSONS)



烧猪骨拼脆皮烧鸭

ROASTED RACK OF SUCKLING PIG ACCOMPANIED
WITH ROASTED CRISPY DUCK

石锅红烧中鲍翅

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

潮州蒸红斑扒

STEAMED FILLET OF RED GROUPE
IN TEOCHEW STYLE

三头鲍鱼伴芦笋

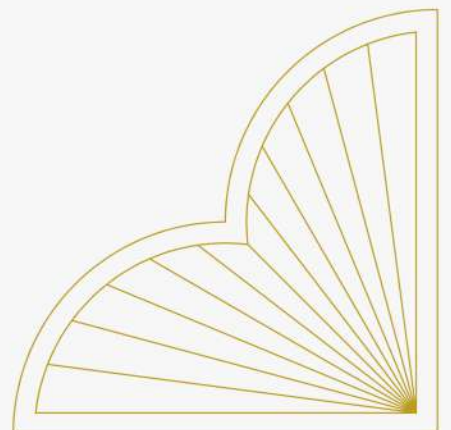
BRAISED WHOLE 3-HEAD ABALONE WITH ASPARAGUS

XO酱虾球炒面线

FRIED MIAN XIAN WITH PRAWN AND XO SAUCE

红枣桃胶炖雪蛤

DOUBLE-BOILED HARSMA WITH
PEACH RESIN AND RED DATES





SET MENU

\$ 7 8 8 (F O R 8 P E R S O N S)



金陵片皮鸭

ROASTED CRISPY PEKING DUCK

红红火火蟹肉金菇中鲍翅

FLAMBÉ SIGNATURE BABY SUPERIOR SHARK'S FIN WITH FRESH CRAB MEAT
AND GOLDEN MUSHROOM

黄耳芦笋炒虾球

STIR-FRIED PRAWN WITH ASPARAGUS
AND YELLOW FUNGUS

姜蓉蒸游水巴丁鱼

STEAMED LIVE PA TING FISH WITH
MINCED GINGER SAUCE

八头鲍鱼伴鹅掌

BRAISED 8-HEAD ABALONE WITH GOOSE WEB

二度雪菜鸭丝焖伊面

STEWED EE-FU NOODLE WITH SHREDDED DUCK
AND PRESERVED CABBAGE

杨枝甘露白玉冰

CHILLED MANGO SAGO WITH POMELO
AND JELLY ROYALE

招牌流沙包

STEAMED CREAMY CUSTARD BUN



SET MENU

\$ 8 8 8 (F O R 1 0 P E R S O N S)



黑松露脆皮烧鸭

ROASTED CRISPY DUCK WITH BLACK TRUFFLE SAUCE

红烧干贝竹笙中鲍翅

BRAISED BABY SUPERIOR SHARK'S FIN WITH BAMBOO PITH,
DRIED SCALLOP AND BROWN SAUCE

潮州蒸龙虎斑

STEAMED DRAGON GROUPER IN TEOCHEW STYLE

双味虾球

PRAWN IN TWO STYLES

(*WASABI SALAD CREAM AND SALTED EGG YOLK*)

海参豆腐时蔬

BRAISED HOMEMADE BEANCURD WITH SEA CUCUMBER
AND SEASONAL VEGETABLE

海鲜干炒面线

FRIED MIAN XIAN WITH ASSORTED DICED SEAFOOD

黑糯米雪糕

CHILLED BLACK GLUTINOUS RICE WITH ICE CREAM

桂花糕

CHILLED OSMANTHUS JELLY



SET MENU

\$1088 (FOR 10 PERSONS)



北京烤鸭

ROASTED CRISPY PEKING DUCK

火焰翅骨汤中鲍翅

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

橙皮姜丝松菇蒸顺壳鱼

STEAMED SOON HOCK FISH WITH ORANGE PEEL, SHREDDED GINGER
AND HONSHIMEJI MUSHROOM IN SUPERIOR SOYA SAUCE

XO酱百合虾球炒带子

SAUTÉED SCALLOP WITH PRAWN AND
FRESH LILY BULB IN XO SAUCE

金鲍仔豆腐苋菜

BRAISED HOMEMADE BEANCURD WITH BABY ABALONE
AND LOCAL SPINACH

二度招牌梅菜鸭丝煲饭

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

清凉白玉冰

CHILLED JELLY ROYALE WITH JULIENNE OF COCONUT

招牌流沙包

STEAMED CREAMY CUSTARD BUN



SET MENU

\$ 1388 (FOR 10 PERSONS)



烧猪骨

ROASTED RACK OF SUCKLING PIG

石锅蟹肉中鲍翅

BRAISED BABY SUPERIOR SHARK'S FIN WITH CRAB MEAT
IN HOT STONE POT

金衣带子

DEEP-FRIED STUFFED SCALLOP WITH SALTED EGG YOLK

金银蒜菜脯蒸顺壳

STEAMED SOON HOCK FISH WITH 'CHYE POH'
AND MINCED GARLIC

双菇百合炒芥兰

SAUTÉED HONG KONG KAI LAN WITH FRESH LILY BULB
AND ASSORTED MUSHROOMS

姜葱龙虾仔焖伊面

STEWED EE-FU NOODLE WITH BABY LOBSTER,
SPRING ONION AND GINGER

杨支甘露雪糕

CHILLED MANGO SAGO WITH POMELO AND ICE CREAM

千层糕

STEAMED THOUSAND LAYER CAKE



SET MENU

\$1688 (FOR 10 PERSONS)



金陵片皮乳猪

ROASTED GOLDEN SUCKLING PIG

火焰佛跳墙

FLAMBÉ DOUBLE-BOILED MINI BUDDHA
JUMP OVER THE WALL

港蒸红斑

STEAMED RED GROUPER IN HONG KONG STYLE

干煎老虎虾伴西兰花

PAN-FRIED KING PRAWN WITH SUPERIOR SOYA SAUCE ACCOMPANIED WITH
BROCCOLI

二度椒盐猪件

DEEP-FRIED PIGLET WITH SALT AND PEPPER

招牌腊味煲饭

SIGNATURE TRADITIONAL STEAMED CLAYPOT RICE
WITH CHINESE SAUSAGES

椰盅红莲桃胶炖雪蛤

DOUBLE-BOILED HARSMA WITH RED DATES
AND PEACH RESIN IN YOUNG COCONUT

桂花糕

CHILLED OSMANTHUS JELLY



SET MENU

\$1888 (FOR 10 PERSONS)



金陵片皮乳猪

ROASTED GOLDEN SUCKLING PIG

石锅红烧中鲍翅

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

麒麟红斑

STEAMED FILLET OF RED GROUPER WITH HAM, MUSHROOM AND KAI LAN

三头鲍鱼伴芦笋

BRAISED WHOLE 3-HEAD ABALONE WITH ASPARAGUS

二度黑椒姜葱猪件

STIR-FRIED PIGLET WITH SPRING ONION,
GINGER AND BLACK PEPPER

鸡油花雕蛋白龙虾仔蒸面线

STEAMED MIAN XIAN WITH BABY LOBSTER,
EGG WHITE AND CHINESE WINE

椰盅泡参炖官燕

DOUBLE-BOILED SUPERIOR BIRD'S NEST WITH
GINSENG IN YOUNG COCONUT

千层糕

STEAMED THOUSAND LAYER CAKE