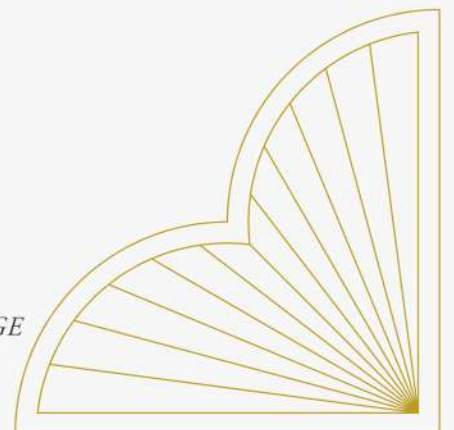


peach garden
chinese restaurant

SET MENU

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





SET MENU

\$ 6 8 P E R P A X (M I N . 2 P E R S O N S)



洛神花凉拌小番茄拼黑松露烧鸭

CHILLED CHERRY TOMATO WITH ROSELLE SAUCE ACCOMPANIED
WITH ROASTED CRISPY DUCK WITH BLACK TRUFFLE SAUCE

师傅滋补炖汤

CHEF'S SPECIAL DOUBLE-BOILED CLEAR SOUP

青柠椒酱蒸巴丁扒

STEAMED FILLET OF PA TING FISH WITH GREEN LEMON AND CHILI

海参豆腐西兰花

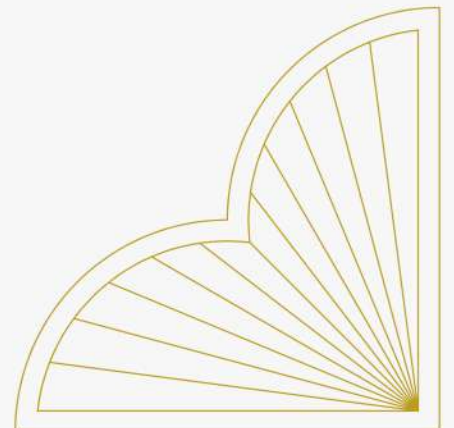
BRAISED BEANCURD WITH SEA CUCUMBER AND BROCCOLI

火焰一品炒饭

FLAMBÉ FRIED RICE WITH ASSORTED DICED SEAFOOD, BACON AND ONION

菊花蜂蜜桃胶

CHILLED PEACH RESIN WITH CHRYSANTHEMUM AND HONEY





SET MENU

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



芥末烧肉、波罗蜜海鲜卷、芝麻酱冰菜

ROASTED PORK CUBE WITH MUSTARD AND SEAFOOD ROLL
WITH JACKFRUIT ACCOMPANIED WITH CHILLED CRYSTALLINE ICE PLANT
WITH SESAME SAUCE

招牌石锅干贝蟹肉中鲍翅

SIGNATURE BABY SUPERIOR SHARK'S FIN WITH FRESH CRAB MEAT
AND DRIED SCALLOP IN HOT STONE POT

黑枣虫草花蒸鲈鱼扒

STEAMED FILLET OF SEA PERCH WITH CORDYCEPS FLOWER
AND BLACK DATES

夏果草莓炒带子

SAUTÉED FRESH SCALLOP WITH STRAWBERRY AND MACADAMIA NUT

黄金鲍鱼柚子面

STEWED POMELO NOODLE WITH BABY ABALONE
AND CHEF'S SPECIAL SAUCE

柠檬杨枝甘露

CHILLED MANGO SAGO WITH POMELO AND LEMON





SET MENU

\$ 138 PER PAX (MIN. 2 PERSONS)



云龙耳凉拌鲍鱼仔拼金衣龙虾球
CHILLED PETITE ABALONE WITH CLOUD FUNGUS ACCOMPANIED
WITH LOBSTER BALL WITH SALTED EGG YOLK

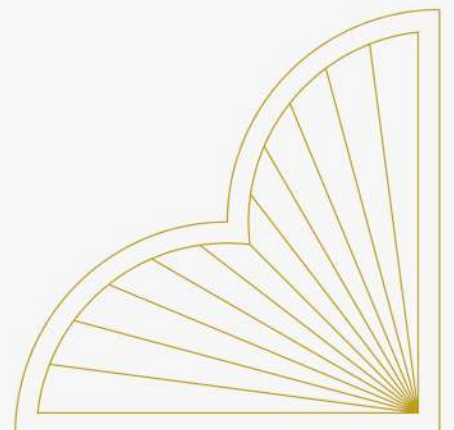
火焰淮山花胶炖中鲍翅
FLAMBÉ DOUBLE-BOILED BABY SUPERIOR SHARK'S FIN SOUP
WITH FISH MAW AND CHINESE YAM

烧猪骨
ROASTED RACK OF SUCKLING PIG

桂花杞子酱煎鲈鱼扒
PAN-FRIED FILLET OF SEA PERCH WITH OSMANTHUS WOLFBERRY SAUCE

带子芦笋滑蛋脆河粉
CRISPY HOR FUN WITH SCALLOP AND ASPARAGUS IN EGG GRAVY

美容养颜龟苓膏拼锅饼
CHILLED HERBAL JELLY WITH COLLAGEN ACCOMPANIED
WITH CHINESE PANCAKE





SET MENU

\$ 4 3 8 (F O R 6 P E R S O N S)



北京鸭

ROASTED CRISPY PEKING DUCK

红红火火鲍鱼炖鸡汤

FLAMBÉ DOUBLE-BOILED SUPERIOR CHICKEN SOUP WITH BABY ABALONE

黑松露焖顺壳鱼

BRAISED SOON HOCK FISH WITH BLACK TRUFFLE SAUCE

姜葱粉丝虾煲

STEWED LIVE PRAWN WITH CRYSTAL VERMICELLI, SPRING ONION
AND GINGER IN CASSEROLE

带子芙蓉豆腐西兰花

BRAISED HOMEMADE BEANCURD WITH FRESH SCALLOP AND BROCCOLI

招牌梅菜鸭丝煲饭

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

精美甜品

SWEET TEMPTATION



SET MENU

\$ 5 8 8 (F O R 8 P E R S O N S)



罗惹北京鸭

ROASTED CRISPY PEKING DUCK WITH FRESH FRUITS AND ROJAK SAUCE

石锅蟹肉蛋白中鲍翅

BRAISED BABY SUPERIOR SHARK'S FIN WITH FRESH CRAB MEAT
AND EGG WHITE IN HOT STONE POT

辣子老虎虾伴馒头

PAN-FRIED TIGER PRAWN WITH CHILI CRAB SAUCE ACCOMPANIED
WITH FRIED MANTOU

招牌蜜汁焗鲈鱼扒

SIGNATURE BAKED FILLET OF SEA PERCH WITH HONEY SAUCE

上汤杞子豆根带子灼苋菜

POACHED LOCAL SPINACH WITH SCALLOP, GLUTEN PUFF
AND WOLFBERRY IN SUPERIOR STOCK

木鱼花炒黑豚肉

STIR-FRIED KUROBUTA PORK WITH BONITO FLAKES

火鸭丝干炒面线

FRIED MIAN XIAN WITH SHREDDED DUCK AND BEANSPROUT

柠檬杨枝甘露

CHILLED MANGO SAGO WITH POMELO AND LEMON



SET MENU

\$ 6 8 8 (F O R 1 0 P E R S O N S)



红酒烧鸭

ROASTED CRISPY DUCK WITH RED WINE SAUCE

火焰鲍参翅肚羹

FLAMBÉ BRAISED BABY SUPERIOR SHARK'S FIN
WITH SHREDDED ABALONE, FISH MAW AND SEA CUCUMBER

双味虾球

PRAWN IN TWO STYLES (*WASABI SALAD CREAM AND SALTED EGG YOLK*)

红黑枣蒸巴丁鱼

STEAMED LIVE PA TING FISH WITH RED AND BLACK DATES
IN SUPERIOR SOYA SAUCE

哈密瓜干爆蘑菇炒鹿肉

STIR-FRIED VENISON WITH BUTTON MUSHROOM SERVED IN MELON

芋香鲜百合炒芦笋

SAUTÉED ASPARAGUS WITH YAM AND FRESH LILY BULB

海鲜滑蛋脆河粉

CRISPY HOR FUN WITH SEAFOOD IN EGG GRAVY

菊花蜂蜜桃胶

CHILLED PEACH RESIN WITH CHRYSANTHEMUM AND HONEY



SET MENU

\$ 8 3 8 (F O R 1 0 P E R S O N S)



桃苑拼盘 (荔枝芝士虾、烧肉、洛神花凉拌鲍鱼仔)
PEACH GARDEN COMBINATION PLATTER
*(PRAWN WITH CHEESE AND LYCHEE, ROASTED CRISPY PORK,
CHILLED BABY ABALONE WITH ROSELLE SAUCE)*

红红火火鲨鱼骨汤中鲍翅
FLAMBÉ DOUBLE-BOILED BABY SUPERIOR SHARK'S FIN
WITH SHARK'S BONE CARTILAGE SOUP

潮州蒸红斑
STEAMED RED GROUPEL IN TEOCHEW STYLE

四川辣子鸡丁
SICHUAN SPICY CHICKEN

瑶柱竹笙扒娃娃菜
BRAISED TIEN SHIN CABBAGE WITH DRIED SCALLOP AND BAMBOO PITH

干爆肉酱带子柚子面
STEWED POMELO NOODLE WITH FRESH SCALLOP
AND CHEF'S SPECIAL SAUCE

精美甜品
SWEET TEMPTATION



SET MENU

\$1038 (FOR 10 PERSONS)



两味拼 (片皮猪拼锅头猪松)

SUCKLING PIG IN TWO STYLES

(CRISPY SKIN WITH PANCAKE ACCOMPANIED
WITH DICED PIGLET IN STEAMED BREAD)

石锅蟹肉蟹皇中鲍翅

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

金银蒜菜圃蒸顺壳

STEAMED SOON HOCK WITH CHYE POH AND MINCED GARLIC

海参豆腐苋菜

BRAISED SEA CUCUMBER WITH HOMEMADE BEANCURD
AND LOCAL SPINACH

干煎老虎虾

PAN-FRIED TIGER PRAWN WITH SUPERIOR SOYA SAUCE

双菇百合炒芥兰

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

招牌腊味煲饭

SIGNATURE TRADITIONAL STEAMED CLAYPOT RICE WITH CHINESE SAUSAGE

精美甜品

SWEET TEMPTATION



SET MENU

\$ 1388 (FOR 10 PERSONS)



烧猪骨

ROASTED RACK OF SUCKLING PIG

迷你佛跳墙

DOUBLE-BOILED MINI BUDDHA JUMP OVER THE WALL

黑胡椒虾扒

PAN-FRIED PRAWN STEAK WITH BLACK PEPPER SAUCE

橙皮姜丝蒸顺壳鱼

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

火焰凤梨葱煲鹿肉

WOK-FRIED VENISON WITH SPRING ONION IN FLAMING PINEAPPLE

黑松露松菇炒芦笋

SAUTÉED ASPARAGUS WITH HONSHIMEJI MUSHROOM
AND BLACK TRUFFLE SAUCE

日本带子稻庭面

SIGNATURE STEWED JAPANESE NOODLE WITH SCALLOP IN LOBSTER BROTH

精美甜品

SWEET TEMPTATION



SET MENU

\$1888 (FOR 10 PERSONS)



金陵片皮乳猪

ROASTED GOLDEN SUCKLING PIG

招牌韩国人参炖中鲍翅

SIGNATURE DOUBLE-BOILED BABY SUPERIOR SHARK'S FIN SOUP
WITH KOREAN GINSENG

港蒸红斑

STEAMED RED GROUPER IN HONG KONG STYLE

金银蒜粉丝蒸竹蚌

STEAMED BAMBOO CLAM WITH MINCED GARLIC AND CRYSTAL VERMICELLI

二度椒盐猪件

DEEP-FRIED PIGLET WITH SALT AND PEPPER

火焰怀胎海参伴3头鲍鱼

FLAMBÉ BRAISED STUFFED SEA CUCUMBER WITH WHOLE 3-HEAD ABALONE

石锅龙虾泡饭配炸脆米

PREMIUM LOBSTER POACHED RICE WITH CRISPY RICE IN HOT STONE POT

芝麻糊雪蛤

WARM SESAME PASTE WITH HARSMA