

# PEACH GARDEN @ The Metropolis



	Y2024	Y2025
Menu A Monday - Thursday Only*	\$1,038 <sup>++</sup>	\$1,118 <sup>++</sup>
Menu B	\$1,268 <sup>++</sup>	\$1,328 <sup>++</sup>
Menu C	\$1,398 <sup>++</sup>	\$1,468 <sup>++</sup>

Min 80 persons | Max 120 persons

**TERMS AND CONDITIONS:**

• Prices stated above are based on per table & are applicable for Lunch or Dinner • Prices are subject to 10% service charges & prevailing government taxes. • All confirmed booking must be made with non-refundable and non-transferable deposit payment • Strictly valid for new bookings only • All bookings are subject to function space availability • Prices and menus are subject to change without prior notice \*Prices are not applicable on blackout dates



peach garden  
chinese restaurant





DINING & BEVERAGES



Modern  
Cantonese  
Cuisine



Free flow Soft Drinks  
& Chinese Tea



1 Btl of Wine  
per Table



PRIVILEGES



Classy &  
Elegant Venue



AV System  
& Screen



Carpark Coupon  
(based on 20% attendance)



DECORATIONS



Simple Solemnization Decoration  
(upon request)



Wedding Token Box

**>100**  
Pax



Exquisite Wedding  
Themes with Backdrop



Menu Tasting  
for 10 pax  
(Mon to Thu)



Intricate Wedding  
Cake Model



Table  
Centrepieces



1 Barrel of Beer



1 Btl of Sparkling Wine



Wedding Favors





## Menu A

- 🍵 桃苑献五福 (南乳鲜冬菇, 香芒海鲜卷, 脆皮烧鸭, 四川口水鸡, 沙律什果虾)  
Peach Garden Combination (Fried Mushroom with Preserved Bean Paste, Crispy Seafood and Mango Roll, Roasted Crispy Duck, Chilled Sichuan Chicken, Chilled Salad Prawn)
- 🍵 响螺鲍鱼炖花菇汤 Double-boiled Sea Whelk, Baby Abalone and Shiitake Mushroom Soup
- 🍵 花雕酒醉生虾 Poached Live Prawn with Chinese Wine
- 🍵 姜丝陈皮蒸龙虎斑 Steamed Hybrid Dragon-Tiger Grouper with Shredded Ginger and Orange Peel in Superior Soya Sauce
- 🍵 药材富贵鸡 Emperor Chicken with Chinese Herb
- 🍵 鲍汁百灵菇扒时蔬 Braised Bai Ling Mushroom with Seasonal Vegetables in Abalone Sauce
- 🍵 海鲜粒干炒面线 Fried Mian Xian with Diced Seafood
- 🍵 杨枝甘露 Chilled Mango Sago with Pomelo

## Menu B

- 🍵 龙虾大拼盘 (龙虾沙律, 香辣鱼皮, 脆皮烧肉, 泰式香芒烟鸭, 腐皮卷)  
Lobster Combination (Lobster Salad, Spicy Fish Skin, Roasted Crispy Pork Cube, Smoked Duck with Mango in Thai Style, Deep-fried Bean Skin Roll)
- 🍵 蟹肉蟹皇中鲍翅 Braised Baby Superior Shark's Fin Soup with Crab Meat and Crab Roe
- 🍵 X.O. 酱带子炒虾球 Sautéed Prawn and Scallop with X.O. Sauce
- 🍵 清蒸笋壳鱼 Steamed Soon Hock with Superior Soya Sauce
- 🍵 黑松露烧鸭 Roasted Duck with Black Truffle Sauce
- 🍵 红烧海参鱼肚扒菠菜 Braised Sea Cucumber and Fish Maw with Spinach in Brown Sauce
- 🍵 金菇焖伊面 Braised Ee-Fu Noodle with Enoki Mushroom
- 🍵 香茅白玉冰 Chilled Jelly Royale with Lemongrass





# Menu C

南乳全体猪

Roasted Golden Suckling Pig with Preserved Bean Paste

鲨鱼骨汤炖中鲍翅

Double-boiled Baby Superior Shark's Fin in Shark's Bone Cartilage Broth

豉油皇老虎虾

Pan-fried Tiger Prawn with Superior Soya Sauce

清蒸红斑

Steamed Red Grouper with Superior Soya Sauce

当归烧鸭

Roasted Crispy Duck with Angelica Herb

金鲍仔扒时蔬

Braised Baby Abalone with Seasonal Vegetables

黑松露海鲜炒饭

Fried Rice with Diced Seafood in Black Truffle Sauce

椰汁金瓜芋泥拼桂花糕

Warm Yam Paste with Pumpkin and Coconut Cream  
accompanied with Chilled Osmanthus Jelly with Wolfberries

桃苑

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