



peach garden
chinese restaurant

A LA CARTE MENU

PEACH GARDEN @ OCBC CENTRE

TEL: 6535 7833

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



黑松露松茸菇

*CRISP-FRIED HONSHIMEJI MUSHROOM
WITH TRUFFLE OIL*





APPETIZERS

水梅凉拌淮山条

CHILLED CHINESE YAM WITH SOUR PLUM

秘酱生捞海蜇头

CHILLED MARINATED JELLYFISH WITH CHEF'S SPECIAL SAUCE

芝麻酱冰菜

CHILLED CRYSTALLINE ICE PLANT WITH SESAME SAUCE

四川口水鸡

CHILLED CHICKEN IN SPICY SAUCE

云龙耳凉拌鲍鱼仔

CHILLED PETITE ABALONE WITH CLOUD FUNGUS

XO 酱炒萝卜糕

FRIED CARROT CAKE WITH XO CHILI SAUCE

肉松茄子

FRIED CRISPY EGGPLANT WITH PORK FLOSS

黑松露松茸菇

CRISP-FRIED HONSHIMEJI MUSHROOM WITH TRUFFLE OIL

金沙南瓜条

CRISP-FRIED PUMPKIN WITH SALTED EGG YOLK

椒盐白饭鱼

DEEP-FRIED SILVER BAIT WITH SALT AND PEPPER





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

叉烧

BARBECUE CHAR SIEW

水果烧鸡 (WHOLE)

ROASTED CRISPY CHICKEN WITH FRESH FRUITS AND ROJAK SAUCE

烧腊拼盘

BARBECUE COMBINATION PLATTER

(CRISPY PORK CUBE, CHAR SIEW, CRISPY DUCK)



火焰迷你佛跳墙

FLAMBÉ MINI BUDDHA JUMP OVER THE WALL



SHARK'S FIN & BIRD'S NEST

火焰迷你佛跳墙

FLAMBÉ MINI BUDDHA JUMP OVER THE WALL

松露油龙虾扒中鲍翅

BRAISED BABY SUPERIOR SHARK'S FIN SOUP WITH LOBSTER AND TRUFFLE OIL

蟹肉蛋白炒翅

STIR-FRIED SUPERIOR SHARK'S FIN WITH FRESH CRAB MEAT AND EGG WHITE

石锅红烧大鲍翅

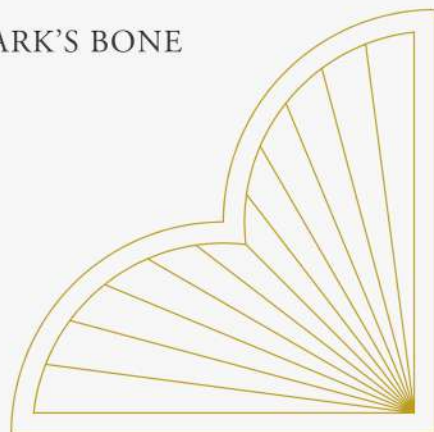
BRAISED SUPERIOR SHARK'S FIN WITH BROWN SAUCE IN HOT STONE POT

椰盅鸡丝蛋白燕窝羹

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

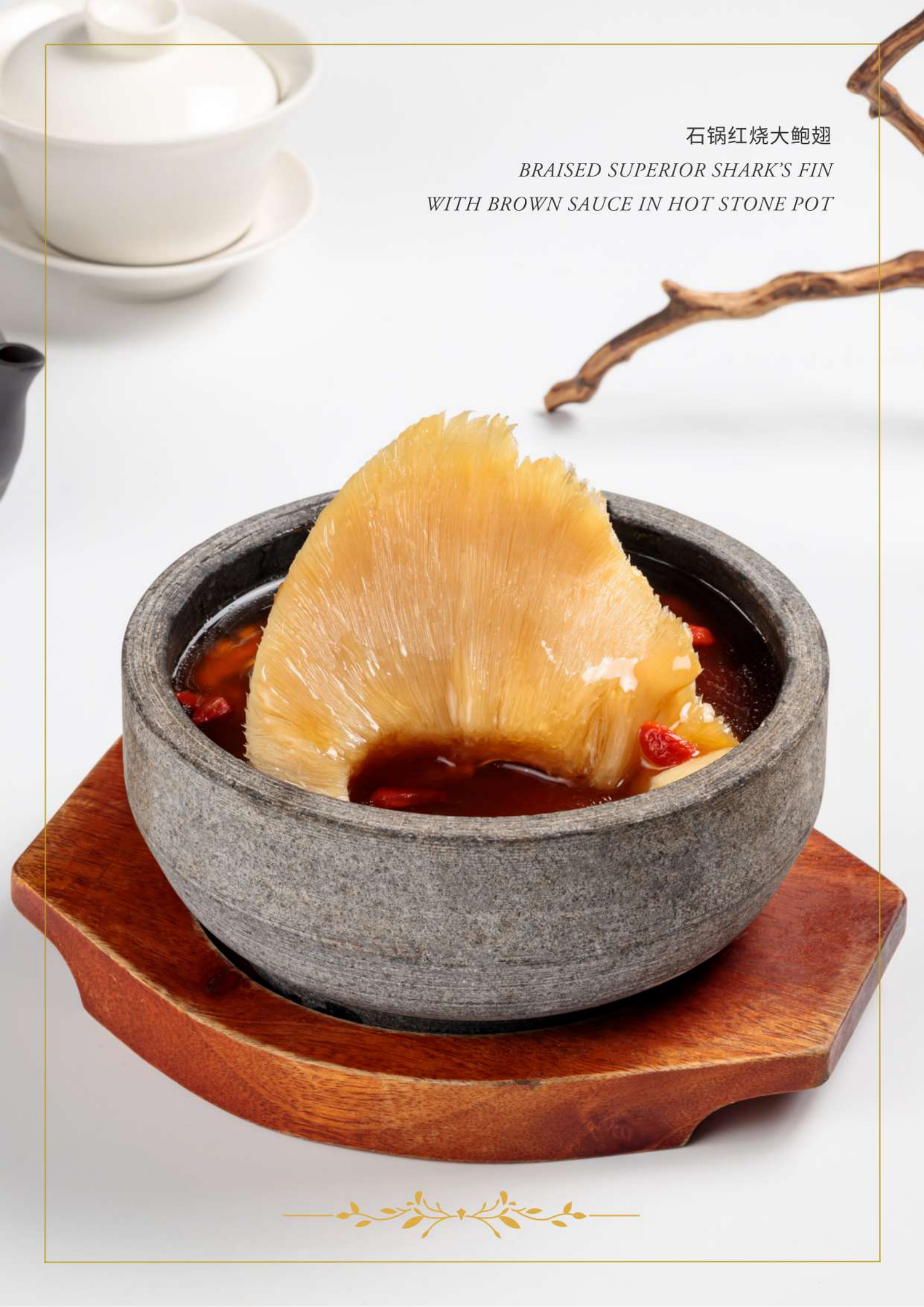
翅骨汤中鲍翅

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



石锅红烧大鲍翅

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



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

韩国人参炖中鲍翅

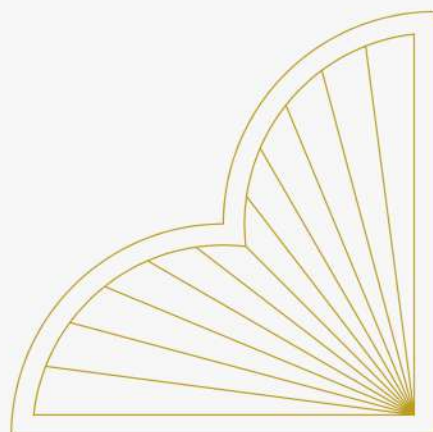
DOUBLE-BOILED BABY SUPERIOR SHARK'S FIN SOUP WITH KOREAN GINSENG

美容养颜椰盅浓鸡汤炖中鲍翅

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

金菇干贝蟹肉鱼翅

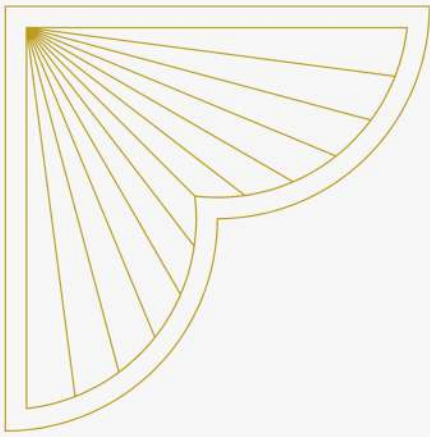
BRAISED SHARK'S FIN WITH FRESH CRAB MEAT, DRIED SCALLOP
AND GOLDEN MUSHROOM



虫草花清炖鲍鱼汤

*DOUBLE-BOILED SUPERIOR ABALONE SOUP
WITH CORDYCEPS FLOWER*





S O U P

虫草花清炖鲍鱼汤

DOUBLE-BOILED SUPERIOR ABALONE SOUP WITH CORDYCEPS FLOWER

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

美容养颜浓鸡汤炖花胶

DOUBLE-BOILED COLLAGEN CHICKEN SOUP WITH FISH MAW

鲜淮山炖海参汤

DOUBLE-BOILED SEA CUCUMBER SOUP WITH CHINESE YAM

海皇金瓜盅

DOUBLE-BOILED ASSORTED SEAFOOD SOUP IN GOLDEN MELON

瑶柱海鲜羹

BRAISED SEAFOOD THICK SOUP WITH DRIED SCALLOP

鲜蟹肉粟米羹

BRAISED SWEET CORN THICK SOUP WITH FRESH CRAB MEAT

四川海鲜酸辣汤

SICHUAN HOT AND SOUR SOUP WITH ASSORTED DICED SEAFOOD





二头鲍鱼伴海参

*BRAISED WHOLE 2-HEAD ABALONE
WITH SEA CUCUMBER*





ABALONE & SEAFOOD

一头鲍鱼伴芦笋

BRAISED WHOLE 1-HEAD ABALONE WITH ASPARAGUS

二头鲍鱼伴海参

BRAISED WHOLE 2-HEAD ABALONE WITH SEA CUCUMBER

黑松露三头鲍鱼羊肚菌

BRAISED WHOLE 3-HEAD ABALONE WITH MOREL MUSHROOM IN
BLACK TRUFFLE SAUCE

六头鲍鱼扣鹅掌

BRAISED WHOLE 6-HEAD ABALONE WITH GOOSE WEB

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





潮州蒸红斑

RED GROUPE STEAMED IN TEOCHEW STYLE





LIVE FISH

老鼠斑

HIGHFIN GROUPER

红斑

RED GROUPER

龙虎斑

DRAGON TIGER GROUPER

忘不了

EMPURAU FISH

[ADVANCE ORDER]

东星斑

DONG XING GROUPER

顺壳鱼

MARBLE GOBY (SOON HOCK FISH)

巴丁鱼

PA TING FISH

斗鲷

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



蒜蓉蒸本地龙虾

*LOCAL LOBSTER STEAMED
WITH MINCED GARLIC*





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

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 / STEAMED WITH XO SAUCE XO 酱蒸

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

象拔蚌

GEODUCK CLAM [ADVANCE ORDER]

澳洲龙虾

AUSTRALIAN LOBSTER [ADVANCE ORDER]



XO酱百合虾球炒带子

*SAUTÉED SCALLOP WITH PRAWN AND
FRESH LILY BULB IN XO SAUCE*





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

芝士烟肉焗龙虾仔 (MIN. 2 PERSONS)

WOK-BAKED BABY LOBSTER WITH BACON AND CHEESE

上汤焗龙虾仔伴西兰花 (MIN. 2 PERSONS)

WOK-BAKED BABY LOBSTER WITH SUPERIOR STOCK AND BROCCOLI

梅菜三菇蒸鲈鱼扒 (MIN. 2 PERSONS)

STEAMED FILLET OF SEA PERCH WITH TRIO MUSHROOMS AND 'MUI CHOY'

香芒西施鲈鱼扒 (MIN. 2 PERSONS)

PAN-FRIED FILLET OF SEA PERCH WITH MANGO AND PLUM SAUCE

桃苑鱼子芥末虾球

CRISP-FRIED PRAWN WITH WASABI SALAD CREAM AND FISH ROE

咸蛋虾球

CRISP-FRIED PRAWN WITH SALTED EGG YOLK



S E A F O O D

豉油皇干煎大老虎虾 (MIN. 2 PERSONS)

PAN-FRIED TIGER KING PRAWN WITH SUPERIOR SOYA SAUCE

XO酱百合虾球炒带子

SAUTÉED SCALLOP WITH PRAWN AND FRESH LILY BULB IN XO SAUCE

胜瓜粉丝蒸带子

STEAMED SCALLOP WITH LUFFA AND VERMICELLI

黑松露带子炒芦笋

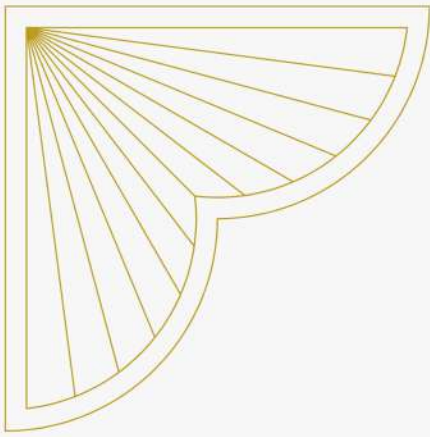
STIR-FRIED ASPARAGUS WITH SCALLOP AND BLACK TRUFFLE SAUCE



法国海盐煎和牛扒

PAN-FRIED WAGYU BEEF STEAK WITH FRENCH SEA SALT





M E A T

法国海盐煎和牛扒 (MIN. 2 PERSONS)

PAN-FRIED WAGYU BEEF STEAK WITH FRENCH SEA SALT

招牌中式牛扒 (MIN. 2 PERSONS)

PAN-FRIED BEEF TENDERLOIN WITH ONION IN CANTONESE STYLE

萝卜牛腩牛根煲

BRAISED BEEF BRISKET AND TENDON WITH RADISH IN CASSEROLE

美极蒜片牛柳粒

STIR-FRIED BEEF CUBE WITH SLICED GARLIC

黑椒煎黑豚肉扒 (MIN. 2 PERSONS)

PAN-FRIED KUROBUTA PORK CHOP WITH BLACK PEPPER SAUCE

京考骨伴馒头 (MIN. 2 PERSONS)

BRAISED SPARE RIB ACCOMPANIED WITH MANTOU

冰镇咕老肉

CHILLED SWEET AND SOUR PORK ON ICE

火焰凤梨咕噜肉

SWEET AND SOUR PORK IN FLAMING PINEAPPLE

美容养颜柚子酱鸡扒 (MIN. 2 PERSONS)

PAN-FRIED CHICKEN STEAK WITH COLLAGEN YUZU SAUCE

四川辣子鸡丁

SICHUAN SPICY CHICKEN

金鲍仔芙蓉豆腐苋菜

*BRAISED HOMEMADE BEANCURD
WITH LOCAL SPINACH AND BABY ABALONE*



VEGETABLE & BEANCURD

金鲍仔芙蓉豆腐苋菜 (MIN. 2 PERSONS)

BRAISED HOMEMADE BEANCURD WITH LOCAL SPINACH AND BABY ABALONE

松露海鲜豆腐煲

BRAISED HOMEMADE BEANCURD WITH SEAFOOD AND TRUFFLE OIL
IN CASSEROLE

鲜腐皮蟹肉扒西兰花

BRAISED BROCCOLI WITH FRESH CRAB MEAT AND BEAN SKIN

上汤金菇灼枸杞菜

POACHED 'KAU KEE' WITH GOLDEN MUSHROOM IN SUPERIOR STOCK

芋头炒芥兰

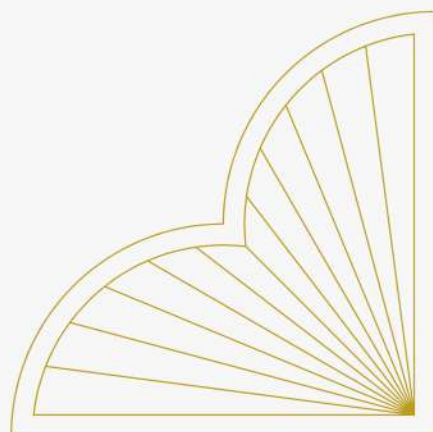
STIR-FRIED KAI LAN WITH YAM CUBE

瑶柱杂菌扒白菜苗

BRAISED BABY CABBAGE WITH ASSORTED MUSHROOMS
AND DRIED SCALLOP

XO酱炒鸳鸯芦笋

SAUTÉED TWIN ASPARAGUS WITH XO SAUCE



蒜香松菇百合炒甜豆

*STIR-FRIED GREEN PEA WITH HONSHIMEJI MUSHROOM,
LILY BULB AND GARLIC*



VEGETABLE & BEANCURD

金银蛋金针菇灼苋菜

POACHED LOCAL SPINACH WITH GOLDEN MUSHROOM AND TRIO EGGS

四川榄菜肉碎四季豆

STIR-FRIED FRENCH BEAN WITH MINCED MEAT AND PRESERVED OLIVE
IN SICHUAN STYLE

虫草花南乳斋煲

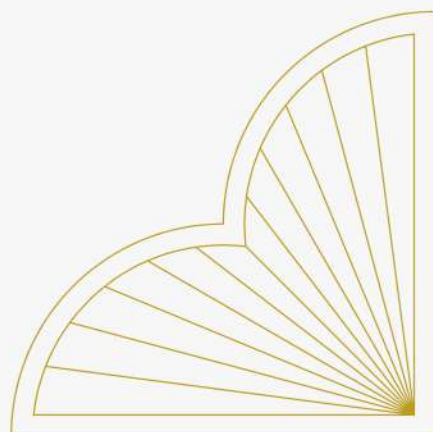
BRAISED VEGETABLES WITH CORDYCEPS FLOWER AND PRESERVED BEAN
PASTE IN CASSEROLE

蒜香松菇百合炒甜豆

STIR-FRIED GREEN PEA WITH HONSHIMEJI MUSHROOM, LILY BULB AND
GARLIC

鱼香茄子煲

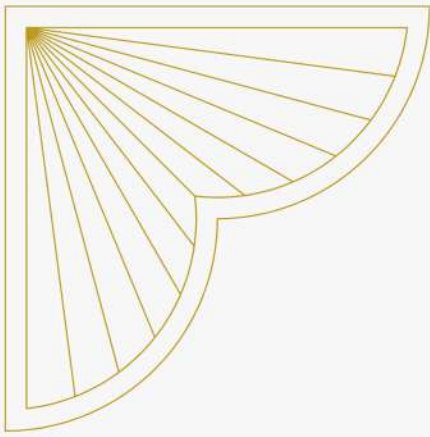
STEWED EGGPLANT WITH MINCED MEAT IN CASSEROLE



一品炒饭

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





RICE & NOODLE

一品炒饭

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

蟹肉瑶柱蛋白炒饭

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

招牌梅菜鸭丝煲饭

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

美容养颜龙虾捞面 (MIN. 2 PERSONS)

STEWED BABY LOBSTER NOODLE WITH COLLAGEN SAUCE

鸡油花雕蒸龙虾面线 (MIN. 2 PERSONS)

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

美容养颜虾球焖伊面

STEWED EE-FU NOODLE WITH PRAWN AND COLLAGEN SAUCE

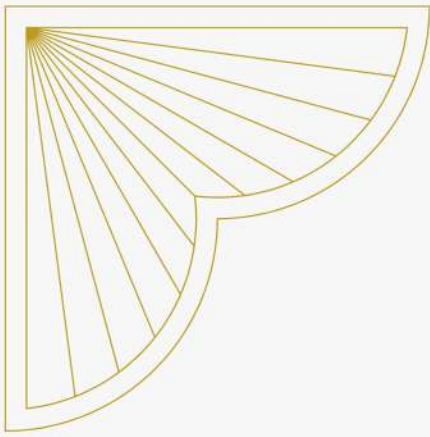
海鲜滑蛋脆河粉

CRISPY HOR FUN WITH SEAFOOD IN EGG GRAVY



美容养颜虾球焖伊面

STEWED EE-FU NOODLE WITH PRAWN AND COLLAGEN SAUCE



RICE & NOODLE

帶子滑蛋双面黄

CRISPY NOODLE WITH SCALLOP IN EGG GRAVY

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粉

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