



peach garden
chinese restaurant

A LA CARTE MENU

PEACH GARDEN @ T2

TEL: 6386 3033

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





咸蛋南瓜 *DEEP-FRIED PUMPKIN WITH SALTED EGG YOLK*





APPETIZERS

芝麻酱冰菜

CHILLED CRYSTALLINE ICE PLANT WITH SESAME SAUCE

蒜泥白肉

CHILLED SLICED PORK WITH GARLIC SAUCE

洛神花凉拌鲍鱼仔

CHILLED PETITE ABALONE WITH ROSELLE SAUCE

XO 酱炒萝卜糕

FRIED CARROT CAKE WITH XO CHILI SAUCE

肉松茄子

FRIED CRISPY EGGPLANT WITH PORK FLOSS

南乳炸松菇

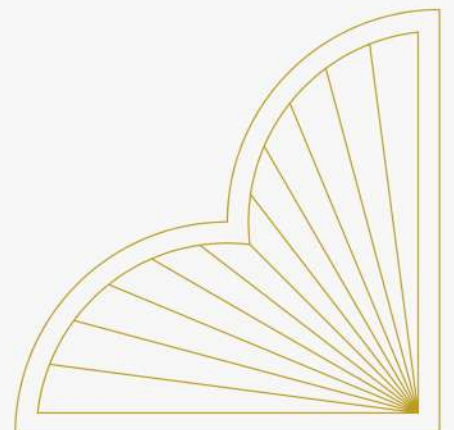
DEEP-FRIED MUSHROOM WITH PRESERVED BEAN PASTE

咸蛋南瓜

DEEP-FRIED PUMPKIN WITH SALTED EGG YOLK

西施软壳蟹

DEEP-FRIED SOFT SHELL CRAB WITH PLUM SAUCE



北京鸭

ROASTED CRISPY PEKING DUCK



BARBECUE SELECTION

南乳去骨猪 (HALF / WHOLE)

ROASTED SUCKLING PIG WITH PRESERVED BEAN PASTE

北京鸭 (HALF / WHOLE)

ROASTED CRISPY PEKING DUCK

传统脆皮烧鸭 (HALF / WHOLE)

ROASTED CRISPY DUCK

脆皮烧肉 (PER PORTION)

ROASTED CRISPY PORK CUBE

叉烧 (PER PORTION)

BARBECUE CHAR SIEW

蒜香杏片烧鸡 (WHOLE)

ROASTED CRISPY CHICKEN WITH GARLIC AND ALMOND FLAKES

乳猪拼盘

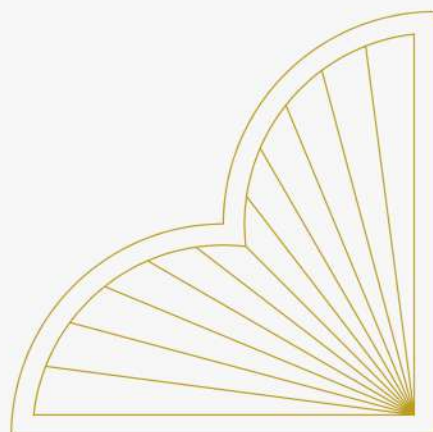
SUCKLING PIG COMBINATION PLATTER

(SUCKLING PIG, CHAR SIEW, CRISPY DUCK)

烧腊拼盘

BARBECUE COMBINATION PLATTER

(CRISPY PORK CUBE, CHAR SIEW, CRISPY DUCK)





金菇干贝蟹肉鱼翅

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





SHARK'S FIN

迷你佛跳墙 (PER PERSON)

MINI BUDDHA JUMP OVER THE WALL

红烧大鲍翅 (PER PERSON)

BRAISED SUPERIOR SHARK'S FIN WITH BROWN SAUCE

翅骨汤中鲍翅 (PER PERSON)

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

韩国人参炖中鲍翅 (PER PERSON)

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

金菇干贝蟹肉鱼翅 (PER PERSON)

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

鲍参翅肚羹 (PER PERSON)

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

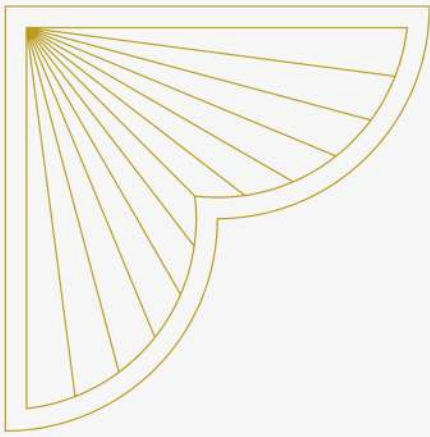




美容养颜椰盅鲍鱼炖浓鸡汤

*DOUBLE-BOILED COLLAGEN CHICKEN SOUP WITH
ABALONE IN YOUNG COCONUT*





S O U P

美容养颜椰盅鲍鱼炖浓鸡汤 (PER PERSON)

DOUBLE-BOILED COLLAGEN CHICKEN SOUP WITH
ABALONE IN YOUNG COCONUT

翅骨汤炖花胶瑶柱竹笙 (PER PERSON)

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

人参花胶炖鸡汤 (PER PERSON)

DOUBLE-BOILED CHICKEN SOUP WITH GINSENG AND FISH MAW

鲜淮山炖海参汤 (PER PERSON)

DOUBLE-BOILED SEA CUCUMBER SOUP WITH CHINESE YAM

干贝海鲜羹 (PER PERSON)

BRAISED SEAFOOD THICK SOUP WITH DRIED SCALLOP

四川海鲜酸辣汤 (PER PERSON)

SICHUAN HOT AND SOUR SOUP WITH ASSORTED DICED SEAFOOD





一品海味煲 *SUPERIOR SEAFOOD POT IN CASSEROLE*





ABALONE & SEAFOOD

二头鲍鱼海参 (PER PERSON)

WHOLE 2-HEAD ABALONE WITH SEA CUCUMBER

三头鲍鱼扣花菇 (PER PERSON)

BRAISED WHOLE 3-HEAD ABALONE WITH SHIITAKE MUSHROOM

鱼子蛋白六头鲍鱼芦笋 (MIN. 2 PERSONS)

BRAISED WHOLE 6-HEAD ABALONE WITH FISH ROE AND EGG WHITE

一品海味煲

SUPERIOR SEAFOOD POT IN CASSEROLE

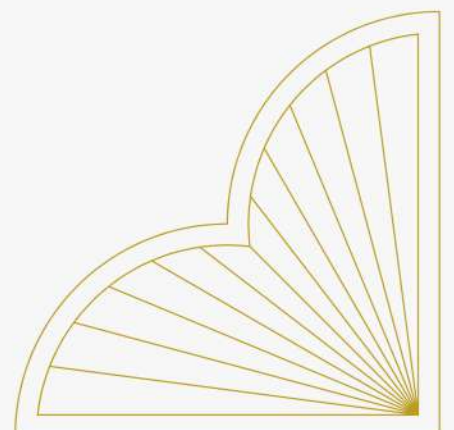
(SLICED ABALONE, SEA CUCUMBER, FISH MAW, TENDON, DRIED SCALLOP, PRAWN)

虾子京葱沙煲海参

STEWED SEA CUCUMBER WITH SHRIMP ROE AND SCALLION IN CASSEROLE

老干妈火腩鲍鱼仔煲

STEWED PETITE ABALONE WITH ROAST PORK AND 'LAO GAN MA' IN CASSEROLE



油浸顺壳鱼

SOON HOCK FISH DEEP-FRIED WITH SUPERIOR SOYA SAUCE





LIVE FISH

红斑

RED GROUPER

巴丁鱼

PA TING FISH

顺壳鱼

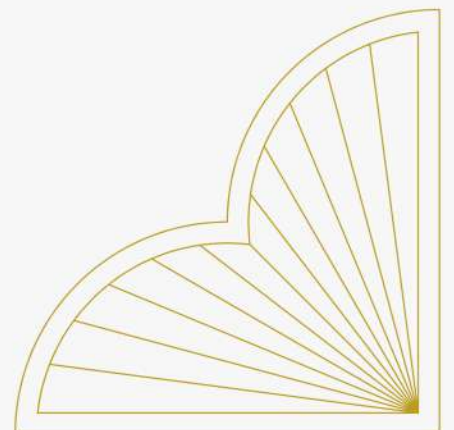
MARBLE GOBY (SOON HOCK FISH)

斗鲳

POMFRET

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 SWEET AND SOUR SAUCE 酸甜汁





香橙酱香煎鲈鱼扒 *PAN-FRIED FILLET OF SEA PERCH WITH ORANGE SAUCE*





SEAFOOD

竹蚌 (MIN. 2 PIECES)

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

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

龙虾仔 (MIN. 2 PERSONS)

BABY LOBSTER

COOKING METHOD: BAKED WITH SALTED EGG YOLK 咸蛋焗 / BAKED WITH BLACK TRUFFLE 黑松露焗



SEAFOOD

野菌港蒸鲈鱼扒 (MIN. 2 PERSONS)

STEAMED FILLET OF SEA PERCH WITH WILD MUSHROOM IN
HONG KONG STYLE

香橙酱香煎鲈鱼扒 (MIN. 2 PERSONS)

PAN-FRIED FILLET OF SEA PERCH WITH ORANGE SAUCE

金银蒜蒸巴丁扒 (MIN. 2 PERSONS)

STEAMED FILLET OF PA TING WITH MINCED GARLIC IN SUPERIOR
SOYA SAUCE

鱼子芥末虾球

CRISP-FRIED PRAWN WITH WASABI SALAD CREAM AND FISH ROE

金衣带子

CRISP-FRIED STUFFED SCALLOP WITH SALTED EGG YOLK

干煎大老虎虾 (MIN. 2 PERSONS)

PAN-FRIED TIGER KING PRAWN WITH SUPERIOR SOYA SAUCE

彩椒夏果虾球炒带子

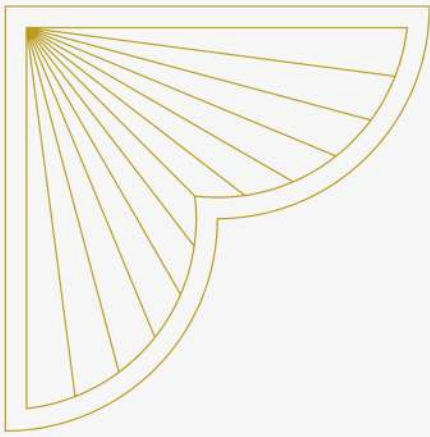
STIR-FRIED FRESH SCALLOP WITH CRYSTAL PRAWN, CAPSICUM
AND MACADAMIA NUT



鲍鱼仔冬菇焖鸡煲

*BRAISED CHICKEN WITH SHIITAKE MUSHROOM
AND PETITE ABALONE IN CASSEROLE*





M E A T

海盐煎和牛粒

PAN-FRIED WAGYU BEEF CUBE WITH SEA SALT

姜葱黑椒鹿肉

WOK-FRIED VENISON WITH GINGER, SPRING ONION AND
BLACK PEPPER SAUCE

招牌中式牛扒 (MIN. 2 PIECES)

PAN-FRIED BEEF TENDERLOIN WITH ONION IN CANTONESE STYLE

日式黑豚扒 (MIN. 2 PIECES)

STIR-FRIED KUROBUTA PORK CHOP WITH TERIYAKI SAUCE

四川辣子鸡丁

SICHUAN SPICY CHICKEN

荔枝咕老肉

SWEET AND SOUR PORK WITH LYCHEE

XO 酱凉瓜炒猪颈肉

SAUTÉED PORK COLLAR WITH BITTER GOURD AND XO SAUCE

鲍鱼仔冬菇焖鸡煲

BRAISED CHICKEN WITH SHIITAKE MUSHROOM AND PETITE ABALONE
IN CASSEROLE

鲜豆根蟹肉扒西兰花

BRAISED BROCCOLI WITH FRESH CRAB MEAT AND FRESH GLUTEN PUFF



VEGETABLE & BEANCURD

金鲍仔芙蓉豆腐苋菜 (MIN. 2 PERSONS)

BRAISED HOMEMADE BEANCURD WITH LOCAL SPINACH AND BABY ABALONE

鲜淮山云耳炒芦笋

SAUTÉED ASPARAGUS WITH CLOUD FUNGUS AND FRESH CHINESE YAM

金银蛋金针菇灼苋菜

POACHED LOCAL SPINACH WITH GOLDEN MUSHROOM AND TRIO EGGS

鲜豆根蟹肉扒西兰花

BRAISED BROCCOLI WITH FRESH CRAB MEAT AND FRESH GLUTEN PUFF

松露海鲜豆腐煲

BRAISED HOMEMADE BEANCURD WITH SEAFOOD AND TRUFFLE OIL
IN CASSEROLE

鲜百合芋头炒芥兰

STIR-FRIED KAI LAN WITH YAM CUBE AND FRESH LILY BULB

干贝丝上汤蒜子灼白菜苗

POACHED BABY CABBAGE WITH DRIED SCALLOP AND GARLIC IN
SUPERIOR STOCK

虫草花南乳斋煲

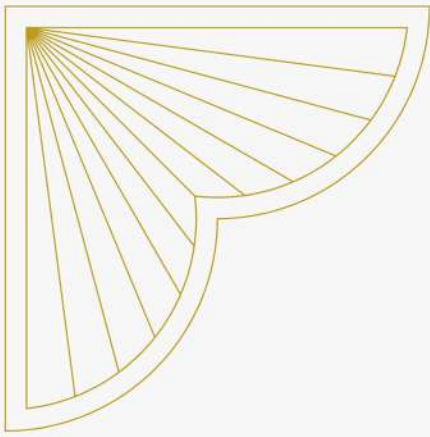
BRAISED VEGETABLES WITH CORDYCEPS FLOWER AND PRESERVED
BEAN PASTE IN CASSEROLE



美容养颜虾球炒鱼蓉面

STIR-FRIED FISH PASTE NOODLE WITH PRAWN AND COLLAGEN SAUCE





RICE & NOODLE

鲍鱼仔烧肉炒饭

FRIED RICE WITH PETITE ABALONE AND ROAST PORK

蟹肉瑶柱蛋白炒饭

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

姜葱龙虾仔焖伊面 (MIN. 2 PERSONS)

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

美容养颜虾球炒鱼蓉面

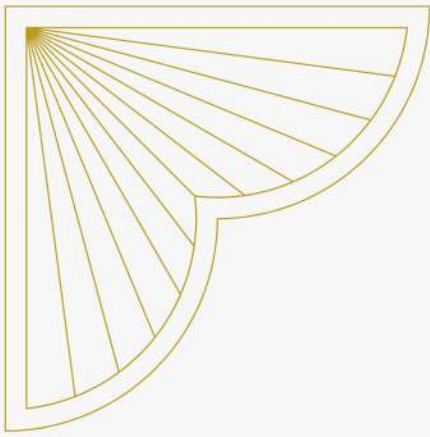
STIR-FRIED FISH PASTE NOODLE WITH PRAWN AND COLLAGEN SAUCE

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



RICE & NOODLE

干烧伊面

BRAISED EE-FU NOODLE WITH WILD MUSHROOM AND CHIVES

海鲜滑蛋河粉

HOR FUN WITH SEAFOOD IN EGG GRAVY

滑蛋生虾煎双面黄

FRIED CRISPY NOODLE WITH LIVE PRAWN IN EGG GRAVY

招牌梅菜鸭丝煲饭

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