



PEACH GARDEN
CHINESE DINING

PEACH GARDEN @ CHANGI AIRPORT TERMINAL 2

CELEBRATIONS PACKAGES 2017

CHINESE SET MENU A

\$788.00++ per table of 10 persons
(Minimum of 6 tables)

CHINESE SET MENU B

\$888.00++ per table of 10 persons
(Minimum of 6 tables)

CHINESE SET MENU C

\$988.00++ per table of 10 persons
(Minimum of 6 tables)

PACKAGE INCLUDES:

- Use of proposed private room
- A modern Cantonese Cuisine specially prepared by our culinary team of Chefs
- Free flow of soft drinks and Chinese tea throughout the event
- Complimentary 1 jug of beer per every confirmed table
- Complimentary 1 bottle of house red wine per every confirmed table for banquet consumption
- Traditional "wife cake" (Lo Bor Bang) or selection of wedding favour for all guests
- Special rate for house wine is available at \$38.00++ per bottle and beer is available \$38.00++ per jug
- Provision of table setup completed with table centerpiece, sash for 5 chairs and posies at back of couple's chairs for Solemnisation event



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(Minimum of 6 tables)

伦敦鸭, 烧肉拼X.O.酱萝卜糕
Roasted London Duck and Roasted Pork Cube
accompanied with Fried Carrot Cake in X.O. Sauce

翅骨炖中鲍翅
Double-boiled Baby Superior Shark's Fin in Shark's
Bone Cartilage Soup

X.O. 酱炒带子
Sautéed Fresh Scallops in X.O. Sauce

油浸笋壳
Deep-fried Soon Hock Fish with Superior Soya
Sauce

麻辣烧鸡
"Ma La" Roasted Chicken

蟹肉自制豆腐苋菜
Braised Homemade Beancurd with Fresh Crab
Meat and Local Spinach

干炒海鲜粒面线
Fried Mian Xian with Assorted Diced Seafood

清凉椰肉白玉冰
Chilled Jelly Royale with Julienne of Coconut

CHINESE SET MENU B

\$888.00++ per table of 10 persons
(Minimum of 6 tables)

桃苑拼盘
(XO酱萝卜糕, 腐皮卷, 烧肉, 泰式腌肉卷拼桂花翅)
Peach Garden Ensemble
(Fried Carrot Cake with XO Sauce, Deep-fried Beanskin
Roll, Roasted Pork Cube, Thai Style Bacon Roll
accompanied with Shark's Fin Omelette)

鲜淮山金鲍仔炖鸡汤
Double-boiled Superior Soup with Baby Abalone and
Fresh Yam

干烧酱爆老虎虾
Wok-fried King Prawn with Chili Sauce

金针云耳蒸鲈鱼扒
Steamed Fillet of Sea Perch with Lily Flower and Black
Fungus in Superior Soya Sauce

黑松露烧鸭
Roasted Duck with Black Truffle Sauce

蒜子三皇蛋泡时菜
Poached Seasonal Vegetables with Assorted Eggs in
Superior Stock

海鲜干炒面线
Fried Mee Sua with Diced Seafood

百合清汤
Chilled Cheng Tng with Lily Bulb

CHINESE SET MENU C

\$988.00++ per table of 10 persons
(Minimum of 6 tables)

片皮乳猪
Roasted Suckling Pig

鲨鱼骨炖中鲍翅
Double-boiled Shark's Bone Cartilage Soup with
Superior Shark's Fin

野菌百合带子炒西兰花
Stir-fried Scallops with Fresh Wild Mushrooms
and Broccoli

清蒸海斑
Steamed Sea Garoupa in Superior Soya Sauce

红酒酱煎鸡扒
Pan-fried Chicken Chop in Red Wine Reduction
Sauce

椒盐猪件(二度)
Fried Piglet with Salt and Pepper (2nd Serving)

XO 酱海鲜粒干炒鱼茸面
Fried Fish Paste Noodle with Assorted Diced
Seafood in XO Chilli Sauce

白果芋泥
Warm Yam Paste with Gingko Nuts