#### PEACH GARDEN @ NANYANG TECHNOLOGICAL UNIVERSITY

## CELEBRATIONS PACKAGES



## MENU A

\$468.00++ per table of 10 persons

### MENU B

\$538.00++ per table of 10 persons

## MENU C

598.00++ per table of 10 persons

#### **PACKAGE INCLUDES:**

- Minimum 5 tables
- Exclusive usage of restaurant for 4 hours
- 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 OR house red wine per every confirmed table for banquet consumption
- 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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# CELEBRATIONS PACKAGES



MENU A

\$468.00++ per table of 10 persons

拼盘

(肉松茄子, 香辣海蜇, 烧肉, 沙侓素娥, 腐皮卷) Combination

Deep-fried Egg Plant with Pork Floss, Spicy Jelly Fish, Roasted Pork Cube, Mock Goose with Salad Sauce and Deep-fried Beancurd Skin

鲍参翅肚羹

Braised Sharks Fin with Shredded Abalone, Fish Maw and Sea Cucumber

金银蒜菜莆蒸八丁鱼

Steamed Pa Ting Fish with Golden Garlic and Preserved Vegetable

金桔柚子虾球

Fried Prawn with Pomelo in Citrus Sauce

肉酱扒苋菜豆腐

Braised Beancurd with Minced Meat Sauce and Local Spinach

黄金海鲜粒炒饭

Fried Rice with Diced Seafood and Salted Egg Yolk

杂果白玉冰

Chilled Jelly Royale with Mixed Fruits

豆沙锅饼

Chinese Pancake

MENU B

\$538.00++ per table of 10 persons

拼盘

(腐皮卷, X0萝卜糕, 香芒烟鸭, 黄金鱼皮, 南乳炸冬菇)

Combination Deep-fried Beancurd Roll, Fried XO Carrot Cake, Smoked Duck with Mango, Fried Fish Skin with Salted Egg Yolk and Deep-fried Mushroom with Preserved Bean Paste

红烧蛋白蟹肉翅

Braised Sharks Fin Soup with Egg White and Fresh Crab Meat

豆酥蒸笋壳鱼

Steamed Soon Hock Fish with Crispy Bean Crumbs

黄金虾球

Fried Prawn with Golden Egg Yolk

童子鸡

Roasted Spring Chicken

云耳淮山炒时蔬

Stir-fried Seasonal Vegetables with White Fungus and Chinese Yam

蒜香鸡丝炒天使面

Fried Spaghetti Noodle with Shredded Chicken Golden Garlic

黑糯米雪糕

Chilled Black Glutinous Rice with Ice-cream

MENU C

\$598.00++ per table of 10 persons

北京鸭

Roasted Peking Duck

红烧鱼鳔蟹肉翅

Braised Fish Maw with Sharks Fin and Fresh Crab Meat in Brown Sauce

古法滑浸笋壳鱼

Deep-fried Soon Hock Fish in Traditional Style

金银蒜粉丝蒸牛虾

Steamed Fresh Prawn with Vermicelli and Minced Garlic

椒盐鸭件 (2nd serving)

Deep-fried Duck Meat with Salt and Pepper

冬菇豆根炒时蔬

Stir-fried Seasonal Vegetables with Mushroom and Fresh Gluten Puff

X0酱海鲜粒干炒面线

Fried Mian Xian Noodle with Diced Seafood in XO Sauce

杨枝甘露雪糕

Chilled Mango Sago with Ice-cream