

PEACH GARDEN

@ OCBC Centre



	Y2023	Y2024
Menu A Monday - Thursday Only*	\$968++	\$1,038++
Menu B	\$1,218++	\$1,298++
Menu C	\$1,418++	\$1,498++

Min 100 persons | Max 360 persons

TERMS AND CONDITIONS:

• Prices stated above are based on per table & are applicable for Lunch or Dinner • Weddings held on and after 1 January 2025 will have additional surcharge of \$80.00++ per table • Prices are subject to 10% service charges & prevailing government taxes. • All confirmed booking must be made with non-refundable and non-transferable deposit payment • Valid for weddings held by 31 December 2024 • 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







Modern Cantonese Cuisine



Free flow
Soft Drinks
& Chinese Tea



1 Btl of Wine per Table



1 Barrel of Beer



PRIVILEGES



Classy & Elegant Venue



AV System & Screen



Carpark Coupon (based on 20% attendance)



OF CORATION'S



Simple Solemnization

Decoration
(upon request)



Wedding Token Box



Wedding Favors



Exquisite Wedding Themes with Backdrop



Menu Tasting for 10 pax (Mon to Thu)





1 Barrel of Beer



1 Btl of Sparkling Wine



1 Btl of Wine per Table



Bridal Changing Room



Intricate Wedding Cake Model



Table Centrepieces





- (例) 桃苑拼盘 (脆皮烧肉, 黄金虾球, 紫菜脆皮卷)
 Peach Garden Combination (Roasted Crispy Pork Cube, Crisp-fried Prawn with Golden Salted Egg Yolk, Crisp-fried Beancurd Roll with Seaweed)
- () 虫草花鲍鱼仔炖鸡汤 Double-boiled Baby Abalone Chicken Soup with Cordyceps Flower
- X.O.鲜带子拼脆皮连藕片 Sautéed Fresh Scallop with X.O. Sauce accompanied with Crisp-fried Lotus Roots
- () 清蒸金目鲈鱼 Steamed Live Sea Bass in Superior Soya Sauce
- () 蚝皇鲜冬菇扒西兰花 Braised Fresh Mushroom with Broccoli in Oyster Sauce
- 一 干烧伊面 Stewed Ee-Fu Noodles with Chives

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)
- 蟹肉蛋白中鲍翅 Braised Baby Superior Shark's Fin with Fresh Crab Meat and Egg White
- () 经典佛砵飘香 Crisp-fried Yam Ring with Seafood, Diced Chicken, Cashew Nuts and Celery
- 道 港蒸笋壳鱼 Steamed Live Soon Hock Fish in Superior Soya Sauce
- () 传统脆皮烧鸭 Traditional Roasted Crispy Duck
- 鲍汁鲍片香菇扒时蔬 Braised Sliced Abalone with Mushroom and Seasonal Vegetables in
 Abalone Sauce
- () 荷叶海鲜炒饭 Fried Rice with Assorted Seafood wrapped in Lotus Leaf
- 白玉冰 Chilled Jelly Royale with Julienne of Coconut







① 金陵脆皮烧猪 Roasted Golden Suckling Pig

原只鸡浓炖中鲍翅

Double-boiled Baby Superior Shark's Fin with Kampong Chicken Soup

Crisp-fried Prawn with Wasabi Salad Cream accompanied with Crisp-fried Prawn with Crispy Oats Cereal

一 橙皮蒸红班鱼

Steamed Red Grouper with Orange Peel in Superior Soya Sauce

衡 蟹肉扒芙蓉豆腐苋菜

Braised Homemade Beancurd with Local Spinach, Crab Meat and Egg White

脆皮烧鸡Crispy Roasted Chicken

的招牌金鲍仔炒面线 Signature Fried Mian Xian with Baby Abalone

() 白果芋泥

Warm Yam Paste with Gingko Nuts



