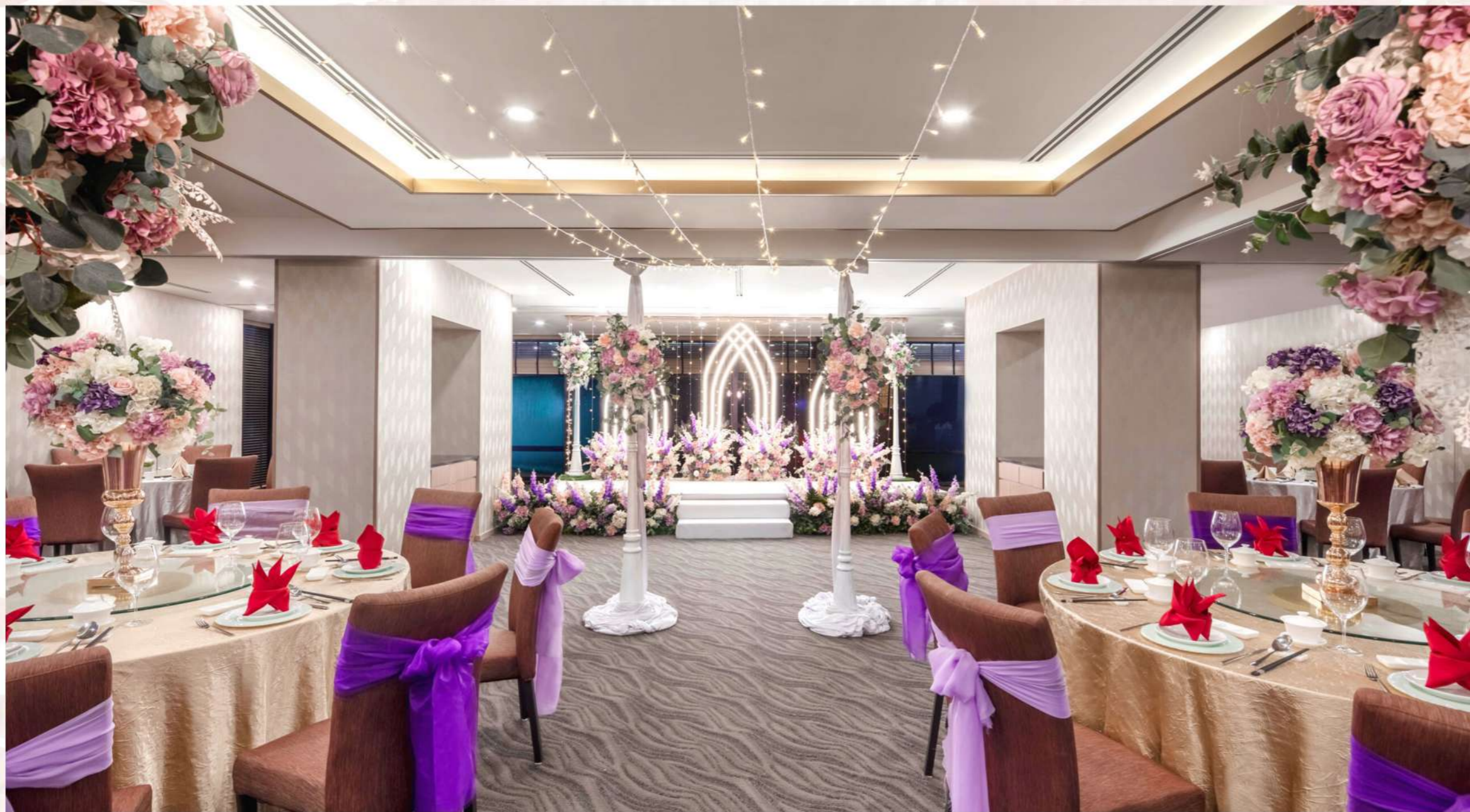


PEACH GARDEN @ OCBC Centre



	Y2024	Y2025
Menu A Monday - Thursday Only*	\$1,038 ⁺⁺	\$1,118 ⁺⁺
Menu B	\$1,368 ⁺⁺	\$1,438 ⁺⁺
Menu C	\$1,568 ⁺⁺	\$1,638 ⁺⁺

Min 100 persons | Max 360 persons

TERMS AND CONDITIONS:

• Prices stated above are based on per table & are applicable for Lunch or Dinner • Prices are subject to 10% service charges & prevailing government taxes. • All confirmed booking must be made with non-refundable and non-transferable deposit payment • 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



peach garden
chinese restaurant



DINING & BEVERAGES



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)



DECORATIONS



Simple Solemnization
Decoration
(upon request)



Wedding
Token Box



Wedding
Favors

>200
Pax



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



Menu A

- 🍽️ 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
- 🍽️ 西施烧鸡 Roasted Crispy Chicken with Chef's Special Plum Sauce
- 🍽️ 蚝皇鲜冬菇扒西兰花 Braised Fresh Mushroom with Broccoli in Oyster Sauce
- 🍽️ 干烧伊面 Stewed Ee-Fu Noodles with Chives
- 🍽️ 杨枝甘露 Chilled Mango Sago with Pomelo

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
- 🍽️ 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



Menu C

🍵 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

🍵 芥末虾球拼麦片虾球

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

🍵 橙皮蒸红班鱼

Steamed Red Grouper with Orange Peel in Superior Soya Sauce

🍵 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

🍵 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

桃苑

peach garden
chinese restaurant