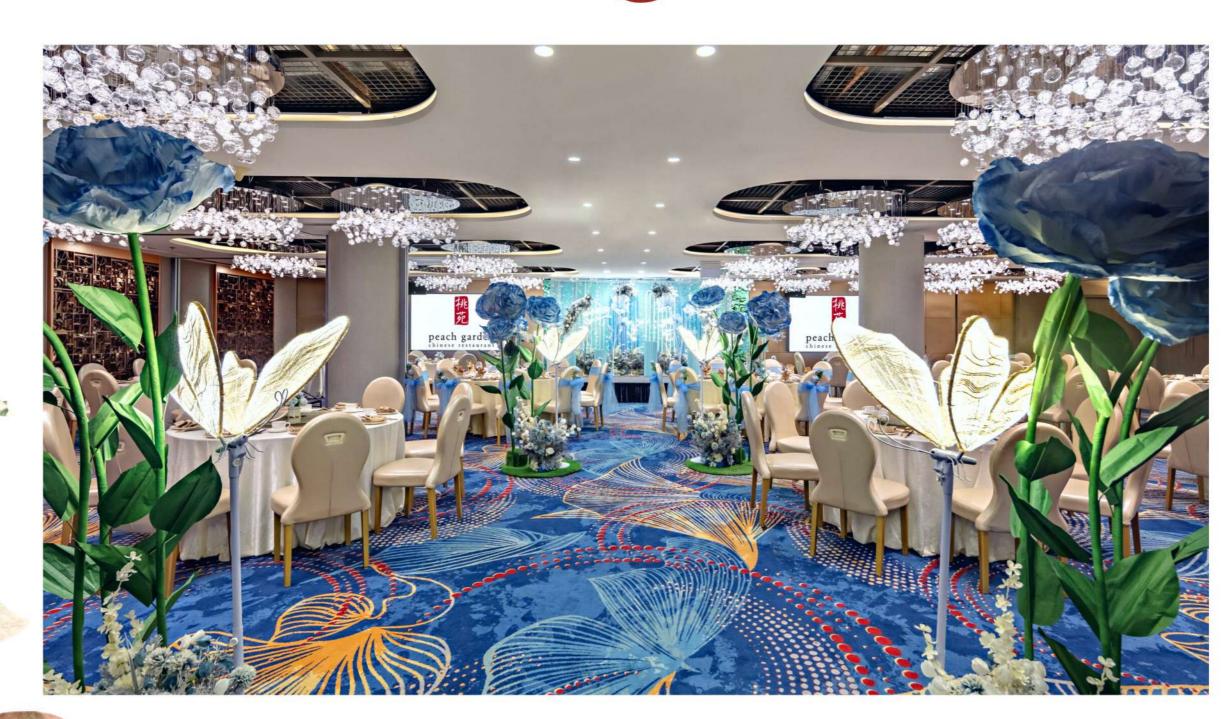


PEACH GARDEN

@ The Heeren



	Y2024	Y2025
Menu A Monday - Thursday Only*	\$1,088++	\$1,168++
Menu B	\$1,388++	\$1,468++
Menu C	\$1,588++	\$1,668++

Min 160 persons | Max 200 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









Modern Cantonese Cuisine



1 Barrel of Beer



Free flow Soft Drinks & Chinese Tea



1 Btl of Sparkling Wine



Menu Tasting for 10 pax (Mon to Thu)



1 Btl of Wine per Table





Classy & Elegant Venue



Bridal **Changing Room**



AV System & Screen







Intricate Wedding Cake Model



Exquisite Wedding Themes with Backdrop





Wedding Token Box



Table Centrepieces



Wedding Favors





- (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)
- ① 虫草花鲍鱼仔炖鸡汤 Double-boiled Baby Abalone Chicken Soup with Cordyceps Flower
- (V) 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
- M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
- (i) 白玉冰 Chilled Jelly Royale with Julienne of Coconut







金陵脆皮烧猪

Roasted Golden Suckling Pig

① 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

他皮蒸红班鱼

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

他皮烧鸡

Crispy Roasted Chicken

① 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



