

PEACH GARDEN

@ Thomson Plaza



	Y2023	Y2024
Menu A Monday - Thursday Only*	\$968++	\$1,038++
Menu B	\$1,118++	\$1,198++
Menu C	\$1,248++	\$1,328++

Min 100 persons | Max 300 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



Classy & Elegant Venue



AV System & Screen

PRIVILEGES





Simple Solemnization
Decoration
(upon request)



Wedding Token Box



Wedding Favors



1 Btl Sparkling Wine for Toasting



1 Barrel of Beer





1 Btl of Wine per Table



Menu Tasting for 10 pax (Mon to Thu)



Exquisite Wedding
Themes with Backdrop



Bridal Changing Room



Intricate Wedding Cake Model





- | 桃苑献五福 (南乳鲜冬菇, 香芒海鲜卷, 脆皮烧鸭, 四川口水鸡, 沙律什果虾) | Peach Garden Combination (Fried Mushroom with Preserved Bean Paste, Crispy Seafood and Mango Roll, Roasted Crispy Duck, Chilled Sichuan Chicken, Chilled Salad Prawn)
- 前螺鲍鱼炖花菇汤 Double-boiled Sea Whelk, Baby Abalone and Shiitake Mushroom Soup
- () 花雕酒醉生虾 Poached Live Prawn with Chinese Wine
- 姜丝陈皮蒸龙虎斑 Steamed Hybrid Dragon-Tiger Grouper with Shredded Ginger and Orange Peel in Superior Soya Sauce
- づ 药材富贵鸡 Emperor Chicken with Chinese Herb
- 鲍汁百灵菇扒时蔬 Braised Bai Ling Mushroom with Seasonal Vegetables in Abalone Sauce
- 海鲜粒干炒面线 Fried Mian Xian with Diced Seafood
- 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)
- 蟹肉蟹皇中鲍翅 Braised Baby Superior Shark's Fin Soup with Crab Meat and Crab Roe
- (i) X.O. 酱带子炒虾球 Sautéed Prawn and Scallop with X.O. Sauce
- () 清蒸笋壳鱼 Steamed Soon Hock with Superior Soya Sauce
- 黑松露烧鸭 Roasted Duck with Black Truffle Sauce
- ①)红烧海参鱼肚扒菠菜 Braised Sea Cucumber and Fish Maw with Spinach in Brown Sauce
- 金菇焖伊面 Braised Ee-Fu Noodle with Enoki Mushroom
- () 香茅白玉冰 Chilled Jelly Royale with Lemongrass







南乳全体猪

Roasted Golden Suckling Pig with Preserved Bean Paste

鲨鱼骨汤炖中鲍翅

Double-boiled Baby Superior Shark's Fin in Shark's Bone Cartilage Broth

豉油皇老虎虾

Pan-fried Tiger Prawn with Superior Soya Sauce

| 清蒸红斑

Steamed Red Grouper with Superior Soya Sauce

) 当归烧鸭

Roasted Crispy Duck with Angelica Herb

金鲍仔鲍贝扒时蔬

Braised Baby Abalone and Pacific Clam with Seasonal Vegetables

() 黑松露海鲜炒饭

Fried Rice with Diced Seafood in Black Truffle Sauce

柳 汁金瓜芋泥拼桂花糕

Warm Yam Paste with Pumpkin and Coconut Cream accompanied with Chilled Osmanthus Jelly with Wolfberries



