

PEACH GARDEN

@ Thomson Plaza



	Y2024	Y2025
Menu A Monday - Thursday Only*	\$1,038 ⁺⁺	\$1,118 ⁺⁺
Menu B	\$1,268 ⁺⁺	\$1,328 ⁺⁺
Menu C	\$1,398 ⁺⁺	\$1,468 ⁺⁺

Min 100 persons | Max 300 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



DECORATIONS



Simple Solemnization
Decoration
(upon request)



Wedding
Token Box



Wedding
Favors

>200
Pax



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



Menu A

- 🍵 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)
- 🍵 响螺鲍鱼炖花菇汤 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
- 🍵 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
- 🍵 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)
- 🍵 蟹肉蟹皇中鲍翅 Braised Baby Superior Shark's Fin Soup with Crab Meat and Crab Roe
- 🍵 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
- 🍵 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



Menu C

🍵 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

🍵 金鲍仔扒时蔬

Braised Baby Abalone with Seasonal Vegetables

🍵 黑松露海鲜炒饭

Fried Rice with Diced Seafood in Black Truffle Sauce

🍵 椰汁金瓜芋泥拼桂花糕

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

桃苑

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