



peach garden
chinese restaurant

PEACH GARDEN @ HOTEL MIRAMAR

ANNUAL DINNER PACKAGES

CHINESE SET MENU A

S\$638.00++ per table of 10 persons
(min. 10 tables)

CHINESE SET MENU B

S\$738.00++ per table of 10 persons
(min. 10 tables)

Additional Perks

Complimentary 1 bottle of house red wine per every confirmed table for banquet consumption and provision of free flow of draught beer during Dinner for booking on Mondays to Thursdays only

PACKAGE INCLUDES:

- Use of proposed function room for 4 hours
- A modern Cantonese Cuisine specially prepared by our culinary team of Chefs
- Free flow of soft drinks and Chinese tea throughout the event
- Halal and Vegetarian Set Menus can be arranged at a pro-rated price based on the package
- Complimentary 2 barrels of 20-litres Beer
- All subsequent 20-litres Beer will be available at a special rate of \$450.00++ per barrel
- Banquet Wines will be available at a special rate of \$38.00++ per bottle
- Waiver of corkage charge for sealed and duty paid hard liquor brought in
- Complimentary \$100.00 Peach Garden Dining Voucher for your Lucky Draw
- Carpark coupon is available at special price upon request (Advance booking is needed)
- Provision of sound system with microphone, LCD projector & Screen (Host own laptop)

All prices quoted are subjected to 10% service charge and prevailing government taxes.

**Additional Perk is valid for events held between Mondays to Thursdays, not applicable on the eve or day of public holidays, Mother's Day, Father's Day and during the 15 days before and 15 days of Chinese New Year.*



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CHINESE SET MENU A

S\$638.00++ per table of 10 persons (min. 10 tables)

桃苑五福拼盘

(烧鸭,沙津虾,牛油虾筒,日式黑豚肉粒,海蜇)

Peach Garden Deluxe Combination

(Roasted Crispy Duck, Chilled Prawn Salad, Deep-fried Avocado Roll, Sautéed Kurobuta Pork Cube accompanied with Marinated Jelly Fish)

鲍参翅肚羹

Braised Baby Superior Shark's Fin with Shredded Abalone, Fish Maw and Sea Cucumber

腰果白合七彩炒带子

Stir-fried Fresh Scallop with Cashew Nuts, Fresh Lily Bulb and Capsicum

香芋蒜茸焖笋壳鱼

Braised Soon Hock Fish with Yam and Garlic

鸳鸯虾球

Fried Signature Prawn in Two Styles

肉酱鲜杂菇扒豆腐苋菜

Braised Chef's Special Homemade Beancurd with Local Spinach and Assorted Mushroom

姜葱龙虾段焖伊面

Stewed Ee-fu Noodle with Lobster Segment, Spring Onion and Ginger

芦荟白玉冰

Chilled Royale Jelly with Aloe Vera and Julienne of Coconut

CHINESE SET MENU B

S\$738.00++ per table of 10 persons (min. 10 tables)

南乳烧猪

Roasted Golden Suckling Pig with Preserved Bean Paste

蟹肉蟹皇金菇中鲍翅

Braised Baby Superior Shark's Fin with Fresh Crab Meat, Golden Mushroom and Crab Roe

鹅肝酱炒虾球

Sautéed Fresh Prawn with Foie Gras Sauce

清蒸笋壳鱼

Steamed Live Soon Hock Fish with Superior Soya Sauce

黑松露烧鸭

Roasted Crispy Duck with Black Truffle

冬菇时蔬鱼鳔

Braised Fish Maw with Mushroom and Seasonal Vegetable

迷你鲍鱼炒面线

Fried Mian Xian with Petit Abalone

杨枝甘露

Chilled Mango Sago with Pomelo

Price quoted is subjected to 10% service charge and prevailing government taxes Menu and price is subject to changes without prior notice.