

PEACH GARDEN @ HOTEL MIRAMAR

CORPORATE DINNER PACKAGES 2018-2019



peach garden
chinese restaurant

SET MENU A

8-course \$500++ per table of 10 persons
(Mondays to Thursdays excluding Eve of and
Public Holidays)

SET MENU B

8-course \$550++ per table of 10 persons
(Mondays to Thursdays excluding Eve of and
Public Holidays)

SET MENU C

8-course \$650++ per table of 10 persons
(Mondays to Sundays including of Eve of and
Public Holidays)

SET MENU D

8-course \$700++ per table of 10 persons
(Mondays to Sundays including of Eve of and
Public Holidays)

PACKAGE INCLUDES:

MENU

- A modern Cantonese Cuisine prepared by our Chefs

BEVERAGE

- Free flow of soft drinks, mixers and Chinese tea throughout the event (Minimum of 5 tables)
- Complimentary jug of beer per confirmed table (Minimum 5 tables)
- Complimentary 01 barrel of 20-litre beer (Minimum 10 tables)
- All subsequent 20-litre beer barrel will be charged at S\$480++ per barrel
- Special rate for house wine is available at S\$38++ per bottle
- Waiver of corkage charge for sealed and duty paid hard liquor brought in

PRIVILEGES

- Exclusive use of proposed function room for 4 hours
- Special dietary can be arranged at a pro-rated price based on chosen package
- Complimentary Instant Photo Booth, unlimited for 2 hours (Minimum 10 Tables)
- Complimentary \$100 Peach Garden Dining Voucher for your Lucky Draw (Minimum 10 Tables)
- Carpark coupon is available at a special price upon request (Advanced booking is required)
- Complimentary usage of PA system, LCD Projector and Screen

TERMS AND CONDITIONS

- All confirmed booking must be made with a non-refundable and non-transferable deposit payment
- Valid strictly for new bookings only
- All bookings are subject to function space availability
- Prices are subject to 10% service charges and prevailing government taxes
- Prices and menus are subject to change without prior notice

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SET MENU A

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桃苑拼盘

沙津虾, 蟹柳卷, 海蜇, 春卷, 肉松茄子

Peach Garden Ensemble

Chilled Salad Prawn, Deep-fried Crabstick Roll, Marinated Jellyfish, Deep-fried Spring Roll and Crispy Fried Eggplant with Pork Floss

MAIN

螺片竹笙炖鸡汤

Double-boiled Chicken Soup with Sea Whelk and Bamboo Pith

锅巴芋丝黄金虾球

Fried Prawn in Golden Salted Egg Yolk with Crispy Rice and Shredded Taro

金银蒜蒸巴丁鱼 (生果鱼)

Steamed Pa Ting Fish with Golden Minced Garlic and Superior Soya Sauce

茶皇鸡

Smoked Chicken with Tea Leaves

双菇扒白菜苗

Braised Baby Cabbage with Twin Mushroom

雪菜鸡丝干炒面线

Fried Mian Xian with Shredded Chicken and Preserved Vegetable

DESSERT

清凉白玉冰

Chilled Jelly Royale with Julienne of Coconut

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SET MENU B

8-course \$550++ per table of 10 persons

桃苑拼盘

四川口水鸡卷, 紫菜腐皮卷, X.O. 酱海蜇, 鲜果沙律虾, 蟹柳卷,

Peach Garden Ensemble

Sichuan Chicken Roll, Deep-fried Beanskin Roll with Seaweed, Jellyfish with X.O. Sauce, Chilled Prawn Salad with Fresh Fruit and Deep-fried Crabstick Roll

MAIN

酿鱼鳔炖螺头汤

Doubled-Boiled Sea Whelk Soup with Stuffed Fish Maw

桃苑双味虾球 (麦片虾球, 西施杏仁虾球)

Fried Prawn with Crispy Oats Cereal accompanied by Deep-fried Prawn with Almond Flakes in Plum Sauce

港蒸石斑

Steamed Garoupa in Hong Kong Style

脆皮烧鸭

Roasted Crispy Duck

百灵菇扒时蔬

Braised Bai Ling Mushroom with Seasonal Vegetable in Brown Sauce

腊味荷叶饭

Steamed Rice with Preserved Meat wrapped in Lotus Leaf

DESSERT

杨枝白玉冰

Chilled Mango with Sago, Pomelo and Jelly Royale



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SET MENU C

8-course \$650++ per table of 10 persons

桃苑拼盘

烧鸭, 椒盐鱼皮, 西施螺片, 南乳冬菇条, 沙律虾

Peach Garden Ensemble

Roasted Crispy Duck, Deep-fried Fish Skin with Salt and Pepper, Chilled Sea Whelk in Plum Sauce, Fried Mushroom with Preserved Bean Paste and Chilled Prawn Salad

MAIN

花菇雪耳鲍鱼汤

Double-boiled Baby Abalone Soup with Shiitake Mushroom and Snow Fungus
OR

蟹肉竹笙翅

Braised Shark's Fin Soup with Crabmeat and Bamboo Pith

药膳灼生虾

Poached 'Live' Prawn with Chinese Herbs

葱香姜丝蒸龙虎班

Steamed Dragon-Tiger Garoupa with Scallion and Shredded Ginger in Superior Soya Sauce

香茅焗烧鸡

Roasted Crispy Chicken with Lemongrass

鲍汁鲜豆根云耳扒时蔬

Braised Seasonal Vegetables with Fresh Gluten Puff and Black Fungus in Premium Abalone Sauce

豉油皇海鲜粒炒香港面

Fried Noodle with Diced Seafood in Superior Soya Sauce

DESSERT

橙皮百合红豆沙

Warm Red Bean Paste with Orange Peel and Lily Bulb

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SET MENU D

8-course \$700++ per table of 10 persons

桃苑拼盘

龙虾沙律, 泰式螺片, 牛角虾春卷, 桂花蟹肉, 紫菜腐皮卷

Peach Garden Ensemble

Lobster Salad, Sea Whelk in Thai Style, Crispy Prawn Roll, Crabmeat Omelette, Deep-fried Beanskin Roll with Seaweed

MAIN

滋补雪耳鲍鱼仔炖汤

Double-boiled Baby Abalone Soup with Snow Fungus

OR

红烧蟹肉蟹皇天使翅

Braised Baby Superior Shark's Fin Soup with Crab Meat and Crab Roe

X.O. 酱雀巢西芹蜜豆带子炒虾球

Sautéed Prawn with Fresh Scallop, Honey Pea and Celery with X.O. Sauce in Crispy Vermicelli Nest

姜丝陈皮蒸顺壳

Steamed Marble Goby with Shredded Ginger and Orange Peel

伦敦烤鸭

Crispy London Duck

肉酱鲜杂菇扒豆腐苋菜

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

黑松露酱蒜香海鲜粒炒香米饭

Garlic-scented Fried Jasmine Rice with Seafood and Black Truffle Sauce

DESSERT

雪耳波罗蜜炖海底椰

Double-boiled Snow Fungus with Jackfruit and Sea Coconut