

PEACH GARDEN @ NTU

CORPORATE DINNER PACKAGES 2018-2019



peach garden
chinese restaurant

SET MENU A

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

SET MENU B

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

SET MENU C

8-course \$600++ per table of 10 persons
(Mondays to Sundays including of Eve of and Public Holidays)

SET MENU D

8-course \$650++ 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)
- All subsequent jug of beer will be charged at S\$36++ per jug
- 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 private room for 4 hours (minimum 5 tables)
- Special dietary can be arranged at a pro-rated price based on chosen package
- Complimentary \$100 Peach Garden Dining Voucher for your Lucky Draw (Minimum 5 tables)
- 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

X.O. 酱海蜇, 芝麻墨鱼仔, 春卷, 四川口水鸡, 香芒海鲜条

Peach Garden Ensemble

Chilled Jellyfish in X.O. Sauce, Marinated Baby Octopus, Crispy Spring Roll, Chilled Sichuan Chicken, Crispy Seafood and Mango Roll

MAIN

螺片竹笙炖鸡汤

Double-boiled Chicken Soup with Sea Whelk and Bamboo Pith

黄金虾球

Fried Prawn with Golden Salted Egg Yolk

金银蒜蒸巴丁鱼 (生果鱼)

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

橙皮脆皮鸡

Roasted Crispy Chicken with Orange Peel

双菇扒白菜苗

Braised Baby Cabbage with Twin Mushroom

干烧伊面

Stewed Ee-fu Noodle with Mushroom and Chives

DESSERT

清凉白玉冰

Chilled Jelly Royale with Julienne of Coconut

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SET MENU B

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桃苑拼盘

四川口水鸡卷, 椒盐白饭鱼, X.O. 酱海蜇, 鲜果沙律虾, 蟹柳卷

Peach Garden Ensemble

Sichuan Chicken Roll, Crispy Silver Bait with Salt and Pepper, 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 \$600++ per table of 10 persons

桃苑拼盘

香芒海鲜条, 椒盐鱼皮, 西施螺片, 芝麻墨鱼仔, 桂花蟹肉

Peach Garden Ensemble

Crispy Seafood and Mango Roll, Deep-fried Fish Skin with Salt and Pepper, Chilled Sea Whelk in Plum Sauce, Marinated Baby Octopus and Crabmeat Omelette

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

蟹肉芙蓉豆腐苋菜

Braised Homemade Beancurd with Crabmeat and Local Spinach

肉酱海鲜焖伊面

Braised Ee-fu Noodle with Seafood and Minced Meat Sauce

DESSERT

椰汁白果香芋泥

Warm Yam Paste with Ginkgo Nuts and Coconut Cream

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SET MENU D

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桃苑拼盘

龙虾沙律, 泰式螺片, 脆皮烧肉, 桂花蟹肉, 椒盐白饭鱼

Peach Garden Ensemble

Lobster Salad, Sea Whelk in Thai Style, Roast Pork Cube, Crabmeat Omelette, Crispy Silver Bait with Salt and Pepper

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

鲍贝冬菇西兰花

Braised Mushroom and Pacific Clam with Broccoli

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

香滑牛油果芦荟

Chilled Avocado Cream with Aloe Vera