

PEACH GARDEN @ CHANGI AIRPORT T2

CORPORATE DINNER PACKAGES 2018-2019



peach garden
chinese restaurant

SET MENU A

8-course \$498++ per table of 10 persons
(Mondays to Fridays excluding Eve of and Public Holidays)

SET MENU B

8-course \$688++ per table of 10 persons
(Mondays to Fridays excluding Eve of and Public Holidays)

SET MENU C

8-course \$888++ 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)

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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桃苑烧味拼盘

伦敦烧鸭、凉拌海蜇、豉油皇鸡

Peach Garden's Barbeque Combination Platter

London Roasted Duck, Marinated Jellyfish, Soya Sauce Chicken

MAIN

京式花胶炖鸡汤

Double-boiled Essence of Chicken Soup with Fish Maw

金瓜虾球拼芥末虾球

Fried Prawn in 2 Styles

(Pumpkin Paste and Wasabi Salad Cream)

薄荷酱蒸巴丁鱼扒

Steamed Pa Ting Fish Fillet with Peppermint Sauce

日式蒜煎黑豚肉粒

Sautéed Kurobuta Pork Cubes with Leek in Teriyaki Sauce

野菌炒青龙菜

Sautéed Green Dragon Vegetables with Wild 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

8-course \$688++ per table of 10 persons

北京片皮鸭
Roasted Peking Duck

MAIN

海皇金瓜盅
Double-boiled Assorted Seafood Soup in Golden Melon
港式蒸笋壳鱼
Steamed Marble Goby Fish in Superior Soya Sauce
蒜香黑猪扒
Pan-fried Sliced Pork with Golden Garlic
金鲍豆腐扒时蔬
Braised Baby Abalone with Beancurd accompanied by Seasonal Greens
鸭松生菜包 (二度)
Wok-fried Minced Duck Meat in Lettuce (2nd Serving)
X.O.酱龙虾鱼茸面
Stewed Fish Paste Noodles with Lobster in X.O. Sauce

DESSERT

杨枝甘露
Chilled Mango with Sago and Pomelo

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SET MENU C

8-course \$888++ per table of 10 persons

桃苑全体片皮猪

Roasted Crispy Suckling Pig

MAIN

暖炉翅骨三宝汤

Double-boiled Shark's Bone Cartilage Soup with Fish Maw, Bamboo Pith and Conpoy

港式蒸海斑鱼

Steamed Sea Garoupa in Superior Soya Sauce

核桃麻辣鸡

Roasted Chicken with Walnuts

金鲍花菇扒西兰花

Braised Baby Abalone with Mushroom accompanied by Broccoli

二度椒盐爆乳猪件

Fried Piglet with Salt and Pepper (2nd Serving)

上汤龙虾尾伴葱油黑金面

Baked Lobster Tail in Superior Broth served with Charcoal Noodle in Shallot Oil

DESSERT

椰香之冻

Chilled Coconut Jelly with Ice Cream