

PEACH GARDEN @ HOTEL MIRAMAR

BIRTHDAY 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 Eve of and
Public Holidays)

SET MENU D

8-course \$700++ per table of 10 persons
(Mondays to Sundays including 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 per jug of beer per table (Minimum 5 tables)
- Complimentary 01 barrel of 20-litre Beer (Minimum 10 tables)
- All subsequent 20-litre beer 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 Longevity Buns for each table
- 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 & Screen

TERMS & 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 charge & prevailing government taxes
- Prices and menus are subject to changes without prior notice



peach garden
chinese restaurant

PEACH GARDEN @ HOTEL MIRAMAR

BIRTHDAY PACKAGES 2018-2019

SET MENU A

8-course \$500++ per table of 10 persons

桃苑拼盘

泰式螺片, 乌打卷, 桂花蟹肉, 香芒海鲜条, 椒盐白饭鱼

Peach Garden Ensemble

Sea Whelk in Thai Style, Crispy Otah Roll, Crabmeat Omelette,

Crispy Seafood & Mango Roll, Crispy Silver Bait with Salt & Pepper

MAIN

螺片竹笙炖鸡汤

Double-boiled Chicken Soup with Sea Whelk & Bamboo Pith

麦片虾球

Fried Prawn with Oat Cereal

剁椒蒸巴丁鱼 (生果鱼)

Steamed Pa Ting Fish with Fresh Chili and Bean Sauce

药材富贵鸡

Emperor Chicken with Chinese Herbs

双菇扒白菜苗

Braised Baby Cabbage with Twin Mushroom

海鲜粒焖寿面

Braised Longevity Ee-Fu Noodle with Assorted Seafood

DESSERT

清凉白玉冰

Chilled Jelly Royale with Julienne of Coconut



peach garden
chinese restaurant

PEACH GARDEN @ HOTEL MIRAMAR

BIRTHDAY PACKAGES 2018-2019

SET MENU B

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

桃苑拼盘

石榴鸡球, 桂花蟹肉, X.O 酱海蜇, 沙律虾, 蟹柳卷

Peach Garden Ensemble

Deep-fried Chicken Pomegranate, Crabmeat Omelette, Marinated Jellyfish with X.O Sauce,
Chilled Prawn Salad 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 (黄金虾球, 芥末虾球)

Fried Prawn with Golden Salted Egg Yolk accompanied Fried Prawn with Wasabi Salad Cream

姜丝陈皮蒸石斑

Steamed Garoupa with Shredded Ginger and Orange Peel

脆皮烧鸭

Roasted Crispy Duck

百灵菇扒时蔬

Braised Bai Ling Mushroom with Seasonal Vegetable in Brown Sauce

X.O 酱海鲜粒炒寿面线

Fried Longevity "Mian Xian" with Diced Seafood in X.O Sauce

DESSERT

杨枝甘露

Chilled Mango with Sago and Pomelo



peach garden
chinese restaurant

PEACH GARDEN @ HOTEL MIRAMAR

BIRTHDAY PACKAGES 2018-2019

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 Preserve Bean Paste and Chilled Prawn Salad

MAIN

花菇雪耳鲍鱼汤

Double-boiled Baby Abalone Soup with Shitake Mushroom and Snow Fungus

OR

蟹肉干贝鱼翅

Braised Shark's Fin Soup with Crabmeat and Conpoy

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 & 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寿面

Fried Longevity Noodle with Diced Seafood in Superior Soya Sauce

DESSERT

椰汁白果香芋泥

Warm Yam Paste with Gingko Nuts and Coconut Cream



peach garden
chinese restaurant

PEACH GARDEN @ HOTEL MIRAMAR

BIRTHDAY PACKAGES 2018-2019

SET MENU D

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

龙虾大拼盘

龙虾沙律, 泰式螺片, 脆皮烧肉, 桂花蟹肉, 椒盐白饭鱼

Lobster Salad Combination

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

百合港蒸笋壳鱼

Steamed Marble Goby in Superior Soya Sauce with Lily Bulb

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

肉酱海鲜焖香港伊面

Braised Longevity Ee-Fu Noodle with Seafood and Minced Meat Sauce

DESSERT

香滑牛油果芦荟

Chilled Avocado Cream with Aloe Vera