



PEACH GARDEN AT HOTEL MIRAMAR

SOLEMNIZATION PACKAGE 2021

SET MENU A

\$788++ per 10 persons

(Minimum of 20 guests)

*Excludes Eve & Public Holidays

SET MENU B

\$888++ per 10 persons

(Minimum of 10 persons)

*Includes Eve & Public Holidays

SET MENU C

\$988++ per 10 persons

(Minimum of 10 persons)

*Includes Eve & Public Holidays

PACKAGE INCLUDES:

MENU

- A modern Cantonese Cuisine prepared by our Chefs

BEVERAGE

- Free flow of soft drinks and Chinese tea throughout the event
- Special rate for alcohol purchase

PRIVILEGES

- Complimentary usage of private dining room for 3 hours
- Solemnization table with ring pillow and signing pen
- Complimentary wedding favour for all guests
- Special rate for nearby hotels

TERMS & CONDITIONS

- Bookings will be confirmed with a 50% non-refundable and non-transferable deposit
- Valid strictly for new bookings only
- All bookings are subject to function space availability
- Prices are subjected to 10% service charges & prevailing government taxes
- Prices and menus are subject to change without prior notice
- Package price not applicable on the following black out period:
eve and during the 15 days of Chinese New Year
eve and on special occasions such as Mother's Day and Father's Day



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SOLEMNIZATION PACKAGE 2021

SOLEMNIZATION PACKAGE SET MENU A

\$788++ per 10 persons

满堂喜庆五福拼盘

脆皮烧肉, 沙津虾, 泰式海蜇, 南乳鲜冬菇, 斋春卷
Peach Garden Combination

Roasted Crispy Pork Cubes, Chilled Salad Prawn,
Marinated Jellyfish in Thai Style,
Fried Mushrooms with Preserved Bean Paste,
Deep-fried Vegetarian Spring Rolls

蟹肉蛋白鱼翅

Braised Shark's Fin Soup
with Fresh Crabmeat and Egg White

芥菜虾球

Deep Fried Prawns with Wasabi Salad Cream

豆酥虾米蒸红亦槽

Steamed Red Snapper with Crispy Bean Crumbs

橙皮脆皮鸡

Roasted Crispy Chicken with Orange Peel

蟹肉芙蓉豆腐苋菜

Braised Homemade Beancurd
with Crabmeat and Local Spinach

X.O 酱海鲜粒炒面线

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

西谷米白玉冰

Chilled Jelly Royale with Sago

SOLEMNIZATION PACKAGE SET MENU B

\$888++ per 10 persons

龙虾大拼盘

龙虾沙律, 泰式螺片, 牛角虾春卷, 桂花蟹肉, 石榴鸡球
Lobster Salad Combination

Lobster Salad, Sea Whelk in Thai Style,
Crispy Prawn Roll, Crabmeat Omelette,
Deep-fried Chicken Pomegranate

蟹肉蟹皇中鲍翅

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

锅巴黄金虾球

Deep Fried Prawn
with Golden Salted Egg Yolk with Crispy Rice

果皮鲜百合蒸石斑

Steamed Garoupa with Fresh Lily Bulb
and Orange Peel

当归烧鸭

Roasted Crispy Duck with Angelica Herbs

鲍汁鲜豆根云耳扒时蔬

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

黑松露酱海鲜粒炒饭

Fried Rice with Diced Seafood
and Black Truffle Sauce

杨枝甘露布丁

Chilled Mango Pudding with Sago and Pomelo

SOLEMNIZATION PACKAGE SET MENU C

\$988++ per 10 persons

金陵片皮猪

Roasted Golden Suckling Pig

鲨鱼骨菜胆中鲍翅

Double-boiled Shark's Bone Cartilage Soup
with Baby Superior Shark's Fin
and Tiensin Cabbage

药膳灼生虾

Poached 'Live' Prawns with Chinese Herbs

百合港蒸笋壳鱼

Steamed Live Soon Hock Fish
in Superior Soya Sauce with Lily Bulbs

乳猪二度: 椒盐猪件

Second Preparation of Roasted Suckling Pig:
Deep-Fried Piglet with Salt and Pepper

百灵菇扒时蔬

Braised "Bai Ling" Mushrooms
with Seasonal Vegetables in Brown Sauce

海鲜鸳鸯面

Braised "Yuan Yang" Noodle
with Diced Seafood

椰汁金瓜芋泥

Warm Yam with Pumpkin
and Coconut Cream