

2019/2020 WEDDING PACKAGE

PEACH GARDEN @ THE METROPOLIS



peach garden
chinese restaurant

SILVER

8-course Lunch \$828++ per table of 10 persons /
8-course Dinner \$858++ per table of 10 persons
Minimum of 6 tables and maximum of 9 tables
Lunch (Mondays – Sundays including Eve of and
Public Holidays), Dinner (Mondays – Sundays
excluding Eve of and Public Holidays)

GOLD

8-course Lunch \$958++ per table of 10 persons /
8-course Dinner \$988++ per table of 10 persons
Minimum of 6 tables and maximum of 9 tables
(Mondays – Sundays including Eve of and
Public Holidays)

PLATINUM

8-course Lunch \$1,058++ per table of 10 persons /
8-course Dinner \$1,088++ per table of 10 persons
Minimum of 6 tables and maximum of 9 tables
(Mondays – 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
- Complimentary one bottle of house wine per table
- Pyramid fountain with a bottle of sparkling wine for toasting ceremony
- Special rate per jug of beer at \$36.00++ and per bottle of house wine at \$38.00++
- Special corkage charge for duty paid wine at \$25++ per opened bottle
- Waiver of corkage charge for sealed & duty paid hard liquor brought to the wedding banquet

WEDDING DECOR

- Fresh flower centerpiece, guest book and wedding token box for the reception desk
- Lovely fresh flower centerpiece for 1 VIP table and all guest tables
- Specially adorned and decorated VIP table and chairs

PRIVILEGES

- Cocktail reception with cocktail nuts at our pre-function area
- Traditional "wife cake" (Lo Bor Bang) or selection of wedding gift for all guests
- Complimentary used of LCD projector with screen, sound system and cordless microphone

TERM AND CONDITIONS

- All confirmed booking must be made with a non-refundable and non-transferable deposit payment of S\$3,000.
- Valid strictly for new bookings held by 31 December 2020. An additional surcharge of S\$30.00++ per table for wedding to be held after 31 December 2020.
- All bookings are subject to function space availability. Exclusive use of the restaurant requires a minimum of 8 tables.
- Prices are subject to 10% service charges & prevailing government taxes
- Prices and menus are subject to change without prior notice

*Note:
Food Tasting are subject
to availability only
during weekdays
(Monday to Thursday),
except Eve and 15 days
of Chinese New Year.*



SILVER WEDDING LUNCH & DINNER PACKAGE

8-course Lunch @ \$828++ & Dinner @ \$858++ per table of 10 persons (Minimum of 6 tables)

桃苑献五福 Peach Garden Combination (Choice Of 1 Item)

- X.O 酱海蜇, 芝麻墨鱼仔, 蟹枣, 仙蒂骨, 香芒海鲜条
Chilled Jellyfish in XO Sauce, Marinated Baby Octopus, Crispy Crab Meat Ball, Marinated Spare Rib, Crispy Seafood & Mango Roll
- 泰式螺片, 乌打卷, 桂花蟹肉, 香芒海鲜条, 椒盐白饭鱼
Sea Whelk in Thai Style, Crispy Otah Roll, Crabmeat Omelette, Crispy Seafood & Mango Roll, Crispy Silver Bait with Salt & Pepper
- 黄金鱼皮, 四川口水鸡, 石榴花球, 桂花蟹肉, 泰式海蜇
Crispy Fish Skin with Golden Salted Egg Yolk, Chilled Sichuan Chicken, Crispy Pomegranate Ball, Crabmeat Omelette, Chilled Jellyfish in Thai Style

汤 Soup (Choice Of 1 Item)

- 蟹肉干贝鱼翅
Braised Shark's Fin Soup with Crabmeat and Conpoy
- 淮山鲍鱼仔炖花菇汤
Double-boiled Baby Abalone Soup with Chinese Yam and Shiitake Mushroom
- 翅骨汤炖中鲍翅
Double-boiled Baby Superior Shark's Fin in Shark's Cartilage Broth

海鲜 Seafood (Choice Of 1 Item)

- 越式虾球拼香草虾球
Fried Prawn in Two Styles (Vietnamese Style and Pesto Sauce)
- 奶香虾球拼黄金虾球
Fried Prawn in Two Styles (Crispy Milk & Golden Egg Yolk)
- X.O 酱雀巢带子炒虾球
Sautéed Prawn and Scallop with XO Sauce in Vermicelli Nest

鱼 Fish (Choice Of 1 Item)

- 豆酥虾米蒸红亦槽
Steamed Red Snapper with Crispy Soya Bean Crumb
- 港蒸石斑
Steamed Garoupa with Superior Soya Sauce
- 姜丝陈皮蒸红班
Steamed Red Garoupa with Shredded Ginger and Orange Peel

肉类 Poultry (Choice Of 1 Item)

- 药材富贵鸡
Emperor Chicken with Chinese Herbs
- 当归烧鸭
Roasted Duck with Angelica Herb
- 雀巢日式炒黑豚肉
Sautéed Kurobuta Pork with Teriyaki Sauce in Vermicelli Nest

菜 Vegetable (Choice Of 1 Item)

- 鲍汁百灵菇扒时蔬
Braised "Bai Ling" Mushroom with Seasonal Vegetables in Abalone Sauce
- 双菇干贝丝扒时蔬
Braised Twin Mushroom with Conpoy and Seasonal Vegetable
- 蟹肉芙蓉豆腐苋菜
Braised Homemade Beancurd with Crabmeat and Local Spinach

饭/面 Rice / Noodle (Choice Of 1 Item)

- 肉酱海鲜焖伊面
Braised Ee-fu Noodle with Seafood and Minced Meat Sauce
- 海鲜粒干炒面线
Fried "Mian Xian" with Diced Seafood
- X.O 酱炒海鲜饭
Fried Rice with Seafood and X.O Sauce

甜品 Dessert (Choice Of 1 Item)

- 杨枝甘露
Chilled Fresh Mango with Sago and Pomelo
- 清凉白玉冰
Chilled Jelly Royale with Julienne of Coconut
- 莲子百合红豆沙
Cream of Red Bean with Lotus Seed and Lily Bulb



GOLD WEDDING LUNCH & DINNER PACKAGE

8-course Lunch @ \$958++ & Dinner @ \$988++ per table of 10 persons (Minimum of 6 tables)

乳猪大拼盘 Suckling Pig Combination (Choice Of 1 Item)

- 乳猪件, 桂花蟹肉, 香芒海鲜条, 芝麻墨鱼仔, 川式鸡柳
Suckling Pig Sliced, Crabmeat Omelette, Crispy Seafood & Mango Roll, Marinated Baby Octopus & Spicy Sliced Chicken
- 乳猪件, 泰式螺片, 香芒海鲜条, 桂花蟹肉, 乌打卷
Suckling Pig Sliced, Sea Whelk in Thai Style, Crispy Seafood & Mango Roll, Crabmeat Omelette & Crispy Otah Roll
- 乳猪件, 香芒烟鸭, 椒盐白饭鱼, 石榴花球, 泰式海蜇
Suckling Pig Sliced, Smoked Duck with Mango, Crispy Silver Bait with Salt & Pepper, Crispy Pomegranate Ball & Marinated Jellyfish in Thai Style

汤 Soup (Choice Of 1 Item)

- 蟹肉蟹皇中鲍翅
Braised Baby Superior Shark's Fin Soup with Crabmeat and Crab Roe
- 虫草花响螺炖中鲍翅
Double-boiled Baby Superior Shark's Fin Soup with Sea Whelk and Cordyceps Flower
- 螺头干贝炖海参汤
Double-boiled Sea Cucumber Soup with Sea Whelk and Conpoy

海鲜 Seafood (Choice Of 1 Item)

- 芥末虾球拼黄金虾球
Fried Prawn in Two Styles
(Wasabi Salad Cream and Golden Salted Egg Yolk)
- 花雕酒醉生虾
Poached 'Live' Prawn with Chinese Wine
- 香草老虎虾
Pan-fried Tiger Prawn with Pesto Sauce

鱼 Fish (Choice Of 1 Item)

- 鲜白合港蒸石斑
Steamed Garoupa with Lily Bulb in Superior Soya Sauce
- 姜丝陈皮蒸红班
Steamed Red Garoupa with Shredded Ginger and Orange Peel
- 清蒸笋壳鱼
Steamed Marble Goby with Superior Soya Sauce

肉类 Poultry (Choice Of 1 Item)

- 钵酒烧鸡
Roasted Chicken with Port Wine
- 伦敦烤鸭
Roasted London Duck
- 杏片咖啡排骨
Coffee Spare Rib with Almond Flakes

菜 Vegetable (Choice Of 1 Item)

- 红烧海参鱼肚扒时蔬
Braised Sea Cucumber and Fish Maw with Seasonal Vegetables in Brown Sauce
- 红烧鲍贝花胶扒时蔬
Braised Fish Maw and Pacific Clam with Seasonal Vegetables
- 金鲍仔北菇扒西兰花
Braised Baby Abalone with Black Mushroom and Broccoli

饭/面 Rice / Noodle (Choice Of 1 Item)

- X.O 酱炒海鲜面线
Fried "Mian Xian" with Seafood and X.O Sauce
- 虾子蟹肉干烧伊面
Stewed Ee-fu Noodle with Shrimp and Crabmeat
- 黑松露酱鸡粒炒饭
Fried Rice with Diced Chicken and Black Truffle Sauce

甜品 Dessert (Choice Of 1 Item)

- 香茅白玉冰
Chilled Jelly Royale with Lemongrass
- 杨枝白玉冰
Chilled Mango with Jelly Royale, Sago and Pomelo
- 香滑牛油果芦荟
Chilled Avocado Cream with Aloe Vera



PLATINUM WEDDING LUNCH & DINNER PACKAGE

8-course Lunch @ \$1,058++ & Dinner @ \$1,088++ per table of 10 persons (Minimum of 6 tables)

南乳全体猪

Roasted Golden Suckling Pig with Preserved Bean Paste

汤 Soup (Choice Of 1 Item)

- 蟹肉蛋白中鲍翅
Braised Baby Superior Shark's Fin Soup with Crabmeat and Egg White
- 翅骨汤炖中鲍翅
Double-boiled Baby Superior Shark's Fin in Shark's Cartilage Broth
- 蟹肉蟹皇燕窝羹
Braised Crab Meat Soup with Bird's Nest and Crab Roe

海鲜 Seafood (Choice Of 1 Item)

- 芥末虾球拼黄金虾球
Fried Prawn in Two Styles
(Wasabi Salad Cream and Golden Salted Egg Yolk)
- 妈咪老虎虾
Wok-fried Tiger Prawn with Marmite Sauce
- 香草老虎虾
Pan-fried Tiger Prawn with Pesto Sauce

鱼 Fish (Choice Of 1 Item)

- X.O 酱蒸红班
Steamed Red Garoupa with X.O Sauce
- 潮式蒸大斗鲷
Steamed Pomfret in "Teochew" Style
- 清蒸笋壳鱼
Steamed Marble Goby with Superior Soya Sauce

肉类 Poultry (Choice Of 1 Item)

- 鹅肝酱烧鸡
Roasted Crispy Chicken with Foie Gras Sauce
- 伦敦烤鸭
Roasted London Duck
- 黑松露酱脆皮烧鸭
Roasted Crispy Duck with Black Truffle Sauce

菜 Vegetable (Choice Of 1 Item)

- 红烧鲍贝花胶扒时蔬
Braised Fish Maw and Pacific Clam with Seasonal Vegetables
- 金鲍仔北菇扒西兰花
Braised Baby Abalone with Black Mushroom and Broccoli
- 金鲍仔鲍贝津白
Braised Baby Abalone and Pacific Clam with Tianjin Cabbage

饭/面 Rice / Noodle (Choice Of 1 Item)

- 蟹肉虾子干烧伊面
Stewed Ee-fu Noodle with Crabmeat and Shrimp Roe
- 黑椒海鲜乌东面
Fried Udon with Seafood and Black Pepper Sauce
- 黑松露酱海鲜粒炒饭
Fried Rice with Diced Seafood and Black Truffle Sauce

甜品 Dessert (Choice Of 1 Item)

- 杨枝白玉冰
Chilled Mango with Jelly Royale, Sago and Pomelo
- 桂花芦荟白玉冰
Chilled Jelly Royale with Aloe Vera and Osmanthus
- 椰汁白果香芋泥
Warm Yam Paste with Gingko Nuts and Coconut Cream