

PEACH GARDEN @ THOMSON PLAZA

SOLEMNIZATION PACKAGES 2020 - 2021



peach garden
chinese restaurant

SET MENU A

\$688++ per table of 10 persons
(minimum of 2 tables)

Applicable for Lunch and Dinner
(Mondays – Sundays including Eve of
and Public Holidays)

SET MENU B

\$788++ per table of 10 persons
(minimum of 2 tables)

Applicable for Lunch and Dinner
(Mondays – Sundays including Eve of
and Public Holidays)

SET MENU C

\$888++ per table of 10 persons
(minimum of 2 tables)

Applicable for Lunch and Dinner
(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 01 bottle of house red wine per confirmed table
- Special rate for house wine is available at S\$38++ per Bottle
- Special rate for a 20-litre barrel of beer at S\$480++ per barrel or by jug at \$38++ per jug
- Corkage waiver for all sealed duty-paid hard liquor

PRIVILEGES

- Solemnization table with ring pillow and feather pen
- Complimentary wedding favour for all guests
- Complimentary usage of PA system, LCD Projector & Screen

TERMS & CONDITIONS

- All confirmed booking must be made with 50% 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 & prevailing government taxes
- Prices and menus are subject to change without prior notice



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SOLEMNIZATION PACKAGES SET MENU A

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满堂喜庆五福拼盘

脆皮烧肉，泰式海蜇，南乳鲜冬菇，斋春卷，沙津虾

Peach Garden Combination

Roasted Crispy Pork Cube, Marinated Jellyfish in Thai Style, Fried Mushroom with Preserved Bean Paste,

Deep Fried Vegetarian Spring Roll & Chilled Salad Prawn

MAIN

蟹肉蛋白鱼翅

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

芥菜虾球

Deep Fried Prawn with Wasabi Salad Cream

豆酥虾米蒸红亦槽

Steamed Red Snapper with Crispy Bean Crumb

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

DESSERT

西谷米白玉冰

Chilled Jelly Royale with Sago



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SOLEMNIZATION PACKAGES SET MENU B

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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

MAIN

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

果皮鲜白合蒸石斑

Steamed Garoupa with Fresh Lily Bulb and Orange Peel

当归烧鸭

Roasted Crispy Duck with Angelica Herb

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

DESSERT

杨枝甘露布丁

Chilled Mango Pudding with Sago and Pomelo



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SOLEMNIZATION PACKAGES SET MENU C

\$888++ per table of 10 persons (minimum of 2 tables)

金陵片皮猪
Roasted Golden Suckling Pig

MAIN

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' Prawn with Chinese Herbs

百合港蒸笋壳鱼
Steamed Live Soon Hock Fish in Superior Soya Sauce with Lily Bulb

椒盐猪件
Deep-Fried Piglet with Salt and Pepper

百灵菇扒时蔬
Braised "Bai Ling" Mushroom with Seasonal Vegetable in Brown Sauce

海鲜鸳鸯面
Braised "Ying Yang" Noodle with Diced Seafood

DESSERT

椰汁金瓜芋泥
Warm Yam with Pumpkin and Coconut Cream