



peach garden  
chinese restaurant



*Peach Garden*  
**Wedding**  
*Package*

BEGINNING OF YOUR LOVE STORY

# PEACH GARDEN @ THOMSON PLAZA

SOLEMNIZATION &  
WEDDING PACKAGES  
2022



**Menu A \$838.00<sup>++</sup>**  
Lunch Only  
Mon - Thu  
(Exclude Eve & PH)

**Menu B \$918.00<sup>++</sup>**  
Lunch & Dinner  
Mon - Sun  
(Exclude Eve & PH)

**Menu C \$1,018.00<sup>++</sup>**  
Lunch & Dinner  
Mon - Sun  
(Include Eve & PH)

TERM AND CONDITIONS: • All confirmed booking must be made with non-refundable and non-transferable deposit payment. • Valid for weddings held by 31 December 2022. • An additional surcharge of \$80.00<sup>++</sup> per table for wedding to be held after 1 January 2023. • 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. • Package price is not applicable on the eve of and Public Holidays, Special Occasions (Mother's and Father's Day) and during the 15 days of Chinese New Year. • Special rate for food tasting at 20% discount could be extended off selected package, if required.

## MENU

- A modern Cantonese Cuisine prepared by our Chefs

## BEVERAGE

- Free flow of soft drinks and Chinese tea throughout the event
- Tea ceremony set with specially brewed Double-boiled Red Dates Tea can be arranged with advance notice
- Special rate for house wine can be arranged at \$58.00++ per bottle and house beer at \$48.00++ per jug or \$580.00++ per 20-litres barrel
- Special corkage charge for sealed & duty paid hard liquor, wine and champagne at \$25.00++ per bottle brought to the wedding banquet

## ALCOHOL PROMOTION (For Banquet Consumption only)

With minimum of 50 – 100 persons

- Complimentary 1 barrel of 20-litres house beer + 1 bottle of house wine for every 10 persons

With minimum of 101 – 200 persons

- Complimentary 2 barrels of 20-litres house beer + 2 bottles of house wine for every 10 persons

## WEDDING DECOR

- Exquisite wedding favor for all guests
- Table Centrepiece for all Guest tables inclusive of VIP tables

## PRIVILEGES

- An exclusive use of our classy and elegant-style Private Space
- Guest Book and Wedding Token Box for the reception desk
- Solemnization decoration inclusive of ring pillow, feather pen set & chair sash ribbons
- Complimentary usage of in-house sound system with LED Wall

## ADDITIONAL PRIVILEGES

With minimum of 100 persons & above

- Stylish wedding themes with backdrop
- An intricately designed multi-tier model wedding cake
- Pyramid fountain with a bottle of sparkling wine for toasting
- Complimentary food tasting for 8 persons  
(Applicable from Monday to Thursday, excluding first 15 days of Chinese New Year, blackout dates, eve of and public holidays)

With minimum of 150 persons with Menu C

- Complimentary 1 night stay at selected hotels



## SET MENU A

### 桃苑献五福

Peach Garden Combination

(Choice of 1 Item)

- 泰式海蜇, 龙虾球, 五香卷, 四川口水鸡, 香芒海鲜条  
Chilled Jellyfish in Thai Style, Lobster Ball, Fried Ngoh Hiang, Chilled Sichuan Chicken, Crispy Seafood and Mango Roll
- 泰式螺片, 乌打卷, 桂花蟹肉, 班兰鸡, 南乳鲜冬菇  
Sea Whelk in Thai Style, Crispy Otah Roll, Crab Meat Omelette, Pandan Chicken, Fried Mushroom with Preserved Bean Paste
- 黄金鱼皮, 四川口水鸡, 石榴鸡球, 桂花蟹肉, 泰式海蜇  
Crispy Fish Skin with Salted Egg Yolk, Chilled Sichuan Chicken, Deep-fried Chicken Pomegranate, Crab Meat Omelette, Chilled Jellyfish in Thai Style

汤 Soup (Choice of 1 Item)

- 杞子鸡炖翅  
Double-boiled Shark's Fin Soup with Chicken and Wolfberries
- 蟹肉干贝鱼翅  
Braised Shark's Fin Soup with Crab Meat and Conpoy
- 响螺鲍鱼炖花菇汤  
Double-boiled Sea Whelk, Baby Abalone and Shiitake Mushroom Soup

海鲜 Seafood (Choice of 1 Item)

- 芥末虾球  
Crisp-fried Prawn with Wasabi Salad Cream
- 黄金虾球  
Crisp-fried Prawn with Salted Egg Yolk
- 花雕酒醉生虾  
Poached Live Prawn with Chinese Wine

鱼 Fish (Choice of 1 Item)

- 姜茸白合蒸八丁鱼  
Steamed Pa Ting Fish with Minced Ginger and Lily Bulb
- 豆酥虾米蒸红亦槽  
Steamed Red Snapper with Crispy Soya Bean Crumb
- 姜丝陈皮蒸龙虎斑  
Steamed Hybrid Dragon-Tiger Grouper with Shredded Ginger and Orange Peel

肉类 Poultry / Meat (Choice Of 1 Item)

- 药材富贵鸡  
Emperor Chicken with Chinese Herb
- 香茅烧鸡  
Roasted Crispy Chicken with Lemongrass
- 金牌吊烧鸡  
Traditional Roasted Crispy Chicken

菜 Vegetables (Choice of 1 Item)

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

饭/面 Rice / Noodles (Choice of 1 Item)

- 肉酱金菇焖伊面  
Braised Ee-Fu Noodle with Enoki Mushroom 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 Mango Sago with Pomelo
- 雪耳芦荟海底椰  
Chilled Snow Fungus with Aloe Vera and Sea Coconut
- 芋香红豆沙(热)  
Warm Cream of Red Bean Bisque with Yam



## SET MENU B

### 龙虾大拼盘

Lobster Combination

(Choice of 1 Item)

- 龙虾沙律, 泰式螺片, 牛角虾春卷, 桂花蟹肉, 石榴鸡球  
Lobster Salad, Sea Whelk in Thai Style, Crispy Prawn Roll, Crab Meat Omelette, Deep-fried Chicken Pomegranate
- 龙虾沙律, X.O. 酱海蜇, 春卷, 脆皮烧肉, 蟹枣  
Lobster Salad, Chilled Jellyfish in X.O. Sauce, Crispy Spring Roll, Roasted Crispy Pork Cube, Deep-fried Crab Meat Ball
- 龙虾沙律, 蟹枣, 石榴鸡球, 泰式香芒烟鸭, 南乳鲜冬菇  
Lobster Salad, Deep-fried Crab Meat Ball, Deep-fried Chicken Pomegranate, Smoked Duck with Mango in Thai Style, Fried Mushroom with Preserved Bean Paste

汤 Soup (Choice of 1 Item)

- 蟹肉蟹皇中鲍翅  
Braised Baby Superior Shark's Fin Soup with Crab Meat 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
- 酿鱼鳔干贝炖鲍鱼汤  
Double-boiled Baby Abalone Soup with Stuffed Fish Maw and Conpoy

海鲜 Seafood (Choice of 1 Item)

- 芥末虾球拼黄金虾球  
Crisp-fried Prawn in Two Styles  
(Wasabi Salad Cream and Salted Egg Yolk)
- X.O. 酱雀巢带子炒虾球  
Sautéed Prawn and Scallop with X.O. Sauce in Vermicelli Nest
- 豉油皇干煎老虎虾  
Pan-fried Tiger Prawn with Superior Soya Sauce

鱼 Fish (Choice of 1 Item)

- 鲜百合港蒸石斑  
Steamed Grouper with Lily Bulb in Superior Soya Sauce
- 姜丝陈皮蒸龙虎斑  
Steamed Hybrid Dragon-Tiger with Shredded Ginger and Orange Peel
- 清蒸笋壳鱼  
Steamed Soon Hock with Superior Soya Sauce

肉类 Poultry / Meat (Choice of 1 Item)

- 金牌烧鸡  
Traditional Roasted Chicken
- 脆皮烧鸭  
Roasted Crispy Duck
- 当归烧鸭  
Roasted Crispy Duck with Angelica Herb

菜 Vegetables (Choice of 1 Item)

- 鲍螺片花菇扒时蔬  
Braised Sea Whelk with Shiitake Mushroom and Seasonal Vegetables
- 鲍汁豆根干贝扒菠菜  
Braised Spinach with Fresh Gluten Puff and Dried Scallop in Abalone Sauce
- 红烧海参鱼肚扒菠菜  
Braised Sea Cucumber and Fish Maw with Spinach in Brown Sauce

饭/面 Rice / Noodles (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 Crab Meat
- 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 Jelly Royale with Mango, Sago and Pomelo
- 香滑牛油果芦荟  
Chilled Avocado Cream with Aloe Vera



## SET MENU C

### 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, 四川口水鸡  
Suckling Pig (Sliced), Crab Meat Omelette, Crispy Seafood and Mango Roll, Marinated Baby Octopus, Chilled Sichuan 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 and Mango Roll, Crab Meat 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 and Pepper, Crispy Pomegranate Ball, Marinated Jellyfish in Thai Style

汤 Soup (Choice of 1 Item)

- 蟹肉蛋白中鲍翅  
Braised Baby Superior Shark's Fin Soup with Crab Meat and Egg White
- 翅骨汤炖中鲍翅  
Double-boiled Baby Superior Shark's Fin in Shark's Cartilage Broth
- 响螺鲍鱼花菇炖鸡汤  
Double-boiled Chicken Soup with Abalone, Sea Whelk and Shitake Mushroom

海鲜 Seafood (Choice of 1 Item)

- 芥末虾球拼黄金虾球  
Crisp-fried Prawn in Two Styles  
(Wasabi Salad Cream and Salted Egg Yolk)
- X.O. 酱带子吊片  
Fried Scallop and Cuttlefish in X.O. Sauce
- 豉油皇干煎老虎虾  
Pan-fried Tiger Prawn with Superior Soya Sauce

鱼 Fish (Choice of 1 Item)

- 金针云耳蒸龙虎斑  
Steamed Hybrid Dragon-Tiger Grouper with Black Fungus and Lily Flower
- 金银蒜菜脯蒸红斑  
Steamed Red Grouper with Golden Minced Garlic and Preserved Radish
- 清蒸笋壳鱼  
Steamed Soon Hock with Superior Soya Sauce

肉类 Poultry / Meat (Choice of 1 Item)

- 鹅肝酱烧鸡  
Roasted Crispy Chicken with Foie Gras Sauce
- 黑松露酱脆皮烧鸭  
Roasted Crispy Duck with Black Truffle Sauce
- 药材富贵鸡  
Emperor Chicken with Chinese Herb Sauce

菜 Vegetables (Choice of 1 Item)

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

饭/面 Rice / Noodles (Choice of 1 Item)

- 蟹肉虾子干烧伊面  
Stewed Ee-Fu Noodle with Crab Meat 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)

- 荔枝白玉冰  
Chilled Jelly Royale with Mango, Sago and Pomelo
- 桂花芦荟白玉冰  
Chilled Jelly Royale with Aloe Vera and Osmanthus
- 雪耳芦荟海底椰  
Chilled Snow Fungus with Aloe Vera and Sea Coconut

