

# DINNER & DANCE PROMOTION



peach garden  
chinese restaurant

## Peach Garden @ Hotel Miramar

From \$688.00<sup>++</sup> for table of 10 persons

PROMO A (100 PERSONS)	PROMO B (150 PERSONS)
 <p>Wine for Every Table (1 Bottle)</p>  <p>Courtesy Parking Coupons (20%)</p>  <p>Complimentary AV Set Up (1 Mic)</p>  <p>Corkage Charge Waiver*</p>	 <p>1 Barrel of Beer</p> <p><b>PROMO A +</b></p>  <p>Complimentary AV Set Up (2 Mics)</p>
PROMO C (200 PERSONS)	PROMO D (300 PERSONS)
 <p>Courtesy One-way Transfer*</p>  <p>*Additional 10 Bottles of Wine</p>  <p>\$100 Lucky Draw Voucher</p> <p><b>PROMO B +</b></p>	 <p>\$200 Lucky Draw Voucher</p>  <p>Complimentary Food Tasting (10 Persons)</p> <p><b>PROMO C +</b></p>

\*T&Cs Apply.

Get **\$50** Peach Garden Voucher for every confirmed booking!



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Peach Garden @ Hotel Miramar  
Set Menu @ \$688.00<sup>++</sup>  
Per Table of 10 Persons

Valid on weekdays from Monday - Thursday. Blackout Dates Apply\*

黑松露伦敦鸭

Roasted London Duck with Black Truffle Sauce

鲍参翅肚羹

Braised Baby Superior Shark's Fin with Shredded Abalone,  
Fish Maw and Sea Cucumber

姜丝陈皮蒸笋壳鱼

Steamed Marble Goby with Shredded Ginger and Orange Peel

药膳花雕醉酒生虾

Poached Live Prawn with Chinese Wine and Herbs

西施脆皮带子伴西兰花

Pan-fried Crispy Scallop with Plum Sauce accompanied with Broccoli

蒜香云耳炒芦笋

Stir-fried Asparagus with Cloud Fungus and Minced Garlic

X.O. 酱猪颈肉面卜

Stewed Mee Pok with Pork Collar in X.O. Sauce

精美甜品

Sweet Temptation

\*Complimentary Free-Flow of Soft Drinks & Chinese Tea



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Peach Garden @ Hotel Miramar

Set Menu @ \$788.00<sup>++</sup>

Per Table of 10 Persons

Valid on weekdays from Monday - Thursday. Blackout Dates Apply\*

芋香金衣带子拼脆皮烧肉

Crispy Stuffed Scallop with Salted Egg Yolk and Yam accompanied  
with Roasted Crispy Pork Cube

当归脆皮烧鸭

Roasted Crispy Duck with Angelica Herb

溏心黑蒜海参炖中鲍翅

Double-boiled Baby Superior Shark's Fin Soup  
with Sea Cucumber and Organic Black Garlic

鱼子芥末虾球

Crisp-fried Prawn with Wasabi Salad Cream and Fish Roe

潮式蒸老虎斑

Steamed Live Tiger Garoupa in Teochew Style

松露酱双菇炒时蔬

Stir-fried Seasonal Vegetable with Twin Mushrooms and Truffle Sauce

鲍鱼仔瑶柱炒饭

Fried Rice with Petite Abalone and Dried Scallop

雪燕杨枝甘露

Chilled Mango, Sago and Pomelo with Tian Shan Bird's Nest

\*Complimentary Free-Flow of Soft Drinks & Chinese Tea



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Peach Garden @ Hotel Miramar  
Set Menu @ \$1088.00<sup>++</sup>  
Per Table of 10 Persons

金陵片皮乳猪

Roasted Golden Suckling Pig

浓汤花胶炖中鲍翅

Double-boiled Baby Superior Shark's Fin Soup  
with Fish Maw and Sea Whelk

彩椒淮山炒虾球

Stir-fried Fresh Prawn with Capsicum and Chinese Yam

豆酥蒸笋壳鱼

Steamed Soon Hock Fish with Crispy Soya Bean Crumb in  
Superior Soya Sauce

金鲍仔花菇豆腐时蔬

Braised Homemade Beancurd with Baby Abalone,  
Shiitake Mushroom and Seasonal Vegetable

黄金麦片炒猪件

Fried Piglet with Golden Cereal Oat

梅香咸鱼鸡粒腊味煲饭

Traditional Steamed Claypot Rice with Chinese Sausages,  
Diced Chicken and Salted Fish

雪燕杏仁茶

Double-boiled Almond Cream with Tian Shan Bird's Nest

\*Complimentary Free-Flow of Soft Drinks & Chinese Tea



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Peach Garden @ Hotel Miramar  
Set Menu @ \$1288.00<sup>++</sup>  
Per Table of 10 Persons

烧猪骨

Roasted Rack of Suckling Pig

羊肚菌佛跳墙

Double-boiled Mini Buddha Jump Over the Wall with Morel Mushroom

香草奶油老虎虾

Pan-fried Tiger Prawn with Chef's Special Pesto Sauce

潮式蒸红斑

Steamed Live Red Garoupa in Teochew Style

盐焗酿鸡腿

Baked Stuffed Chicken Drumstick with Rock Salt

腊味炒芥兰

Stir-fried Hong Kong Kai Lan with Chinese Sausage

鸡油花雕澳洲带子蛋白蒸面线

Steamed Mian Xian with Australian Fresh Scallop,  
Chinese Wine and Egg White

精美甜品

Sweet Temptation

榴莲煎堆

Deep-fried Sesame Ball with Durian

\*Complimentary Free-Flow of Soft Drinks & Chinese Tea



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Peach Garden @ Hotel Miramar  
Set Menu @ \$1688.00<sup>++</sup>  
Per Table of 10 Persons

金陵片皮乳猪

Roasted Golden Suckling Pig

石锅鲨鱼骨汤干捞中鲍翅

Double-boiled Baby Superior Shark's Fin with  
Shark's Bone Cartilage Soup served in Hot Stone Pot

黑果酱香煎龙虾仔

Pan-fried Baby Lobster with Buah Keluak Sauce

港式蒸东星斑

Steamed Dong Xing Garoupa with Superior Soya Sauce

鲍汁三头鲍伴刺参

Braised Whole 3-Head Abalone with Sea Cucumber in Abalone Sauce

黄金猪件

Deep-fried Piglet with Salted Egg Yolk

香煎鹅肝伴麻辣面

Stewed Mala Noodle accompanied with Pan-fried Foie Gras

菊花枸杞炖燕窝

Double-boiled Superior Bird's Nest and Wolfberries with Chrysanthemum

榴莲煎堆

Deep-fried Sesame Ball with Durian

\*Complimentary Free-Flow of Soft Drinks & Chinese Tea