

PEACH GARDEN @ HOTEL MIRAMAR

BIRTHDAY PACKAGES



peach garden
chinese restaurant

CHINESE SET MENU A

\$588.00++ per table of 10
persons (min. 5 tables)

CHINESE SET MENU B

\$688.00++ per table of 10
persons (min. 5 tables)

PACKAGE INCLUDES:

- Use of proposed function room for 4 hours
- A modern Cantonese Cuisine specially prepared by our culinary team of Chefs
- Choice of 2-kg birthday cake or Peach Garden Signature Longevity Buns
- Free flow of soft drinks and Chinese tea throughout the event
- Halal and Vegetarian Set Menus can be arranged at a pro-rated price based on the package
- Beer will be available at a special rate of \$38.00++ per jug
- Banquet Wines will be available at a special rate of \$38.00++ per bottle
- Waiver of corkage charge for sealed and duty paid hard liquor brought in
- Carpark coupon is available at special price upon request (Advance booking is needed)

All prices quoted are subjected to 10% service charge and prevailing government taxes

**Perk is valid for events held between Mondays to Thursdays, not applicable on the eve or day of public holidays, Mother's Day, Father's Day and during the 15 days before and 15 days of Chinese New Year.*

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CHINESE SET MENU A

S\$588.00++ per table of 10 persons (min. 5 tables)

北京鸭

Roasted Crispy Peking Duck

响螺鱼鳔鲍鱼仔汤

Double-boiled Petit Abalone Soup with Sea
Whelk and Fish Maw

百香果虾球

Sautéed Fresh Prawn with Passion Fruit Sauce

姜茸蒸巴丁鱼

Steamed Live Pa Ting Fish with Minced
Ginger in Superior Sauce

香芋鲜杂菇炒芥兰

Stir-fried Hong Kong Kai Lan with Yam
Cube and Assorted Mushroom

砂煲黑椒姜葱炒鸭件

Stewed Duck Meat with Spring Onion,
Ginger and Black Pepper Sauce in Claypot

特酱带子捞长寿面

Stewed Longevity Noodle with Fresh
Scallop and Chef's Special Sauce

杨枝甘露

Chilled Mango Sago with Pomelo

CHINESE SET MENU B

S\$688.00++ per table of 10 persons (min. 5 tables)

桃苑五福拼盘

(烧鸭,沙津虾,牛油虾筒,日式黑豚肉粒,海蜇)

Peach Garden Deluxe Combination

(Roasted Crispy Duck, Chilled Prawn Salad, Deep-
fried Avocado Roll, Sautéed Kurobuta Pork Cube
accompanied with Marinated Jelly Fish)

鲍参翅肚羹

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

腰果百合七彩炒带子

Stir-fried Fresh Scallop with Cashew Nuts, Fresh
Lily Bulb and Capsicum

香芋蒜茸焖笋壳鱼

Braised Soon Hock Fish with Yam and Garlic

鸳鸯虾球

Fried Signature Prawn in Two Styles

肉酱鲜杂菇扒豆腐苋菜

Braised Chef's Special Homemade Beancurd
with Local Spinach and Assorted Mushroom

姜葱龙虾段焖伊面

Stewed Ee-fu Noodle with Lobster, Spring Onion and Ginger

芦荟白玉冰

Chilled Jelly Royale with Aloe Vera and Julienne of Coconut