



# Peach Garden Solemnisation Packages

from \$838.00++

(Min. 3 Tables)



peach garden  
chinese restaurant



THE HEEREN



OCBC CENTRE



THE METROPOLIS



THOMSON PLAZA

## PACKAGE INCLUDES



Complimentary usage of feather pens for signing and engagement ring pillow



8-course Chinese Set Menu (min. 30 persons)



Complimentary free-flow Chinese Tea & Soft Drinks



Solemnisation at a private room



A solemnisation table with a floral centrepiece and chairs adorned with sash

*Set Menu*  
*¥1,088++ Per Table*  
*(for 10 Persons)*

港式脆皮鸭

Traditional Roasted Crispy Duck

火焰翅骨汤中鲍翅

Flambé Double-boiled Baby Superior Shark's  
Fin with Shark's Bone Cartilage Soup

橙皮姜丝松菇蒸顺壳鱼

Steamed Soon Hock Fish with Orange Peel,  
Shredded Ginger and Honshimeji Mushroom  
in Superior Soya Sauce

XO 酱百合虾球炒带子

Sautéed Scallop with Prawn  
and Fresh Lily Bulb in XO Sauce

金鲍仔豆腐苋菜

Braised Homemade Beancurd  
with Baby Abalone and Local Spinach

海鲜干炒面线

Fried Mian Xian with Assorted Diced Seafood

清凉白玉冰

Chilled Jelly Royale with Julienne of Coconut

招牌流沙包

Steamed Creamy Custard Bun

*Set Menu*  
*¥1,488++ Per Table*  
*(for 10 Persons)*

烧猪骨

Roasted Rack of Suckling Pig

石锅蟹肉中鲍翅

Braised Baby Superior Shark's Fin  
with Crab Meat in Hot Stone Pot

金衣带子

Deep-fried Stuffed Scallop  
with Salted Egg Yolk

金银蒜菜圃蒸顺壳

Steamed Soon Hock Fish  
with 'Chye Poh' and Minced Garlic

双菇百合炒芥兰

Sautéed Kong Hong Kai Lan  
with Fresh Lily Bulb and Assorted Mushrooms

姜葱龙虾仔焖伊面

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

杨支甘露雪糕

Chilled Mango Sago with Pomelo and Ice Cream

千层糕

Steamed Thousand Layer Cake

*Set Menu*  
*¥1,788++ Per Table*  
*(for 10 Persons)*

金陵片皮乳猪

Roasted Golden Suckling Pig

火焰佛跳墙

Flambé Double-boiled Mini Buddha  
Jump Over the Wall

港蒸红斑

Steamed Red Grouper in Hong Kong Style

干煎老虎虾伴西兰花

Pan-fried King Prawn with Superior Soya  
Sauce accompanied with Broccoli

二度椒盐猪件

Deep-fried Piglet with Salt and Pepper

招牌腊味煲饭

Signature Traditional Steamed Claypot Rice  
with Chinese Sausage

椰盅红莲桃胶炖雪蛤

Double-boiled Harsma  
with Red Dates and Peach Resin  
in Young Coconut

桂花糕

Chilled Osmanthus Jelly

*Set Menu*  
*¥1,088++ Per Table*  
*(for 10 Persons)*

港式脆皮鸭

Traditional Roasted Crispy Duck

火焰翅骨汤中鲍翅

Flambé Double-boiled Baby Superior Shark's  
Fin with Shark's Bone Cartilage Soup

橙皮姜丝松菇蒸顺壳鱼

Steamed Soon Hock Fish with Orange Peel,  
Shredded Ginger and Honshimeji Mushroom  
in Superior Soya Sauce

XO 酱百合虾球炒带子

Sautéed Scallop with Prawn  
and Fresh Lily Bulb in XO Sauce

金鲍仔豆腐苋菜

Braised Homemade Beancurd  
with Baby Abalone and Local Spinach

海鲜干炒面线

Fried Mian Xian with Assorted Diced Seafood

清凉白玉冰

Chilled Jelly Royale with Julienne of Coconut

招牌流沙包

Steamed Creamy Custard Bun

*Set Menu*  
*¥1,488++ Per Table*  
*(for 10 Persons)*

烧猪骨

Roasted Rack of Suckling Pig

石锅蟹肉中鲍翅

Braised Baby Superior Shark's Fin  
with Crab Meat in Hot Stone Pot

金衣带子

Deep-fried Stuffed Scallop  
with Salted Egg Yolk

金银蒜菜圃蒸顺壳

Steamed Soon Hock Fish  
with 'Chye Poh' and Minced Garlic

双菇百合炒芥兰

Sautéed Kong Hong Kai Lan  
with Fresh Lily Bulb and Assorted Mushrooms

姜葱龙虾仔焖伊面

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

杨支甘露雪糕

Chilled Mango Sago with Pomelo and Ice Cream

千层糕

Steamed Thousand Layer Cake

*Set Menu*  
*¥1,788++ Per Table*  
*(for 10 Persons)*

金陵片皮乳猪

Roasted Golden Suckling Pig

火焰佛跳墙

Flambé Double-boiled Mini Buddha  
Jump Over the Wall

港蒸红斑

Steamed Red Grouper in Hong Kong Style

干煎老虎虾伴西兰花

Pan-fried King Prawn with Superior Soya  
Sauce accompanied with Broccoli

二度椒盐猪件

Deep-fried Piglet with Salt and Pepper

招牌腊味煲饭

Signature Traditional Steamed Claypot Rice  
with Chinese Sausage

椰盅红莲桃胶炖雪蛤

Double-boiled Harsma  
with Red Dates and Peach Resin  
in Young Coconut

桂花糕

Chilled Osmanthus Jelly

*Set Menu*  
*\$838++ Per Table*  
*(for 10 Persons)*

港式脆皮鸭

Traditional Roasted Crispy Duck

金针菇蟹肉鱼翅

Braised Shark's Fin with Fresh Crab Meat,  
Dried Scallop and Golden Mushroom

干煎蒜子老虎虾

Pan-fried King Prawn  
with Garlic and Superior Soya Sauce

姜丝橙皮蒸顺壳鱼

Steamed Soon Hock Fish  
with Shredded Ginger and Orange Peel

XO 酱凉瓜炒猪颈肉

XO Sautéed Pork Collar  
with Bitter Gourd and XO Sauce

鲜淮山芦笋甜豆炒带子

Sautéed Asparagus  
with Honey Pea, Chinese Yam and Scallop

蛋白鲍粒炒饭

Fried Rice with Diced Abalone and Egg White

精美甜品

Sweet Temptation

*Set Menu*  
*\$1,038++ Per Table*  
*(for 10 Persons)*

烧猪拼盘

Suckling Pig Combination Platter  
(Sucking Pig, Roasted Crispy Duck  
and Fried Crispy Eggplant with Pork Floss)

韩国人参炖中鲍翅

Double-boiled Baby Superior Shark's Fin  
Soup with Korean Ginseng

港式蒸顺壳鱼

Steamed Soon Hock Fish in Hong Kong Style

虾球两味 (咸蛋, 麦片)

Prawn in Two Styles  
(Salted Egg Yolk and Oat Cereal)

XO 酱粉丝蒸带子

Steamed Scallop  
with Vermicelli and XO Sauce

金鲍仔野菌豆腐煲

Braised Homemade Beancurd with Baby  
Abalone and Wild Mushroom in Casserole

姜葱龙虾仔焖伊面

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

精美甜品

Sweet Temptation

*Set Menu*  
*\$1,238++ Per Table*  
*(for 10 Persons)*

金陵片皮猪

Roasted Golden Suckling Pig (Whole)

迷你佛跳墙

Double-boiled Mini Buddha  
Jump Over the Wall

港蒸红斑

Steamed Red Grouper in Hong Kong Style

黑松露上汤焗龙虾仔

Baked Baby Lobster  
with Black Truffle in Superior Stock

二度椒盐猪件

Deep-fried Piglet with Salt and Pepper

蟹肉芙蓉豆腐苜菜

Braised Homemade Beancurd  
with Fresh Crab Meat and Local Spinach

招牌腊味煲饭

Signature Traditional Steamed Claypot Rice  
with Chinese Sausage

精美甜品

Sweet Temptation

*Set Menu*  
*¥898++ Per Table*  
*(for 10 Persons)*

桃苑拼盘  
(荔枝芝士虾、烧肉、洛神花凉拌鲍鱼仔)  
Peach Garden Combination Platter  
(Prawn with Cheese and Lychee,  
Roasted Crispy Pork, Chilled Baby Abalone  
with Roselle Sauce)

红红火火鲨鱼骨汤中鲍翅  
Flambé Double-boiled Baby Superior Shark's  
Fin with Shark's Bone Cartilage Soup

潮州蒸红斑  
Steamed Red Grouper in Teochew Style

木鱼花炒黑豚肉松  
Stir-fried Kurubuta Pork Cube  
with Bonito Flakes

鲜豆根蟹肉扒西兰花  
Braised Broccoli with Fresh Crab Meat  
and Fresh Gluten Puff

干爆肉酱带子柚子面  
Stewed Pomelo Noodle  
with Fresh Scallop and Chef's Special Sauce

清凉白玉冰  
Chilled Royale Jelly

*Set Menu*  
*¥1,188++ Per Table*  
*(for 10 Persons)*

南乳全体猪  
Roasted Suckling Pig  
with Preserved Bean Paste

石锅蟹肉蟹皇中鲍翅  
Braised Baby Superior Shark's Fin with  
Crab Meat and Crab Roe in Hot Stone Pot

金银蒜菜圃蒸顺壳  
Steamed Soon Hock Fish  
with Chye Poh and Minced Garlic

海参豆腐苋菜  
Braised Sea Cucumber with  
Homemade Beancurd and Local Spinach

干煎老虎虾  
Pan-fried Tiger Prawn  
with Superior Soya Sauce

双菇百合炒芥兰  
Sautéed Kong Hong Kai Lan with  
Fresh Lily Bulb and Assorted Mushrooms

招牌腊味煲饭  
Signature Traditional Steamed Claypot Rice  
with Chinese Sausage

杨枝甘露  
Chilled Fresh Mango Sago with Pomelo

*Set Menu*  
*¥1,388++ Per Table*  
*(for 10 Persons)*

烧猪骨  
Roasted Rack of Suckling Pig

迷你佛跳墙  
Double-boiled Mini Buddha  
Jump Over the Wall

黑胡椒虾扒  
Pan-fried Prawn Steak  
with Black Pepper Sauce

橙皮姜丝蒸顺壳鱼  
Steamed Soon Hock Fish  
with Orange Peel and Shredded Ginger  
in Superior Soya Sauce

火焰凤梨葱煲鹿肉  
Wok-fried Venison  
with Spring Onion in Flaming Pineapple

黑松露松菇炒芦笋  
Sautéed Asparagus with Honshimeji  
Mushroom and Black Truffle Sauce

日本带子稻庭面  
Signature Stewed Japanese Noodle  
with Scallop in Lobster Broth

雪耳枣皇炖桃胶  
Double-boiled Peach Gum  
with Red Date Snow Fungus



## Push Cart Dim Sum at \$88++ per pax

Min. 3 Tables

Exclusively at  
The Heeren &  
Thomson Plaza

## Menu

桃苑虾饺  
Steamed Fresh Prawn Dumpling

鱼子烧卖  
Steamed Siew Mai with Fish Roe

蜜汁叉烧包  
Steamed Barbecue Pork Bun

罗定豆豉蒸排骨  
Steamed Spare Ribs  
with Black Bean Sauce


桂林蒸凤爪  
Steamed Chicken Feet  
with Chef's Special Sauce

紫菜腐皮卷  
Deep-fried Bean Skin Roll  
with Seaweed

沙律明虾角  
Deep-fried Prawn Dumpling  
with Salad Cream

香煎萝卜糕  
Pan-Fried Carrot Cake

## Additional Dishes

 Stewed Ee-fu Noodle  
with Chive and Mushroom

**OR**

Fried Rice with Fresh Crab Meat,  
Egg White and Dried Scallop

 Chilled Mango Sago with Pomelo

**OR**

Warm Black Glutinous Rice  
with Coconut Milk

