



peach garden
chinese restaurant

2016/2017 SOLEMNIZATION PACKAGES

PEACH GARDEN @ ORCHID COUNTRY CLUB

Beckon from the hustle and bustle of the city! Enjoy Exquisite Chinese Cuisine overlooking Lush Greenery where the natural surroundings provide an ideal ambience to share your unforgettable memories and elegant-style dining experience at the Peach Garden @ Orchid Country Club....

HIGH-TEA PACKAGE

\$45.00++ per person
(From 3pm to 5pm and minimum 30 persons)

WEEKDAYS PACKAGE

\$618.00++ per table of 10 persons
(Mondays to Thursdays excluding eve of and public holidays)

WEEKENDS PACKAGE

\$668.00++, \$738.00++ & \$838++
per table of 10 persons
(Fridays to Sundays including eve of and public holidays)

PACKAGE INCLUDES:

- Solemnization table with ring pillow and feather pen
- Free flow soft drinks and Chinese tea for the celebration
- Special price for house wine at only \$38.00++ per bottle and 20-litres barrel of beer at \$480.00++ or by jug at \$36.00++
- Corkage waiver for all sealed duty-paid hard liquor
- Elegant tea-light candle as centerpiece for VIP table and guest tables
- Choice of wedding favours for all guests
- An exclusive use of our day-light and greenery view private room in your comfort
- Complimentary use of sound system, projector and screen
- Complimentary car park facilities for all guests and free shuttle service between Yishun MRT station and Orchid Country Club (available at every 15 minutes intervals)

Prices quoted are subject to 10% service charge and prevailing government taxes. Packages are subject to change without prior notice



HIGH-TEA MENU

\$45.00++ per person
(From 3pm to 5pm and minimum 30 persons)

DIM SUM

Steamed Siew Mai
Steamed Har Kow
Steamed Spinach Dumpling
Steamed BBQ Bun
Steamed Glutinous Rice in Lotus Leaf
Deep Fried Prawn Dumpling with Salad Cream
Fried Carrot Cake with XO sauce
Deep Fried Bean Skin Roll with Prawn and Seaweed

SOUP

Sichuan Hot & Sour Soup

MAIN

Deep-fried Chicken with Prawn Paste
Stir-fried Baby Kai Lan with Minced Garlic
Wok-fried Ee-fu Noodles with Mushroom & Chives

DESSERT

Chilled Mango with Salo & Pomelo
Pancake with Red Bean Paste
Mini Egg Tart

CHINESE SET MENU

WEEKDAYS PACKAGE: \$618.00++ per table of 10 persons
(Mondays to Thursdays excluding eve of and public holidays)

满堂喜庆五福拼盘 (腐皮卷, 凉拌海蜇, 斋春卷, 肉松茄子, 金钱鸡)
Peach Garden Combinations (Crispy Bean Skin with Prawn and Seaweed,
Marinated Jellyfish, Vegetarian Spring Roll, Crispy Egg Plant with Pork Floss & BBQ
Chicken Slice)

鲍参翅肚羹

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

麦片生虾

Deep-fried Prawn with Cereals

清蒸金目鲈

Steamed Sea Bass with Superior Soya Sauce

金银蒜烧鸡

Roasted Chicken with Crispy Minced Garlic

北菇扒西兰花

Stewed Broccoli with Black Mushroom

干烧伊面

Stewed Ee-fu Noodles with Mushroom and Chives

椰丝爱玉冰

Chilled Jelly Royale with Julienne of Coconut



CHINESE SET MENU A

WEEKENDS PACKAGE: \$668.00++ per table of 10 persons
(Fridays to Sundays including of eve of & public holidays)

满堂喜庆五福拼盘 (脆皮烧肉, 椒盐白饭鱼, 烟鸭卷, 斋春卷, 凉拌海蜇)
Peach Garden Combinations (Roasted Pork, Crispy Silver Bait with Salt & Pepper, Marinated Smoked Duck, Vegetarian Spring Roll & Marinated Jellyfish)

鲍参翅肚羹
Braised Shark's Fin Soup with Shredded Abalone, Fish Maw and Sea Cucumber

芥茉虾球
Deep-fried Prawn with Wasabi Salad Cream

XO酱菜脯蒸八丁鱼
Steamed "Pa Ting" Fish with Preserved Radish and X.O. Chili Sauce

香茅焗烧鸡
Roasted Crispy Chicken with Lemongrass

蟹肉芙蓉豆腐苋菜
Braised Homemade Beancurd with Crabmeat and Local Spinach

黑松露酱海鲜粒炒饭
Fried Rice with Assorted Diced Seafood and Black Truffle Sauce

杨枝甘露
Chilled Mango with Sago and Pomelo

CHINESE SET MENU B

WEEKENDS PACKAGE: \$738.00++ per table of 10 persons
(Fridays to Sundays including of eve of & public holidays)

龙虾大拼盘 (沙律龙虾, 凉拌海蜇, 椒盐白饭鱼, 烟鸭卷, 金钱鸡)
Lobster Salad Combinations (Lobster Salad, Marinated Jellyfish, Crispy Silver Bait with Salt & Pepper, Marinated Smoked Duck & BBQ Chicken Slice)

蟹肉干贝鱼翅
Braised Shark's Fin Soup with Crabmeat and Dried Scallop

黄金虾球
Deep-fried Prawn with Golden Salted Egg Yolk

清蒸石斑
Steamed Garoupa with Superior Soya Sauce

脆皮烧鸡
Roasted Crispy Chicken

鲜百合苕菇浸白菜苗
Poached Baby Cabbage with Fresh Lily Bulb and Honshimeiji Mushroom

海鲜粒干炒面线
Fried "Mian Xian" with Diced Seafood

椰汁白果芋泥
Yam Paste with Gingko Nuts and Coconut Milk



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CHINESE SET MENU C

WEEKENDS PACKAGE: \$838++ per table of 10 persons
(Fridays to Sundays including of eve of & public holidays)

金陵片皮猪
Roasted Golden Suckling Pig

鲨鱼骨菜胆中鲍翅
Double-boiled Shark's Bone Cartilage Soup with Baby Superior Shark's Fin and Tientsin Cabbage

黑松露酱烧虾球
Sautéed Crystal Prawn and Honey Pea with Black Truffle Sauce

剁椒蒸大虎斑
Steamed Live Tiger Grouper with Fresh Chili and Bean Sauce

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

椒盐二度猪件
Fried Piglet with Salt and Pepper

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

杨枝白玉冰
Chilled Mango Sago with Pomelo and Jelly Royale

