

2017/2018 WEDDING PACKAGE

## PEACH GARDEN @ HOTEL MIRAMAR



peach garden  
chinese restaurant

### PEARL

Wedding Lunch Package

For 10 persons @ S\$728++ per table  
Minimum of 15 tables, Maximum of 42 tables  
(Mondays – Sundays including Eve of and  
Public Holiday)

### SILVER

Weekday Wedding Dinner Package

For 10 persons @ S\$828++ per table  
Minimum of 20 tables, Maximum of 42 tables  
(Mondays – Fridays excluding Eve of and  
Public Holiday)

### GOLD

Wedding Dinner Package

For 10 persons @ S\$928++ per table  
Minimum of 20 tables, Maximum of 42 tables  
(Saturdays & Sundays including Eve of and  
Public Holiday)

### PLATINUM

Wedding Dinner Package

For 10 persons @ S\$1,028++ per table  
Minimum of 20 tables, Maximum of 42 tables  
(Saturdays & Sundays including Eve of and  
Public Holiday)

### DIAMOND

Wedding Dinner Package

For 10 persons @ S\$1,188++ per table  
Minimum of 20 tables, Maximum of 42 tables  
(Saturdays & Sundays including Eve of and  
Public Holiday)

### PACKAGE INCLUDES:

#### MENU

- A modern Cantonese Cuisine prepared by our Chefs

#### BEVERAGE

- Free flow of soft drinks, mixers and Chinese tea throughout the event
- All subsequent 20-litres beer will be charged at S\$450++ per barrel
- Special corkage charge for duty paid wine at S\$25++ per opened bottle
- A special discount for wine purchase from Peach Garden
- Waiver of corkage charge for sealed & duty paid hard liquor and champagne brought to the wedding banquet

#### WEDDING DECOR

- An intricately design multi-tier model wedding cake
- Pyramid fountain with a bottle of sparkling wine for toasting ceremony
- Choice of Wedding Theme decorations in the Restaurant
- Lovely Fresh Flower centerpiece for 2 VIP tables
- Specially adorned and decorated VIP tables and chairs

#### PRIVILEGES

- Pre-lunch/dinner cocktail reception with cocktail nuts at our pre-function area  
(Lunch – 12:00pm till 12:45pm / Dinner – 7:00pm till 7:45pm)
- A special invitation to the food tasting for the stated numbers of persons featuring your confirmed wedding menu
- Traditional “wife cake” (Lo Bor Bang) or selection of wedding favour for all guests
- Complimentary use of LCD projector with screen
- Guest Book for the reception desk
- One VIP car park lot at hotel’s entrance for bridal car on the wedding day
- Complimentary car park coupons based on 15% of your confirmed attendance
- Choice of specially designed invitation cards based on 70% of your confirmed attendance  
(Printing & accessories not included)

#### TERM AND CONDITIONS

- All confirmed booking must be made with S\$3,000 non-refundable and non-transferable deposit payment.
- Valid for Weddings held by 31 March 2018.
- 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.

*Note:*

*Food Tasting are subject to availability only during weekdays (Monday to Friday), except Public Holidays and 15 days before Chinese New Year and 15 days of Chinese New Year. Additional surcharge will apply for Hotel room during the F1 period.*



## PEARL WEDDING LUNCH PACKAGE

For 10 persons @ S\$728++ per table (Minimum of 15 tables)

- Free Flow of draught beer during lunch
- Complimentary 1 bottle of house red wine per confirmed table for banquet consumption only
- Complimentary Food Tasting for 6 persons

### 桃苑拼盘 Peach Garden Ensemble (Choice of up to 5 Items)

- |   |   |
|---|---|
| <input type="radio"/> 泰式螺片<br>Chilled Sea Whelk in Thai Style     | <input type="radio"/> 香芒烟鸭<br>Smoked Duck with Fresh Mango              |
| <input type="radio"/> X.O. 酱海蜇<br>Chilled Jellyfish in X.O. Sauce | <input type="radio"/> 沙津虾<br>Chilled Salad Prawn                        |
| <input type="radio"/> 春卷<br>Deep-fried Spring Roll                | <input type="radio"/> 脆皮烧肉<br>Roasted Crispy Pork Cube                  |
| <input type="radio"/> 烧鸭<br>Roasted Crispy Duck                   | <input type="radio"/> 炒桂花蛋<br>Crabmeat Omelette                         |
| <input type="radio"/> 石榴鸡球<br>Deep-fried Chicken Pomegranate Ball | <input type="radio"/> 南乳鲜冬菇<br>Fried Mushroom with Preserved Bean Paste |

### 汤 Soup (Choice of 1 Item)

- 杞子鸡炖翅  
Double-boiled Shark's Fin Soup with Chicken and Wolfberries
- 螺头干贝炖海参汤  
Double-boiled Sea Cucumber Soup with Dried Scallop and Sea Whelk
- 三宝汤(鱼肚, 干贝, 冬菇)  
Braised Fish Maw Soup with Conpoy and Mushroom

### 海鲜 Seafood (Choice of 1 Item)

- 桃苑芥末虾球  
Fried Fresh Prawn with Wasabi Salad Cream
- X.O. 酱炒虾球  
Fried Fresh Prawn with X.O. Sauce
- 药膳灼生虾  
Poached 'Live' Prawn with Chinese Herbs

### 鱼 Fish (Choice of 1 Item)

- SELECTION OF FISH
- |  |                                       |   |
|--|---------------------------------------|---|
| <input type="radio"/> 红鲷鱼<br>Red Snapper | <input type="radio"/> 金目卢<br>Sea Bass | <input type="radio"/> 巴丁鱼 (生果鱼)<br>Pa Ting Fish |
|--|---------------------------------------|---|

### COOKING STYLE

- |   |   |
|---|---|
| <input type="radio"/> 豆酥蒸<br>Steamed with Soya Bean Crumb | <input type="radio"/> 剁椒蒸<br>Steamed with Fresh Chilli and Bean Sauce |
| <input type="radio"/> 姜茸蒸<br>Steamed with Minced Ginger   | <input type="radio"/> 清蒸<br>Steamed in Traditional Style              |

### 家禽 Poultry (Choice of 1 Item)

- 金牌吊烧鸡  
Traditional Roasted Crispy Chicken
- 橙皮脆皮鸡  
Roasted Crispy Chicken with Orange Peel
- 药材皇帝鸡  
Braised Emperor Chicken with Chinese Herbs
- 脆皮烧鸭  
Roasted Crispy Duck

### 蔬菜 Vegetable (Choice of 1 Item)

- 干贝野菌扒时蔬  
Braised Seasonal Vegetables with Dried Scallop and Assorted Mushrooms
- 鲍汁鲜豆根云耳扒时蔬  
Braised Seasonal Vegetables with Fresh Gluten Puff and Black Fungus in Premium Abalone Sauce

### 饭/面 Rice / Noodle (Choice of 1 Item)

- 腊味荷叶饭  
Steamed Rice with Preserved Meat wrapped in Lotus Leaf
- 豉油皇海鲜粒炒香港面  
Fried Noodle with Seafood in Superior Soya Sauce
- 干烧伊面  
Stewed Ee-fu Noodles with Mushroom and Chives

### 甜品 Dessert (Choice of 1 Item)

- 杨枝甘露布丁  
Chilled Mango Pudding with Sago and Pomelo
- 清凉白玉冰  
Chilled Jelly Royale with Julienne of Coconut
- 红枣雪耳炖雪梨  
Double-boiled Red Dates Tea with Snow Fungus and Snow Pear



## SILVER WEDDING DINNER PACKAGE

For 10 persons @ S\$828++ per table (Minimum of 20 tables)

- Free Flow of draught beer during dinner
- Complimentary 2 bottles of house red wine per confirmed table for banquet consumption only
- Complimentary Food Tasting for 10 persons
- Complimentary S\$300 Peach Garden dining vouchers OR One night stay in a Premium room of Hotel Miramar

### 桃苑拼盘 Peach Garden Ensemble (Choice of up to 5 Items)

- |   |   |
|---|---|
| <input type="radio"/> 西施螺片<br>Chilled Sea Whelk in Plum Sauce               | <input type="radio"/> 沙津虾<br>Chilled Salad Prawn                        |
| <input type="radio"/> 红酒海蜇<br>Chilled Jellyfish in Red Wine Reduction Sauce | <input type="radio"/> 香芒烟鸭<br>Smoked Duck with Fresh Mango              |
| <input type="radio"/> 紫菜腐皮卷<br>Deep-fried Beanskin Roll with Seaweed        | <input type="radio"/> 蟹柳卷<br>Deep-fried Crabstick Roll                  |
| <input type="radio"/> 黑松露鸭<br>Roasted Crispy Duck with Black Truffle        | <input type="radio"/> 脆皮烧肉<br>Roasted Crispy Pork Cube                  |
| <input type="radio"/> 石榴鸡球<br>Deep-fried Chicken Pomegranate Ball           | <input type="radio"/> 南乳鲜冬菇<br>Fried Mushroom with Preserved Bean Paste |

### 汤 Soup (Choice of 1 Item)

- |   |  |
|---|--|
| <input type="radio"/> 蟹肉蟹皇中鲍翅<br>Braised Baby Superior Shark's Fin Soup with Fresh Crabmeat and Crab Roe                | <input type="radio"/> 菜胆鸡浓汤翅<br>Double-boiled Chicken Broth with Shark's Fin and Cabbage Shoot |
| <input type="radio"/> 吉品鲍参翅肚<br>Braised Baby Superior Shark's Fin Soup with Shredded Abalone, Fish Maw and Sea Cucumber | <input type="radio"/> 淮山鲍鱼汤<br>Double-boiled Baby Abalone Soup with Chinese Yam                |

### 海鲜 Seafood (Choice of 1 Item)

- 雀巢西芹蜜豆带子炒虾球  
Sautéed Prawn with Fresh Scallop, Honey Pea and Celery in Crispy Vermicelli Nest
- 桃苑双味虾球 (麦片虾球, 黄金虾球)  
Fried Prawn in Two Styles (Crispy Oats Cereal & Salted Egg Yolk)
- 药膳灼生虾  
Poached 'Live' Prawn with Chinese Herbs

### 鱼 Fish (Choice of 1 Item)

#### SELECTION OF FISH

- |  |   |   |
|--|---|---|
| <input type="radio"/> 红鲷鱼<br>Red Snapper | <input type="radio"/> 笋壳鱼<br>Marble Goby        | <input type="radio"/> 海斑鱼<br>Sea Groupa |
| <input type="radio"/> 金目卢<br>Sea Bass    | <input type="radio"/> 巴丁鱼 (生果鱼)<br>Pa Ting Fish |   |

#### COOKING STYLE

- |   |  |   |
|---|--|---|
| <input type="radio"/> 豆酥蒸<br>Steamed with Soya Bean Crumb | <input type="radio"/> 清蒸<br>Steamed in Traditional Style | <input type="radio"/> 剁椒蒸<br>Steamed with Fresh Chilli and Bean Sauce |
| <input type="radio"/> 姜茸蒸<br>Steamed with Minced Ginger   | <input type="radio"/> 橙皮蒸<br>Steamed in Orange Peel      |   |

### 家禽 Poultry (Choice of 1 Item)

- 茶皇鸡  
Smoked Chicken with Tea Leaves
- 药材皇帝鸡  
Braised Emperor Chicken with Chinese Herbs
- 脆皮烧鸭  
Traditional Roasted Crispy Duck
- 当归烧鸭  
Roasted Duck with "Dang Gui" Sauce
- 黑松露烤鸭  
Roasted Crispy Duck with Black Truffle

### 蔬菜 Vegetable (Choice of 1 Item)

- 双菇干贝丝扒时蔬  
Braised Seasonal Vegetables with Shredded Conpoy and Twin Mushrooms
- 双菇扒白菜苗  
Braised Baby Cabbage with Twin Mushroom
- 鲍汁豆根鱼腩扒时蔬  
Braised Fish Maw with Fresh Gluten Puff and Seasonal Vegetable in Abalone Sauce

### 饭/面 Rice / Noodle (Choice of 1 Item)

- 荷叶冬菇腊味蒸糯米饭  
Steamed Glutinous Rice with Preserved Sausage and Mushroom wrapped in Lotus Leaf
- 瑶柱蛋白蟹肉黄金炒饭  
Golden Fried Rice with Crabmeat, Egg White and Conpoy
- 肉酱海鲜焖伊面  
Stewed Ee-fu Noodle with Seafood and Minced Meat Sauce
- 豉油皇海鲜粒炒香港面  
Fried Noodle with Seafood in Superior Soya Sauce
- 肉丝炒面线  
Fried Mian Xian with Shredded Meat

### 甜品 Dessert (Choice of 1 Item)

- 杨枝甘露  
Chilled Mango with Sago and Pomelo
- 西谷米白玉冰  
Chilled Jelly Royale with Sago
- 红枣雪耳炖雪梨  
Double-boiled Red Dates Tea with Snow Fungus and Snow Pear
- 橙皮红豆沙汤圆  
Warm Red Bean Paste with Orange Peel and Glutinous Rice Ball
- 椰汁金瓜芋泥  
Warm Yam Paste with Pumpkin and Coconut Cream



## GOLD WEDDING DINNER PACKAGE

For 10 persons @ S\$928++ per table (Minimum of 20 tables)

- Free Flow of draught beer during dinner
- Complimentary 1 bottle of house red wine per confirmed table for banquet consumption only
- Complimentary Food Tasting for 10 persons
- Complimentary S\$300 Peach Garden dining vouchers OR One night stay in a Premium room of Hotel Miramar

### 桃苑拼盘 Peach Garden Ensemble (Choice of up to 5 Items)

- |   |  |
|---|--|
| <input type="radio"/> 西施螺片<br>Chilled Sea Whelk in Plum Sauce           | <input type="radio"/> 南乳冬菇条<br>Fried Mushroom with Preserve Bean Paste     |
| <input type="radio"/> X.O. 酱海蜇<br>Chilled Jellyfish in X.O. Sauce       | <input type="radio"/> 叉烧鸡<br>BBQ "Char Siew" Chicken                       |
| <input type="radio"/> 香芒烟鸭<br>Smoked Duck with Fresh Mango              | <input type="radio"/> 紫菜腐皮卷<br>Deep-fried Beanskin Roll with Seaweed       |
| <input type="radio"/> 当归烧鸡<br>Roasted Crispy Duck with "Dang Gui" Sauce | <input type="radio"/> 脆皮烧肉<br>Roasted Crispy Pork Cube                     |
| <input type="radio"/> 沙津虾<br>Chilled Salad Prawn                        | <input type="radio"/> 黑松露日本黑豚肉<br>Sautéed Kurobuta Pork with Black Truffle |
| <input type="radio"/> 四川口水鸡卷<br>Sichuan Chicken Roll                    | <input type="radio"/> 乳猪件<br>Roasted Sliced Suckling Pig                   |

### 汤 Soup (Choice of 1 Item)

- |   |  |
|---|--|
| <input type="radio"/> 响螺炖中鲍翅<br>Double-boiled Baby Superior Shark's Fin Soup with Sea Whelk and Wolfberries | <input type="radio"/> 蟹肉蛋白鱼翅<br>Braised Shark's Fin Soup with Fresh Crabmeat and Egg White |
| <input type="radio"/> 翅骨炖鱼翅<br>Double-boiled Shark's Fin with Shark's Bone Cartilage Soup                   | <input type="radio"/> 滋补鲍鱼炖汤<br>Double-boiled Superior Abalone Soup                        |

### 海鲜 Seafood (Choice of 1 Item)

- X.O. 酱雀巢西芹蜜豆带子炒虾球  
Sautéed Prawn with Fresh Scallop, Honey Pea and Celery with X.O. Sauce in Crispy Vermicelli Nest
- 桃苑双味虾球 (黄金虾球, 西施杏仁虾球)  
Fried Prawn in Two Styles (Salted Egg Yolk & Sliced Almond in Plum Sauce)
- 香草老虎虾  
Pan-fried King Prawn with Pesto Sauce
- 花雕酒醉生虾  
Poached 'Live' Prawn with Chinese Wine
- 泡椒炒带子  
Sautéed Fresh Scallop with Pickled Chilli

### 鱼 Fish (Choice of 1 Item)

- SELECTION OF FISH
- |  |   |   |
|--|---|---|
| <input type="radio"/> 红鲷鱼<br>Red Snapper | <input type="radio"/> 笋壳鱼<br>Marble Goby        | <input type="radio"/> 班鱼<br>Sea Garoupa |
| <input type="radio"/> 金目卢<br>Sea Bass    | <input type="radio"/> 巴丁鱼 (生果鱼)<br>Pa Ting Fish |   |

### COOKING STYLE

- |   |   |  |
|---|---|--|
| <input type="radio"/> 豆酥蒸<br>Steamed with Soya Bean Crumb | <input type="radio"/> 潮州式蒸<br>Steamed in "Teochew" Style        | <input type="radio"/> 清蒸<br>Steamed in Traditional Style |
| <input type="radio"/> 姜茸蒸<br>Steamed with Minced Ginger   | <input type="radio"/> 酱蒸<br>Steamed with X.O. Chilli Sauce X.O. |  |

### 肉 Meat (Choice of 1 Item)

- |  |   |  |
|--|---|--|
| <input type="radio"/> 钵酒烧鸡<br>Roasted Chicken with Port Wine | <input type="radio"/> 当归烧鸭<br>Roasted Duck with "Dang Gui" Sauce    | <input type="radio"/> 黑松露日本黑豚肉<br>Sautéed Japan Kurobuta Pork with Black Truffle |
| <input type="radio"/> 茶皇鸡<br>Smoked Chicken with Tea Leaves  | <input type="radio"/> 杏片咖啡排骨<br>Coffee Spare Rib with Almond Flakes |  |

### 蔬菜 Vegetable (Choice of 1 Item)

- 鲍贝冬菇西兰花  
Braised Broccoli with Fresh Mushroom and Pacific Clams
- 带子杂菇炒西兰花  
Stir-fried Fresh Scallop with Assorted Mushroom and Broccoli
- 红烧海参鱼肚扒时蔬  
Braised Sea Cucumber and Fish Maw with Seasonal Vegetables in Brown Sauce
- 鲍汁豆根干贝扒时蔬  
Braised Seasonal Vegetables with Fresh Gluten Puff and Dried Scallop in Premium Abalone Soup

### 饭/面 Rice / Noodle (Choice of 1 Item)

- 荷叶冬菇腊味蒸糯米饭  
Steamed Glutinous Rice with Preserved Sausage and Mushroom wrapped in Lotus Leaf
- 瑶柱蛋白蟹肉黄金炒饭  
Golden Fried Rice with Crabmeat, Egg White and Conpoy
- 肉酱海鲜焖伊面  
Stewed Ee-fu Noodle with Seafood and Minced Meat Sauce
- 豉油皇海鲜粒炒香港面  
Fried Noodle with Seafood in Superior Soya Sauce

### 甜品 Dessert (Choice of 1 Item)

- 西谷米白玉冰  
Chilled Jelly Royale with Sago
- 青草黑糯米  
Chilled Black Glutinous Rice with Grass Jelly
- 杨枝白玉冰  
Chilled Mango, Sago with Jelly Royale
- 红枣雪耳炖雪梨  
Double-boiled Red Dates Tea with Snow Fungus and Snow Pear
- 橙皮红豆沙汤圆  
Warm Red Bean Paste with Orange Peel and Glutinous Rice Ball



## PLATINUM WEDDING DINNER PACKAGE

For 10 persons @ S\$1,028++ per table (Minimum of 20 tables)

- Free Flow of draught beer during dinner
- Complimentary 2 bottles of house red wine per confirmed table for banquet consumption only
- Complimentary Food Tasting for 10 persons
- Complimentary S\$300 Peach Garden dining vouchers OR One night stay in a Premium room of Hotel Miramar

### 厨师推介 Chef's Recommendation

南乳乳猪  
Roasted Boneless Suckling Pig with Preserved Bean Sauce

### 汤 Soup (Choice of 1 Item)

- |   |  |
|---|--|
| <input type="radio"/> 响螺炖中鲍翅<br>Double-boiled Baby Superior Shark's Fin Soup with Sea Whelk and Wolfberries | <input type="radio"/> 蟹肉蛋白中鲍翅<br>Braised Baby Superior Shark's Fin with Fresh Crabmeat and Egg White |
| <input type="radio"/> 翅骨汤炖中鲍翅<br>Double-boiled Baby Superior Shark's Fin with Shark's Bone Cartilage Soup   | <input type="radio"/> 虫草花炖鲍鱼汤<br>Double-Boiled Superior Abalone Soup with Cordyceps Flower           |
| <input type="radio"/> 滋补鲍鱼炖汤<br>Double-boiled Superior Abalone Soup   |  |

### 海鲜 Seafood (Choice of 1 Item)

- |  |   |
|--|---|
| <input type="radio"/> X.O.酱雀巢西芹蜜豆带子炒虾球<br>Sautéed Prawn with Fresh Scallop, Honey Pea and Celery with X.O. Sauce in Crispy Vermicelli Nest | <input type="radio"/> 香草老虎虾<br>Pan-fried King Prawn with Pesto Sauce  |
| <input type="radio"/> 桃苑双味虾球<br>(芥末虾球, 西施杏仁虾球)<br>Fried Prawn in Two Style (Wasabi & Sliced Almond in Plum Sauce)                          | <input type="radio"/> 雀巢县淮山彩椒百合西芹炒虾球<br>Sautéed Crystal Prawn with Celery, Fresh Lily Bulb, Capsicum and Fresh 'Huai San' in Crispy Vermicelli Nest |
| <input type="radio"/> 妈咪老虎虾<br>Wok-fried Tiger Prawn with Marmite Sauce  | <input type="radio"/> 金衣带子<br>Sautéed Stuffed Scallop with Golden Salted Yolk   |

### 鱼 Fish (Choice of 1 Item)

#### SELECTION OF FISH

- |   |  |                                      |
|---|--|--------------------------------------|
| <input type="radio"/> 金目卢<br>Sea Bass           | <input type="radio"/> 笋壳鱼<br>Marble Goby   | <input type="radio"/> 斗鲳<br>Promfret |
| <input type="radio"/> 巴丁鱼 (生果鱼)<br>Pa Ting Fish | <input type="radio"/> 龙虎斑<br>Tiger Garoupa |                                      |

#### COOKING STYLE

- |   |   |  |
|---|---|--|
| <input type="radio"/> 豆酥蒸<br>Steamed with Soya Bean Crumb | <input type="radio"/> 潮州式蒸<br>Steamed in "Teochew" Style        | <input type="radio"/> 清蒸<br>Steamed in Traditional Style |
| <input type="radio"/> 姜茸蒸<br>Steamed with Minced Ginger   | <input type="radio"/> 酱蒸<br>Steamed with X.O. Chilli Sauce X.O. |  |

### 肉 Meat (Choice of 1 Item)

- |  |   |
|--|---|
| <input type="radio"/> 富贵鸡<br>Steamed Emperor Chicken             | <input type="radio"/> 黑松露烤鸭<br>Roasted Crispy Duck with Black Truffle           |
| <input type="radio"/> 茶皇鸡<br>Smoked Chicken with Tea Leaves      | <input type="radio"/> 蜜汁焗排骨<br>Baked Spare Rib with Honey Sauce                 |
| <input type="radio"/> 当归烧鸭<br>Roasted Duck with "Dang Gui" Sauce | <input type="radio"/> X.O.酱日本黑豚肉<br>Sautéed Japan Kurobuta Pork with X.O. Sauce |

### 蔬菜 Vegetable (Choice of 1 Item)

- |  |   |
|--|---|
| <input type="radio"/> 鲍贝冬菇西兰花<br>Braised Broccoli with Fresh Mushroom and Pacific Clams                      | <input type="radio"/> 鲍汁鲍鱼仔豆腐扒苋菜<br>Braised Local Spinach with Golden Abalone and Tofu in Premium Abalone Sauce |
| <input type="radio"/> 带子杂菇炒西兰花<br>Stir-fried Broccoli with Fresh Scallop and Assorted Mushroom               | <input type="radio"/> 金鲍仔冬菇扒时蔬<br>Braised Seasonal Vegetables with Baby Abalone and Mushroom                    |
| <input type="radio"/> 红烧海参鱼肚扒时蔬<br>Braised Sea Cucumber and Fish Maw with Seasonal Vegetables in Brown Sauce |   |

### 饭/面 Rice / Noodle (Choice of 1 Item)

- 荷叶冬菇腊味蒸糯米饭  
Steamed Glutinous Rice with Preserved Sausage and Mushroom wrapped in Lotus Leaf
- 瑶柱蛋白蟹肉黄金炒饭  
Golden Fried Rice with Crabmeat, Egg White and Conpoy
- 砂煲蒸腊味饭  
Traditional Steamed Claypot Rice with Chinese Sausage
- 肉酱海鲜焖伊面  
Stewed Ee-fu Noodle with Seafood and Minced Meat Sauce
- 豉油皇海鲜粒炒香港面  
Fried Noodle with Seafood in Superior Soya Sauce
- 虾饺肉酱炒伊面  
Stewed Ee-Fu Noodle with Fresh Prawn in Minced Meat Sauce

### 甜品 Dessert (Choice of 1 Item)

- 杨枝甘露  
Chilled Mango with Sago and Pomelo
- 西谷米白玉冰  
Chilled Jelly Royale with Sago
- 青草黑糯米  
Chilled Black Glutinous Rice with Grass Jelly
- 杨枝白玉冰  
Chilled Mango, Sago and Pomelo with Jelly Royale
- 红枣雪耳炖雪梨  
Double-boiled Red Dates Tea with Snow Fungus and Snow Pear
- 橙皮红豆沙汤圆  
Warm Red Bean Paste with Orange Peel and Glutinous Rice Ball
- 椰汁金瓜芋泥  
Warm Yam with Pumpkin and Coconut Cream





## DIAMOND WEDDING DINNER PACKAGE

For 10 persons @ S\$1,188++ per table (Minimum of 20 tables)

- Free Flow of draught beer during dinner
- Complimentary 2 bottles of Premium wine (Yealands Way, Pinot Noir 2010) per confirmed table for banquet consumption only
- Complimentary Food Tasting for 10 persons
- Complimentary Catering Buffet Lunch for 20 persons at one residence on wedding day
- Complimentary S\$500 Peach Garden Dining Vouchers OR One night stay in Executive Suite of Hotel Miramar

### 厨师推介 Chef's Recommendation

金陵片皮乳猪  
Roasted Golden Suckling Pig

### 汤 Soup

金鲍仔炖中鲍翅  
Double-boiled Baby Superior Shark's Fin Soup with Golden Abalone

### 海鲜 Seafood

香柚酱煎虾扒  
Pan-fried Prawn Steak with Pomelo Sauce

### 鱼 Fish

鲜百合港蒸鲳鱼  
Steamed Promfret with Fresh Lily Blub in Superior Soya Sauce

### 家禽 Poultry

黑松露烧鸭  
Roasted Crispy Duck with Black Truffle Sauce

### 蔬菜 Vegetable

黄金汁海参带子扒西兰花  
Braised Sea Cucumber with Fresh Scallop and Broccoli in Premium Pumpkin Sauce

### 乳猪二度 Suckling Pig's 2nd Serving (Choice of 1 Cooking Method)

- 椒盐猪件  
Deep Fried Piglet with Salt & Pepper
- 姜葱炒猪件  
Sautéed Piglet with Spring Onions and Ginger
- 香芋焖猪件  
Braised Piglet with Yam

### 饭/面 Rice / Noodle

X.O 酱鸡粒炒面线  
Fried Mian Xian with Diced Chicken and X.O Sauce

### 甜品 Dessert

香滑牛油果芦荟  
Chilled Avocado Cream with Aloe Vera

