



桃苑

peach garden  
chinese restaurant

## ... LUNAR NEW YEAR ... SET MENU 2026

Available at:

The Heeren  
OCBC Centre  
Thomson Plaza



### ... 新年套餐138 ... LUNAR NEW YEAR SET MENU

@ \$138++ / Person  
Minimum 2 Persons

金马奔腾三文鱼捞生  
Signature Yu Sheng with Salmon

花胶皇虫草花炖樱花鸡汤  
Double-boiled Sakura Chicken Soup with Premium Fish Maw and Cordyceps Flower

百香果虾球拼摩卡排骨  
Deep-fried Prawn with Passionfruit Sauce accompanied with Mocha Spare Rib

六头鲍鱼花菇芦笋  
Braised 6-Head Abalone with Shiitake Mushroom and Asparagus

生炒腊味糯米饭  
Fried Glutinous Rice with Chinese Sausage

桃胶红枣花生汤圆  
Peanut Glutinous Rice Ball with Peach Gum and Red Date

黑糯米年糕  
Black Glutinous Rice Nian Gao



### ... 新年套餐188 ... LUNAR NEW YEAR SET MENU

@ \$188++ / Person  
Minimum 2 Persons

金马奔腾金鲍三文鱼捞生  
Signature Yu Sheng with Salmon and Golden Abalone

桃苑九宝羹  
Peach Garden Nine Treasures Thick Soup  
(Superior Shark's Fin, Sea Cucumber, Fish Maw, Sliced Abalone, Braised Mushroom, Bamboo Pith, Bamboo Shoots, Conpoy and Black Fungus)

港式蒸鲈鱼扒  
Steamed Fillet of Sea Perch with Superior Soya Sauce

芝麻黑松露黑猪扒  
Pan-fried Pork Chop with Black Truffle Sesame Sauce

蒜子上汤龙虾焖伊面  
Stewed Ee-fu Noodle with Baby Lobster and Garlic in Superior Stock

桃胶红枣花生汤圆  
Peanut Glutinous Rice Ball with Peach Gum and Red Date

黑糯米年糕  
Black Glutinous Rice Nian Gao



### ... 新年套餐228 ... LUNAR NEW YEAR SET MENU

@ \$228++ / Person  
Minimum 2 Persons

金马奔腾三文鱼捞生  
Signature Yu Sheng with Salmon

佛跳墙  
Buddha Jump Over the Wall

冻柠汁蒸笋壳扒  
Steamed Fillet of Soon Hock with Homemade Chilled Appetising Sauce

咸蛋芋头丝焗龙虾仔  
Baked Baby Lobster with Salted Egg Yolk and Shredded Yam

招牌猪手米粉  
Signature Stewed Vermicelli with Pig Trotter

雪蛤桃胶红枣花生汤圆  
Peanut Glutinous Rice Ball with Harsma, Peach Gum and Red Date

黑糯米年糕  
Black Glutinous Rice Nian Gao



### ... 新年幸福滋味 ... DELICIOUS TREATS



腊味芋头糕 \$28.80+  
Homemade Yam Cake

腊味萝卜糕 \$26.80+  
Homemade Carrot Cake

菠萝蜜黄金糕 \$26.80+  
Cempedak Pudding

马蹄糕 \$26.80+  
Water Chestnut Pudding

传统年糕 \$25.80+  
Traditional Nian Gao

鲤鱼马蹄糕 \$39.80+  
Koi-shaped Water Chestnut Pudding

鲤鱼传统年糕 \$39.80+  
Koi-shaped Traditional Nian Gao

黄梨挞 \$22.00+  
Premium Pineapple Tart (12 pieces)

夏果酥 \$22.00+  
Premium Macadamia Ball (12 pieces)

花生糖 \$16.00+  
Peanut Candy

桃苑核桃 \$33.80+  
Candied Walnut

椒盐鱼皮 \$26.80+  
Fried Fish Skin with Salt & Pepper

XO酱 \$33.80+  
XO Sauce (1 Jar)

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OPEN THROUGHOUT THE YEAR

CHANGI AIRPORT T2  
6386 3033

CHINATOWN POINT  
6702 0603

THE HEEREN  
6736 3833

OCBC CENTRE  
6535 7833

THE METROPOLIS  
6334 7833

THOMSON PLAZA  
6451 3233

Private room come with complimentary use of projector, screen & microphone.

Terms & Conditions:  
• The CNY set menus are available from 1 January to 31 March 2026 for dinner only and advance reservation is recommended.  
• Prices are subject to 10% Service Charge and prevailing GST.  
• Menu items are fixed and cannot be exchanged, except for dietary or allergy requests communicated in advance upon reservation or ordering.  
• Not valid in conjunction with any other promotions, discount, voucher, or partnership offers (including but not limited to credit card, voucher platforms, payment platforms and membership association).  
• Peach Garden Management reserves the right to withdraw or amend these terms and conditions without prior notice.



Scan for online ordering

农历 CNY 2026 马年  
EARLY BIRD  
早鸟 SPECIAL 优惠

Reserve and place deposit before 23 Jan 2026  
to enjoy exclusive reward, valid with booking  
of 10 persons per table.



\*While stock last, first come first served. T&Cs apply.



@ \$1388++ / Table  
For 10 Persons

**金马奔腾三文鱼捞生**  
Signature Yu Sheng with Salmon  
**金菇蟹肉中鲍翅**  
Braised Baby Superior Shark's Fin  
with Fresh Crab Meat and Golden Mushroom  
**金蒜蒸游水笋壳鱼**  
Steamed Live Soon Hock with Golden Garlic

**香沙汁滑鸡**  
Famous Poached Chicken with Sha Cha Sauce  
**六头鲍鱼花菇时蔬**  
Braised 6-Head Abalone with Shiitake Mushroom  
and Seasonal Vegetable  
**生炒腊味糯米饭**  
Fried Glutinous Rice with Chinese Sausage

**桃胶红枣花生汤圆**  
Peanut Glutinous Rice Ball  
with Peach Gum and Red Date  
**黑糯米年糕**  
Black Glutinous Rice Nian Gao



@ \$1688++ / Table  
For 10 Persons

**金马奔腾金鲍三文鱼捞生**  
Signature Yu Sheng  
with Salmon and Golden Abalone  
**传统脆皮烧鸭**  
Traditional Roasted Crispy Duck

**桃苑九宝羹**  
Peach Garden Nine Treasures Thick Soup  
(Superior Shark's Fin, Sea Cucumber, Fish Maw, Sliced Abalone,  
Braised Mushroom, Bamboo Pith, Bamboo Shoots,  
Conpoy and Black Fungus)

**姜蓉蒸游水龙虎斑**  
Steamed Live Dragon Garoupa  
with Minced Ginger  
**菠萝蜜上汤焗龙虾**  
Baked Lobster Segment  
with Cempedak Sauce

**招牌猪手米粉**  
Signature Stewed Vermicelli  
with Pig Trotter  
**桃胶红枣花生汤圆**  
Peanut Glutinous Rice Ball  
with Peach Gum and Red Date

**黑糯米年糕**  
Black Glutinous Rice Nian Gao



@ \$1988++ / Table  
For 10 Persons

**金马奔腾三文鱼捞生**  
Signature Yu Sheng with Salmon  
**金牌南乳去骨猪**  
Roasted Boneless Suckling Pig  
with Preserved Bean Paste

**招牌桃苑传统金装盆菜**  
(鮑魚, 津白, 白萝卜, 云耳, 鸭掌, 蠔豉, 海参,  
花菇, 花胶, 烧鸭, 干贝, 发菜)  
**Signature Golden Premium Traditional Pen Cai**  
(Golden Abalone, Tien Shin Cabbage, White Radish, Black  
Fungus, Duck Web, Dried Oyster, Sea Cucumber,  
Mushroom, Fish Maw, Roast Duck, Conpoy, 'Fa Cai')

**港式蒸游水红斑**  
Steamed Live Red Garoupa  
with Superior Soya Sauce

**鬼马鹿肉**  
Stir-fried Venison with Water Chestnut  
and Dough Fritter

**蒜子上汤龙虾焖伊面**  
Stewed Ee-fu Noodle with Lobster Segment  
and Garlic in Superior Stock

**桃胶红枣花生汤圆**  
Peanut Glutinous Rice Ball  
with Peach Gum and Red Date

**黑糯米年糕**  
Black Glutinous Rice Nian Gao



@ \$2588++ / Table  
For 10 Persons

**金马奔腾龙虾三文鱼捞生**  
Signature Yu Sheng  
with Salmon and Lobster  
**传统斩件片皮猪**  
Traditional Roasted Suckling Pig

**鲨鱼骨花胶中鲍翅**  
Double-boiled Baby Superior Shark's Fin  
with Fish Maw in Shark's Cartilage Soup

**港式蒸游水多宝鱼 或 多宝鱼两味**  
Steamed Live Turbot Fish  
with Superior Soya Sauce  
OR

**南非三头鲍鱼伴海参**  
Braised South African 3-Head Abalone  
accompanied with Sea Cucumber

**糙米鸳鸯芋头腊味饭**  
Steamed Claypot Twin Rice  
with Chinese Sausage and Yam

**雪蛤桃胶红枣花生汤圆**  
Peanut Glutinous Rice Ball with Harhsma,  
Peach Gum and Red Date  
**黑糯米年糕**  
Black Glutinous Rice Nian Gao



@ \$3888++ / Table  
For 10 Persons

**龙马腾生**  
Horseshoed Yu Sheng  
with Salmon and Lobster

**鲨鱼骨汾蟹海参盆菜**  
(螃蟹, 红斑鱼, 海参, 日本带子, 活虾, 鱼肚,  
津白, 面筋, 白萝卜, 杏鲍菇)

**Premium Seafood Pen Cai**  
with Crab in Shaks Cartilage Broth  
(Crab, Red Grouper, Sea Cucumber, Japanese Scallop,  
Live Prawn, Fish Maw, Tie Shin Cabbage, Glutinous Pen Cai,  
With Radish, King Oyster Mushroom)

**海盐煎A5和牛伴砵仔酱**  
Pan-fried A5 Wagyu Beef  
accompanied with Pomelo Sauce

**清蒸游水忘了**  
Steamed Live Ee-fu with Superior Sauce

**𦵹三头鲍鱼鱼面**  
Stewed Fish Paste Noodle  
with 3-Head Abalone served in Yung Coconut

**菠萝蜜冰沙伴黑糯米年糕**  
Homemade Cempedak Sorbet accompanied  
with Fried Black Glutinous Rice Nian Gao