

BUFFET & SIT DOWN CATERING MENU



peach garden
chinese restaurant



CATERING MENU

Peach Garden Catering is dedicated to crafting unforgettable culinary experiences for your special occasions. Whether you're hosting an intimate gathering or a grand banquet, we're committed to providing the highest level of catering.

8 COURSES + 1 BEVERAGE

MENU A

PARTY PACK

Comes with self heating set

For 10 pax
\$268⁺⁺

Mini Buffet

Comes with self heating set

Min. 15 pax
\$26.80⁺⁺ /pax

Premium Buffet

Comes with full premium buffet line set up

Min. 30 pax
\$25.00⁺⁺ /pax

** Catering Fee Applicable for Premium Buffet Line Set Up. Picture for illustration purposes only. T&Cs apply

 Vegetarian

DIM SUM CHOOSE 2

叉烧包
Steamed
Barbecue Pork Bun

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

芥末海鲜卷
Deep-fried Seafood Roll
with Wasabi

香煎萝卜糕
Pan-fried Carrot Cake

黑松露贡菜水晶饺
Steamed Vegetarian Crystal
Dumpling with Black Truffle 



香煎萝卜糕
Pan-fried Carrot Cake

MEAT CHOOSE 1

水果咕嚕肉
Sweet & Sour Pork
with Fresh Fruits

蜜汁芝麻排骨
Honey-glazed Spare Rib
with Sesame

虾酱鸡
Fried Prawn Paste Chicken

四川辣子鸡丁
Szechuan Spicy Chicken

五香烧鸡
Roasted Chicken
with Five Spices

肉松凤梨炒饭
Pineapple Fried Rice
with Pork Floss



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

SEAFOOD CHOOSE 1

姜葱鱼片
Stir-fried Sliced Fish
with Spring Onion & Ginger

沙律黑松露酱炸鱼扒
Crisp-fried Fish Fillet
with Black Truffle Mayo

麦片虾球
Crisp-fried Prawn
with Crispy Oat Cereal

黄金虾球
Crisp-fried Prawn
with Salted Egg Yolk

VEGETABLE / BEANCURD CHOOSE 2

松露油花菇豆腐煲
Braised Homemade Beancurd
with Shitake Mushroom &
Truffle Oil in Casserole

野菌炒西兰花
Stir-fried Broccoli
with Assorted Mushrooms 

芋头炒芥兰
Stir-fried Kai Lan
with Yam 

冬菇栗子炒白菜苗
Stir-fried Baby Cabbage
with Mushroom & Chestnut 

鲜豆根豆腐苋菜
Braised Beancurd
with Fresh Gluten Puff
& Local Spinach 



野菌炒西兰花
Stir-fried Broccoli
with Assorted
Mushrooms

RICE / NOODLE CHOOSE 1

扬州炒饭
Yangzhou Fried Rice

肉松凤梨炒饭
Pineapple Fried Rice
with Pork Floss

鸡粒炒香港面
Fried Hong Kong Noodle
with Diced Chicken
in Superior Soya Sauce

星洲米粉
Fried Rice Vermicelli
in Singapore Style

双菇干闷伊面
Stewed Ee-Fu Noodle
with Twin Mushrooms 



热黑糯米
Warm Black Glutinous Rice
with Coconut Milk

DESSERT CHOOSE 1

清凉白玉冰
Chilled Jelly Royale
with Julienne of Coconut

热黑糯米
Warm Black Glutinous Rice
with Coconut Milk

锅饼
Chinese Red Bean Pancake

黄金虾球
Crisp-fried Prawn
with Salted Egg Yolk

清凉白玉冰
Chilled Jelly Royale
with Julienne of Coconut



BEVERAGE (Only for Premium Buffet) CHOOSE 1

可乐
Coke

橙汁汽水
Orange Soda

绿茶
Green Tea

MENU B

PARTY PACK

Comes with self heating set

For 10 pax
\$318⁺⁺

Mini Buffet

Comes with self heating set

Min. 15 pax
\$31.80⁺⁺ /pax

Premium Buffet

Comes with full premium buffet line set up

Min. 25 pax
\$30.00⁺⁺ /pax

** Catering Fee Applicable for Premium Buffet Line Set Up. Picture for illustration purposes only. T&Cs apply

 Vegetarian

DIM SUM

CHOOSE 2

鲍鱼仔烧卖
Steamed Siew Mai with Petite Abalone

叉烧包
Steamed Barbecue Pork Bun

流沙包
Steamed Creamy Custard Bun

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

芋角
Deep-fried Yam Dumpling

芥末海鲜卷
Deep-fried Seafood Roll with Wasabi

黑松露贡菜水晶饺
Steamed Vegetarian Crystal Dumpling with Black Truffle 

APPETISER

CHOOSE 1

咸蛋鱼皮
Crispy Fish Skin with Salted Egg Yolk

沙律香芒熏鸭
Mango Smoked Duck

咸蛋鱼皮
Crispy Fish Skin with Salted Egg Yolk

MEAT

CHOOSE 1

水果咕嚕肉
Sweet & Sour Pork with Fresh Fruits

蜜汁芝麻排骨
Honey-glazed Spare Rib with Sesame

咖啡排骨
Sautéed Spare Rib with Coffee Sauce

日式煎猪扒
Pan-fried Pork Chop with Teriyaki Sauce

干炒黑椒牛肉片
Sautéed Sliced Beef with Black Pepper Sauce

虾酱鸡
Fried Prawn Paste Chicken

四川辣子鸡丁
Szechuan Spicy Chicken

美容养颜柚子酱煎鸡扒
Pan-fried Chicken Chop with Collagen Yuzu Sauce

SEAFOOD

CHOOSE 1

酸甜炸鱼片
Deep-fried Fish Fillet with Sweet & Sour Sauce

沙律黑松露酱炸青衣扒
Crisp-fried Green Wrasse Fillet with Black Truffle Mayo

麦片虾球
Crisp-fried Prawn with Crispy Oat Cereal

XO酱炒带子拌西兰花
Sautéed Scallop with Broccoli & XO Sauce

鲍鱼仔烧卖
Steamed Siew Mai with Petite Abalone



芋角
Deep-fried Yam Dumpling

VEGETABLE / BEANCURD

CHOOSE 2

蒜蓉淮山炒西兰花
Stir-fried Broccoli with Minced Garlic & Chinese Yam

蒜蓉炒香港白菜苗
Stir-fried Hong Kong Baby Cabbage with Minced Garlic

蟹肉芙蓉豆腐苜菜
Braised Homemade Beancurd with Crab Meat & Local Spinach

咸鱼鸡粒豆腐煲
Braised Beancurd with Diced Chicken & Salted Fish in Casserole

马蹄炒芥兰
Stir-fried Kai Lan with Water Chestnut 

咖喱什菜
Curry Mixed Vegetable 

罗汉斋
Luo Han Vegetable 

双菇炒芦笋
Sautéed Asparagus with Twin Mushrooms 

蟹肉芙蓉豆腐苜菜
Braised Homemade Beancurd with Crab Meat & Local Spinach

RICE / NOODLE

CHOOSE 1

蟹肉瑶柱蛋白炒饭
Fried Rice with Fresh Crab Meat, Dried Scallop & Egg White

蒜香榄叶鸡粒炒饭
Fried Rice with Diced Chicken, Preserved Olive & Golden Garlic

鲍鱼仔闷伊面
Stewed Ee-Fu Noodle with Petite Abalone

星洲米粉
Fried Rice Vermicelli in Singapore Style

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

蔬菜粒炒香港面
Fried Hong Kong Noodle with Diced Vegetable in Superior Soya Sauce 



DESSERT

CHOOSE 1

清凉白玉冰
Chilled Jelly Royale with Julienne of Coconut

杨枝甘露
Chilled Mango Sago with Pomelo

热黑糯米
Warm Black Glutinous Rice with Coconut Milk

锅饼
Chinese Red Bean Pancake

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



杨枝甘露
Chilled Mango Sago with Pomelo

BEVERAGE

(Only for Premium Buffet)
CHOOSE 1

可乐
Coke

橙汁汽水
Orange Soda

绿茶
Green Tea

LIVE STATION

(Only for Premium Buffet)
≥ 50 Persons CHOOSE 1

水果罗惹
Fruit Rojak

新加坡叻沙
Singapore Laksa

桃苑薄饼
Peach Garden Popiah

XO酱炒萝卜糕
Fried Carrot Cake with XO Sauce

MENU C

PARTY PACK

Comes with self heating set

For 10 pax
\$368⁺⁺

Mini Buffet

Comes with self heating set

Min. 15 pax
\$36.80⁺⁺ /pax

Premium Buffet

Comes with full premium buffet line set up

Min. 25 pax
\$35.00⁺⁺ /pax

*** Catering Fee Applicable for Premium Buffet Line Set Up. Picture for illustration purposes only. T&Cs apply*

 Vegetarian

DIM SUM

CHOOSE 2

鲍鱼仔烧卖
Steamed Siew Mai
with Petite Abalone

鲜虾饺
Steamed Fresh Prawn
Dumpling

叉烧包
Steamed Barbecue Pork Bun

流沙包
Steamed Creamy Custard Bun

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

芋角
Deep-fried Yam Dumpling

芥末海鲜卷
Deep-fried Seafood Roll
with Wasabi

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

香煎萝卜糕
Pan-fried Carrot Cake

黑松露贡菜水晶饺
Steamed Vegetarian Crystal
Dumpling with Black Truffle 

APPETISER

CHOOSE 1

咸蛋鱼皮
Crispy Fish Skin
with Salted Egg Yolk

炸馒头伴辣子酱
Fried Man Tou with Chilli Sauce

沙律香芒熏鸭
Mango Smoked Duck

凉拌小番茄
Chilled Marinated
Cherry Tomato 

MEAT

CHOOSE 2

水果咕嚕肉
Sweet & Sour Pork
with Fresh Fruits

蜜汁芝麻排骨
Honey-glazed Spare Rib
with Sesame

招牌中式牛肉片
Sautéed Sliced Beef
in Cantonese Style with Onion

美极蒜片炒牛柳粒
Stir-fried Beef Cube
with Sliced Garlic

黑松露酱烧鸭
Roasted Crispy Duck
with Black Truffle Sauce

黑胡椒蘑菇炒鹿肉
Stir-fried Venison
with Button Mushroom
& Black Pepper Sauce

虾酱鸡
Fried Prawn Paste Chicken

四川辣子鸡丁
Szechuan Spicy Chicken

五香烧鸡
Roasted Chicken in Five Spices

日式酱煎鸡扒
Pan-fried Chicken Chop
with Teriyaki Sauce

沙律黑松露酱炸鸡扒
Crisp-fried Chicken Chop
with Black Truffle Mayo

药材富贵鸡
Steamed Emperor Chicken
with Chinese Herbs

SEAFOOD

CHOOSE 1

酸甜炸鱼片
Deep-fried Fish Fillet
with Sweet & Sour Sauce

泰式香芒炸青衣扒
Crisp-fried Green Wrasse Fillet
in Thai Style

娘惹香茅酱炸青衣扒
Crisp-fried Green Wrasse
Fish Fillet with Nonya
Lemongrass Sauce

黄金麦片虾球
Crisp-fried Prawn
with Salted Egg Yolk &
Crispy Oat Cereal

鱼子芥末虾球
Crisp-fried Prawn
with Wasabi Salad Cream
& Fish Roe

芹菜虾球炒核桃
Stir-fried Prawn
with Celery & Walnut

野菌炒带子
Sautéed Scallop
with Wild Mushroom

黑椒香煎带子扒
Pan-fried Scallop Steak
with Black Pepper Sauce

VEGETABLE / BEANCURD

CHOOSE 2

蒜蓉炒西兰花
Stir-fried Broccoli
with Minced Garlic

海参丝鲜豆根扒白菜苗
Braised Baby Cabbage
with Shredded Sea Cucumber
& Fresh Gluten Puff

干煸四季豆
Stir-fried French Bean
with Minced Meat

鲍鱼仔芙蓉豆腐苋菜
Braised Homemade Beancurd
with Petite Abalone &
Local Spinach

海鲜粒豆腐煲
Braised Beancurd
with Assorted Diced Seafood
in Casserole

梅菜扒香港芥兰
Braised Hong Kong Kai Lan
with 'Mui Choy' 

咖喱什菜
Curry Mixed Vegetable 

南乳芋头斋煲
Braised Mixed Vegetables
with Yam & Preserved Bean
Paste in Casserole 

泰式芒果丝炸豆腐
Fried Beancurd
with Shredded Mango
in Thai Style 

RICE / NOODLE

CHOOSE 1

咸鱼鸡粒炒饭
Fried Rice with
Diced Chicken & Salted Fish

鲍鱼仔蛋白糙米饭
Fried Organic Brown Rice with
Petite Abalone & Egg White

香菇鸡煲饭
Steamed Claypot Rice
with Chicken & Mushroom

黑松露海鲜粒闷伊面
Stewed Ee-Fu Noodle with
Assorted Diced Seafood
& Black Truffle Sauce

黑椒鸡柳炒乌冬面
Fried Udon with Chicken
& Black Pepper Sauce

干炒米暹
Dry Mee Siam

鲍鱼仔干炒面线
Fried Mian Xian
with Petite Abalone

榄叶斋炒饭
Fried Rice with Diced Vegetable,
Mushroom & Preserved Olive 

DESSERT

CHOOSE 1

清凉白玉冰
Chilled Jelly Royale
with Julienne of Coconut

杨枝甘露
Chilled Mango Sago
with Pomelo

热黑糯米
Warm Black Glutinous Rice
with Coconut Milk

香滑芋泥
Warm Yam Paste

锅饼
Chinese Red Bean Pancake

寿桃
Lotus Paste Longevity Bun

BEVERAGE

(Only for Premium Buffet)

CHOOSE 1

可乐
Coke

橙汁汽水
Orange Soda

绿茶
Green Tea

LIVE STATION

(Only for Premium Buffet)

≥ 50 Persons CHOOSE 1

水果罗惹
Fruit Rojak

新加坡叻沙
Singapore Laksa

桃苑薄饼
Peach Garden Popiah

XO酱炒萝卜糕
Fried Carrot Cake
with XO Sauce

扣肉包
Braised "Kong Ba"
Pork Belly Bun

北京鸭
Roasted Crispy Peking Duck

10 COURSES + 1 BEVERAGE | Complimentary: 1 live station with minimum 35 persons, 2 live station with minimum 60 persons

SIGNATURE



PARTY PACK

Comes with self heating set

For 10 pax
\$498⁺⁺

Mini Buffet

Comes with self heating set

Min. 15 pax
\$49.80⁺⁺ /pax

Premium Buffet

Comes with full premium buffet line set up

Min. 25 pax
\$48.00⁺⁺ /pax

*** Catering Fee Applicable for Premium Buffet Line Set Up. Picture for illustration purposes only. T&Cs apply*

DIM SUM

鲍鱼仔烧卖
Steamed Siew Mai with Petite Abalone

芋角
Deep-fried Yam Dumpling

APPETISER

凉拌西施木耳鲍鱼仔
Chilled Petite Abalone with Cloud Fungus in Plum Sauce

MEAT

红酒酱香煎黑豚肉扒
Pan-fried Kurobuta Pork Chop with Red Wine Sauce

SEAFOOD

菊花香橙炸鲈鱼扒
Deep-fried Fillet of Sea Perch with Chrysanthemum and Orange Sauce

炸芋丝黄金虾球
Crisp-fried Prawn with Salted Egg Yolk and Shredded Yam

VEGETABLE / BEANCURD

海参芙蓉豆腐苋菜
Braised Homemade Beancurd with Sea Cucumber and Local Spinach

RICE / NOODLE

腊味煲饭
Steamed Claypot Rice with Chinese Sausages

DESSERT

红豆奶香
Chilled Red Bean Milk

开心果花生
Warm Pistachio Cream with Crushed Peanut

BEVERAGE

(Only for Premium Buffet)
CHOOSE 1

可乐
Coke

橙汁汽水
Orange Soda

绿茶
Green Tea

菊花香橙炸鲈鱼扒
Deep-fried Fillet of Sea Perch with Chrysanthemum and Orange Sauce



LIVE STATION

(Only for Premium Buffet)
≥ 35 Persons CHOOSE 1
≥ 60 Persons CHOOSE 2

水果罗惹
Fruit Rojak

新加坡叻沙
Singapore Laksa

桃苑薄饼
Peach Garden Popiah

XO酱炒萝卜糕
Fried Carrot Cake with XO Sauce

扣肉包
Braised "Kong Ba" Pork Belly Bun

北京鸭
Roasted Crispy Peking Duck

腊味煲饭
Steamed Claypot Rice with Chinese Sausages



开心果花生
Warm Pistachio Cream with Crushed Peanut



NO PORK, NO LARD

松露油花菇豆腐煲
Braised Homemade
Beancurd
with Shitake
Mushroom
and Truffle Oil
in Casserole



蟹肉瑶柱蛋白炒饭
Fried Rice with Fresh Crab Meat,
Dried Scallop and Egg White



脆皮烧鸭
Traditional Roasted
Crispy Duck

PARTY PACK

Comes with
self heating set

For 10 pax

\$318⁺⁺

Mini Buffet

Comes with
self heating set

Min. 15 pax

\$31.80⁺⁺ /pax

Premium Buffet

Comes with full premium
buffet line set up

Min. 25 pax

\$30.00⁺⁺ /pax

** Catering Fee Applicable for
Premium Buffet Line Set Up.
Picture for illustration purposes
only. T&Cs apply

🌿 Vegetarian

DIM SUM

CHOOSE 2

鲜虾饺

Steamed Fresh Prawn
Dumpling

流沙包

Steamed Creamy Custard Bun

紫菜腐皮卷

Deep-fried Bean Skin Roll
with Prawn and Seaweed

芥末海鲜卷

Deep-fried Seafood Roll with
Wasabi

沙律明虾饺

Deep-fried Prawn Dumpling
with Salad Cream

黑松露贡菜水晶饺

Steamed Vegetarian Crystal
Dumpling with Black Truffle 🌿

APPETISER

CHOOSE 1

咸蛋鱼皮

Crispy Fish Skin
with Salted Egg Yolk

炸馒头伴辣子酱

Fried Man Tou with Chilli Sauce

凉拌小番茄

Chilled Marinated
Cherry Tomato 🌿

MEAT

CHOOSE 1

脆皮烧鸭

Traditional Roasted Crispy Duck

黑松露酱烧鸭

Roasted Crispy Duck
with Black Truffle Sauce

干炒黑椒牛肉片

Sautéed Sliced Beef
with Black Pepper Sauce

虾酱鸡

Fried Prawn Paste Chicken

四川辣子鸡丁

Szechuan Spicy Chicken

五香烧鸡

Roasted Chicken in Five Spices

日式酱煎鸡扒

Pan-fried Chicken Chop
with Teriyaki Sauce

SEAFOOD

CHOOSE 1

沙律黑松露酱炸鱼扒

Crisp-fried Fish Fillet
with Black Truffle Mayo

酸甜炸鱼片

Deep-fried Fish Fillet
with Sweet and Sour Sauce

麦片虾球

Crisp-fried Prawn
with Crispy Oat Cereal

黄金虾球

Crisp-fried Prawn
with Salted Egg Yolk

野菌炒带子

Sautéed Scallop
with Wild Mushroom

VEGETABLE / BEANCURD

CHOOSE 2

蟹肉豆腐苋菜

Braised Homemade Beancurd
with Crab Meat and
Local Spinach

松露油花菇豆腐煲

Braised Homemade Beancurd
with Shitake Mushroom and
Truffle Oil in Casserole

野菌炒西兰花

Stir-fried Broccoli
with Assorted Mushrooms 🌿

芋头炒芥兰

Stir-fried Kai Lan with Yam 🌿

冬菇栗子炒白菜苗

Stir-fried Baby Cabbage
with Mushroom and Chestnut 🌿

咖喱什菜

Curry Mixed Vegetable 🌿

南乳豆根斋煲

Braised Mixed Vegetables
with Fresh Gluten Puff and
Preserved Bean Paste in
Casserole 🌿

RICE / NOODLE

CHOOSE 1

蒜香榄叶鸡粒炒饭

Fried Rice with Diced Chicken,
Preserved Olive and
Golden Garlic

蟹肉瑶柱蛋白炒饭

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

海鲜粒干炒面线

Fried Mian Xian with
Assorted Diced Seafood

鸡粒炒香港面

Fried Hong Kong Noodle
with Diced Chicken
in Superior Soya Sauce

星洲米粉

Fried Rice Vermicelli
in Singapore Style

双菇干闷伊面

Stewed Ee-Fu Noodle
with Twin Mushrooms 🌿

鲜虾饺

Steamed Fresh
Prawn Dumpling



DESSERT

CHOOSE 1

清凉白玉冰

Chilled Jelly Royale with
Julienne of Coconut

杨枝甘露

Chilled Mango Sago with
Pomelo

热黑糯米

Warm Black Glutinous Rice with
Coconut Milk

锅饼

Chinese Red Bean Pancake

黄金虾球
Crisp-fried Prawn
with Salted Egg Yolk



双菇干闷伊面
Stewed Ee-Fu Noodle
with Twin Mushrooms



BEVERAGE

(Only for Premium Buffet)
CHOOSE 1

可乐

Coke

橙汁汽水

Orange Soda

绿茶

Green Tea

LIVE STATION

(Only for Premium Buffet)
≥ 50 Persons CHOOSE 1

水果罗惹

Fruit Rojak

新加坡叻沙

Singapore Laksa

桃苑薄饼

Peach Garden Popiah

黑白炒萝卜糕

Fried Vegetarian Carrot Cake
(Black/White)

VEGETARIAN

龙葵菇扒西兰花
Braised Broccoli
with Portobello Mushroom



南乳豆根斋煲
Braised Mixed Vegetables
with Fresh Gluten Puff and
Preserved Bean Paste in Casserole



咖喱什菜
Curry Mixed
Vegetable

PARTY PACK

Comes with
self heating set

For 10 pax

\$298⁺⁺

Mini Buffet

Comes with
self heating set

Min. 15 pax

\$29.80⁺⁺ /pax

Premium Buffet

Comes with full premium
buffet line set up

Min. 25 pax

\$28.00⁺⁺ /pax

*** Catering Fee Applicable for
Premium Buffet Line Set Up.
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only. T&Cs apply*

DIM SUM

黑松露贡菜水晶饺
Steamed Vegetarian Crystal
Dumpling with Black Truffle

莲蓉包
Steamed Lotus Paste Bun

APPETISER

CHOOSE 1

南乳香菇条
Deep-fried Mushroom
with Preserved Bean Paste

水梅凉拌淮山条
Chilled Chinese Yam
with Sour Plum

凉拌小番茄
Chilled Marinated
Cherry Tomato



香脆斋鸡腿
Deep-fried
Vegetarian Drumstick

MEAT

CHOOSE 1

水果咕嚕斋肉
Sweet and Sour Mock Pork
with Fresh Fruits

四川辣子斋鸡丁
Szechuan Spicy Mock Chicken

香脆斋鸡腿
Deep-fried
Vegetarian Drumstick

SEAFOOD

CHOOSE 1

荔枝糖醋芋鱼
Sweet and Sour Yam Paste
Fish with Lychee

姜葱斋鱼片
Stir-fried Sliced Mock Fish
with Spring Onion and Ginger

麦片斋虾
Crisp-fried Mock Prawn
with Crispy Oat Cereal

泰式香脆斋带子
Deep-fried Mock Scallop
in Thai Style

VEGETABLE / BEANCURD

CHOOSE 2

淮山炒西兰花
Stir-fried Broccoli
with Chinese Yam

龙葵菇扒西兰花
Braised Broccoli
with Portobello Mushroom

马蹄炒芥兰
Stir-fried Kai Lan
with Water Chestnut

咖喱什菜
Curry Mixed Vegetable

南乳豆根斋煲
Braised Mixed Vegetables
with Fresh Gluten Puff and
Preserved Bean Paste in
Casserole

鲜豆根白果豆腐
Braised Beancurd with Fresh
Gluten Puff and Gingko Nut

一品锅
Braised Mock Abalone
with Cordyceps Flowers,
Cloud Fungus, Beancurd Skin,
White Radish, Yam, Gluten
Puffs, Chinese Lettuce

RICE / NOODLE

CHOOSE 1

菜粒凤梨炒饭
Pineapple Fried Rice
with Assorted Diced Vegetables

榄叶炒饭
Fried Rice
with Preserved Olive

梅菜菇丝炒饭
Fried Rice
with Shredded Mushrooms
and Mui Choy

黑松露菜粒炒饭
Fried Rice
with Assorted Diced Vegetables
and Black Truffle Sauce

菜粒干炒面线
Fried Mian Xian
with Assorted Diced Vegetables

金针菇闷伊面
Stewed Ee-Fu Noodle
with Enoki Mushroom

冬菇炒香港面
Fried Hong Kong Noodle
with Mushroom
in Superior Soya Sauce

斋星洲米粉
Fried Vegetarian Rice Vermicelli
in Singapore Style

DESSERT

CHOOSE 1

清凉白玉冰
Chilled Jelly Royale with
Julienne of Coconut

杨枝甘露
Chilled Mango Sago with
Pomelo

热黑糯米
Warm Black Glutinous Rice
with Coconut Milk

锅饼
Chinese Red Bean Pancake

BEVERAGE

(Only for Premium Buffet)
CHOOSE 1

可乐
Coke

橙汁汽水
Orange Soda

绿茶
Green Tea

LIVE STATION

(Only for Premium Buffet)
≥ 50 Persons CHOOSE 1

水果罗惹
Fruit Rojak

新加坡叻沙
Singapore Laksa

桃苑薄饼
Peach Garden Popiah

黑白炒萝卜糕
Fried Vegetarian Carrot Cake
(Black/White)

热黑糯米
Warm Black Glutinous Rice
with Coconut Milk



桃苑薄饼
Peach Garden
Popiah



凉拌小番茄
Chilled Marinated
Cherry Tomato



9 COURSES + 1 BEVERAGE

DIM SUM

PARTY PACK

6 dim sums + 1 main
+ 1 dessert

For 10 pax

\$278⁺⁺

Mini Buffet

7 dim sums + 1 main
+ 1 dessert

Min. 15 pax

\$27.80⁺⁺ /pax

Premium Buffet

7 dim sums + 1 main
+ 1 dessert

Min. 25 pax

\$25.80⁺⁺ /pax

** Catering Fee Applicable to
Premium Buffet Line Set Up.
Picture for illustration purposes
only. T&Cs apply

 Vegetarian



DIM SUM

鲍鱼仔烧卖
Steamed Siew Mai with
Petite Abalone

鲜虾饺
Steamed Fresh Prawn
Dumpling

叉烧包
Steamed Barbecue Pork
Bun

流沙包
Steamed Creamy Custard
Bun

桂林凤爪
Steamed Chicken's Feet
with Chef's Special Sauce

罗定豆豉蒸排骨
Steamed Spare Rib with
Black Bean

红油抄手
Steamed Spicy Dumpling

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

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

芋角
Deep-fried Yam Dumpling

芥末海鲜卷
Deep-fried Seafood Roll with
Wasabi

荔枝虾球
Deep-fried Lychee Ball

香煎萝卜糕
Pan-fried Carrot Cake

黑松露贡菜水晶饺
Steamed Vegetarian Crystal
Dumpling with Black Truffle 

MAIN

皮蛋粥
Century Egg Porridge

咸蛋肉碎粥
Minced Meat Porridge
with Salted Egg

咸鱼鸡丁炒饭
Fried Rice
with Diced Chicken
and Salted Fish

扬州炒饭
Yangzhou Fried Rice

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

DESSERT

清凉白玉冰
Chilled Jelly Royale
with Julienne of Coconut

杨枝甘露
Chilled Mango Sago
with Pomelo

热黑糯米
Warm Black Glutinous Rice
with Coconut Milk

香滑芋泥
Warm Yam Paste

锅饼
Chinese Red Bean Pancake

寿桃
Lotus Paste Longevity Bun

BEVERAGE

(Only for Premium Buffet)

CHOOSE 1

可乐
Coke

橙汁汽水
Orange Soda

绿茶
Green Tea



SIT-DOWN CATERING MENU

Indulge in an exquisite private sit-down and banquet dining experience, where sophistication meets culinary excellence. Our expert team meticulously prepares and serves each dish with precision and care, creating a seamless and luxurious experience. From intimate gatherings to grand celebrations, we take care of every detail, allowing you to relax and savor unforgettable moments with your guests.

SIT-DOWN CATERING

MENU A

\$108.00++ /Person | Min. 8 Persons

Price Excludes Catering Charge

椰盅鲍鱼
黄耳鸡炖汤
Double-boiled Superior Abalone Soup with Yellow Fungus and Chicken in Young Coconut

姜蓉鲜百合
蒸鲈鱼扒
Steamed Fillet of Sea Perch with Minced Ginger and Fresh Lily Bulb in Superior Soya Sauce

黑松露日本黑豚扒
Pan-fried Japanese Kurobuta Pork Chop with Black Truffle Sauce

蟹肉芙蓉豆腐苋菜
Braised Homemade Beancurd with Local Spinach and Fresh Crab Meat

腊味煲饭
Steamed Claypot Rice with Chinese Sausages

杨支甘露
Chilled Mango Sago with Pomelo



蟹肉芙蓉豆腐苋菜
Braised Homemade Beancurd with Local Spinach and Fresh Crab Meat



杨支甘露
Chilled Mango Sago with Pomelo



腊味煲饭
Steamed Claypot Rice with Chinese Sausages

SIT-DOWN CATERING

MENU B

\$108.00++ /Person | Min. 8 Persons

Price Excludes Catering Charge

鲨鱼骨花胶
竹笙瑶柱
Double-boiled Shark's Bone Cartilage Soup with Fish Maw, Bamboo Pith and Dried Scallop

麦片虾球拼
芥末虾球
Prawn in Two Styles (Crispy Oat Cereal and Wasabi Salad Cream)

招牌中式牛扒
Signature Pan-fried Beef Tenderloin in Cantonese Style

核桃带子炒芥兰
Stir-fried Kai Lan with Scallop and Walnut

金鲍仔干烧伊面
Stewed Ee-fu Noodle with Baby Abalone, Chive and Mushroom

白果芋泥
Warm Yam Paste with Gingko Nut



招牌中式牛扒
Signature Pan-fried Beef Tenderloin in Cantonese Style



麦片虾球拼芥末球
Prawn in Two Styles (Crispy Oat Cereal and Wasabi Salad Cream)

鲨鱼骨花胶竹笙柱
Double-boiled Shark's Bone Cartilage Soup with Fish Maw, Bamboo Pith and Dried Scallop

SIT-DOWN CATERING
MENU C

\$138.00++ /Person | **Min. 8 Persons**
Price Excludes Catering Charge

海中宝炖汤
 Double-boiled Sea Cucumber Soup with Dried Scallop and Fish Maw

传统脆皮烧鸭
 Traditional Roasted Crispy Duck (De-boned) accompanied with Crisp-fried Prawn with Salted Egg Yolk

雪菜蒸笋壳扒
 Steamed Fillet of Soon Hock Fish with Preserved Cabbage in Superior Soya Sauce

金鲍仔野菌扒西兰花
 Braised Baby Abalone with Broccoli and Wild Mushroom

招牌龙虾捞面
 Signature Stewed Noodle with Baby Lobster

芦荟白玉冰
 Chilled Jelly Royale with Aloe Vera

海中宝炖汤
 Double-boiled Sea Cucumber Soup with Dried Scallop and Fish Maw



招牌龙虾捞面
 Signature Stewed Noodle with Baby Lobster



芦荟白玉冰
 Chilled Jelly Royale with Aloe Vera



SIT-DOWN CATERING
MENU D

\$138.00++ /Person | **Min. 8 Persons**
Price Excludes Catering Charge

蟹肉金菇中鲍翅
 Braised Baby Superior Shark's Fin with Fresh Crab Meat and Golden Mushroom

梅菜蒸鲈鱼扒
 Steamed Fillet of Sea Perch with Mui Choy

蒜子干煎大虾碌
 Pan-fried King Prawn with Garlic and Superior Soya Sauce

上汤瑶柱灼苋菜
 Poached Local Spinach with Dried Scallop in Superior Stock

黑松露鲍鱼仔炒饭
 Fragrant Fried Rice with Petite Abalone and Black Truffle Sauce

椰盅黑糯米(热)
 Warm Black Glutinous Rice in Young Coconut

蟹肉金菇中鲍翅
 Braised Baby Superior Shark's Fin with Fresh Crab Meat and Golden Mushroom



蒜子干煎大虾碌
 Pan-fried King Prawn with Garlic and Superior Soya Sauce



梅菜蒸鲈鱼扒
 Steamed Fillet of Sea Perch with Mui Choy



SIT-DOWN CATERING
MENU E

\$188.00++ /Person | **Min. 8 Persons**
Price Excludes Catering Charge

佛跳墙
 Mini Buddha Jump
 Over the Wall

招牌烧猪骨
 Signature Roasted Rack
 of Suckling Pig

黄金豆酥蒸红斑扒
 Steamed Fillet of
 Red Garoupa with Golden
 Bean Crumb in Superior
 Soya Sauce

松菇鲜淮山炒芦笋
 Stir-fried Asparagus with
 Fresh Chinese Yam and
 Honshimeji Mushroom

XO酱生虾带子炒面线
 Fried Mian Xian
 with Live Prawn, Scallop
 and XO Sauce

椰盅黑糯米雪糕
 Chilled Black Glutinous
 Rice with Ice Cream in
 Young Coconut

XO酱生虾带子炒面线
 Fried Mian Xian with Live
 Prawn, Scallop and XO Sauce



佛跳墙
 Mini Buddha
 Jump Over
 the Wall



椰盅黑糯米雪糕
 Chilled Black Glutinous
 Rice with Ice Cream in
 Young Coconut

SIT-DOWN CATERING
MENU F

\$188.00++ /Person | **Min. 8 Persons**
Price Excludes Catering Charge

花胶皇炖菊花豆腐汤
 Double-boiled Premium
 Fish Maw Soup with
 Chrysanthemum-shaped
 Tofu

炸蒜油浸顺壳扒
 Deep-fried Fillet of
 Soon Hock with Golden
 Garlic in Superior
 Soya Sauce

北京烤鸭
 Roasted Crispy
 Peking Duck

六头鲍鱼海参伴时蔬
 Braised Whole 6-Head
 Abalone with Sea
 Cucumber and Seasonal
 Vegetable

梅菜鸭丝煲饭
 Steamed Claypot Rice
 with Shredded Duck
 and Mui Choy

红莲雪蛤炖燕窝
 Double-boiled Bird's Nest
 with Harsma and
 Red Date

炸蒜油浸顺壳扒
 Deep-fried Fillet of Soon
 Hock with Golden Garlic in
 Superior Soya Sauce



梅菜鸭丝煲饭
 Steamed
 Claypot Rice
 with Shredded
 Duck and Mui
 Choy



花胶皇炖菊花豆腐汤
 Double-boiled Premium Fish Maw
 Soup with Chrysanthemum-shaped
 Tofu



SELF-HEATING INSTRUCTION



1

Remove food container and all items from heating tray

⚠ Place the tray on a flat surface



2

Remove the heating agents from their packaging and immediately place them into the heating tray

⚠ Please do not touch heating agent with wet hands



3

Pour out the liquid from the water pack into the heating tray



4

Place the food container back on the heating tray

⚠ Do not use near gas detectors or open flames



5

Secure the lid tightly. Steam will emerge within 10 seconds



6

Enjoy your warmed food! Leave the lid on longer if additional warming is desired



peach garden
chinese restaurant

Wedding Banquet & Catering



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