



Peach Blossoms

MENU

UMAMI

Wild Caught Roei Abalone
Kombu, Uni, Silicornia (Australian Sea Bean)

SPENCER GULF

Crustacean Broth in Stone Bowl
King Prawn, Crab, Eryngii (Oyster Mushroom)

SUSTAINABLE

Sustainable Australian Barramundi
Tamarind, Ginger Blossom, Mango

PRIZED

Wagyu Beef Oxtail
64°C Egg, Truffle, Crispy Noodle

TEXTURES

“Popcorn”
Caramel, Espuma, Ice Cream

Venue:

Peach Blossoms Restaurant
Marina Mandarin Hotel

Date:

Monday, 2 April 2018 –
Sunday, 29 April 2018

Time:

Lunch: 12pm – 3pm
Dinner: 6.30pm – 10.30pm

Price:

\$88 ++ / pax

Chef:

Edward Chong
(Executive Chinese Chef)



This promotional menu is not applicable with any other promotions, vouchers, privileges, membership/loyalty programmes unless otherwise stated.

**

Service charge at 10% and government taxes applies.

Our team members will be on hand to assist with any dietary requirement.

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Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.

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