



PEACH BLOSSOMS

鴻桃軒

家乡风味菜肴

Peach Blossoms Home-cooked Specials

Venue:

Peach Blossoms Restaurant
Marina Mandarin Singapore

Date:

Monday, 8 Oct 2018 – Sunday,
21 Oct 2018

Time:

Lunch: 12pm – 3pm

Dinner: 6.30pm – 10.30pm

Price:

A La Carte

Chef:

Edward Chong

(Executive Chinese Chef)

MENU

客家虾米算盘子

Hakka Yam Abacus Seeds with Dried Shrimps,
Minced Pork and Shredded Fungus

\$ 26 per order

妈蜜煎生虾

Pan-fried Live Prawns with Supreme Marmite

\$ 36 per order

檳城醬煎封斗昌魚

Pan-fried Doo Pomfret in “Penang” Style

\$ 138 per order

萝卜糕芋头鸭

Deep-fried Radish and Duck Meat Cake
served with Barbecue Sauce

\$ 26 per order

生菜包伴南乳炸花腩

Deep-fried Red Fermented Bean Curd Pork Belly
served on Iceberg Lettuce

\$ 26 per order

青姜茸太爷童子鸡

Smoked Spring Chicken with Minced Green Ginger Paste

\$ 38 per order

黑椒火焰原只猪手

Flambéed Pig Trotter with Black Pepper

\$ 48 per order

烧肉虾米炒四棱豆

Stir-fried Asparagus Pea with Roasted Pork
and Dried Shrimps

\$ 26 per order

锅气猪油渣炒福建虾麵

Wok-fried Hokkien Prawn Noodle with Pork Lard

\$ 26 per order

乌打蟹肉XO炒

Stir-fried Fragrant Rice with Crab Meat and “Fish Otak”

\$ 26 per order

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

**

All prices are subject to 10% service charge and prevailing government taxes.

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