



MARINA
MANDARIN
SINGAPORE
BY MERITUS

鸿桃轩
PEACH BLOSSOMS

SET LUNCH A

鸿桃轩点心三品

(蜂巢香蕉玉带, 鲍鱼仔烧卖, 上海小笼包)

Imperial Trio Dim Sum Combination

* *Deep-fried Scallop and Banana wrapped with Mashed Taro*

* *Steamed Abalone Siew Mai*

* *Steamed Shanghai Pork Dumpling (Xiao Long Bao)*

原盅滋补养生汤

Nourishing Double-boiled Soup of the Day

忆酱蒜香黑豚扒

**Pan-seared Kurobuta Chop with Fragrant Garlic
and Homemade Special Sauce**

XO 烧鸭捞麵卜

Flat Egg Noodle with Roasted Duck in XO Chili Sauce

香芒椰子冻配花生红梅麻糬

Sweet Delights

* *Chilled Coconut Jelly with Mango Puree served with Coconut Ice-cream*

* *Strawberry and Peanut Mochi*

**Menu at \$58 per person
(minimum 2 persons)**

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

For reservation or enquiry, please contact us at
Tel: 6845 1118/1111 Fax: 6845 1149 E-mail: peachblossoms.marina@meritushotels.com



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鸿桃轩
PEACH BLOSSOMS

SET LUNCH B

鸿桃轩精选三品

(蜂巢香蕉玉带, 蜜汁黑叉烧, 百香菓虾球)

Peach Blossom Deluxe Appetisers

* *Deep-fried Scallop and Banana wrapped with Mashed Taro*

* *Honey Glazed Barbecued Pork Belly*

* *Deep-fried Prawn coated with Passion Fruit Mayonnaise*

一品野菌螺头炖山芭鸡汤

**Double-boiled Kampung Chicken Soup with
Premium Matsutake Mushroom and Sea Whelk**

泰式香芒炸鲈鱼扒

Deep-fried Sea Perch in "Thai" Style

滑蛋啦啦鸳鸯河粉

Wok-fried 'Yuan Yang' Broad Rice Noodle with Lala Clams

香芒椰子冻配酥炸奶黄包

**Chilled Coconut Jelly with Mango Puree served with Coconut Ice-cream
and Deep-fried Egg Custard Bun**

**Menu at \$68 per person
(minimum 2 persons)**

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PEACH BLOSSOMS

SET LUNCH C

鸿桃轩点心四品

(鲍鱼仔烧卖, 上海小笼包, 蜂巢香蕉玉带, 韭黄鲜虾腐皮卷)

Peach Blossoms Gourmet Dim Sum

* *Steamed Abalone Siew Mai*

* *Steamed Shanghai Pork Dumpling (Xiao Long Bao)*

* *Deep-fried Scallop and Banana wrapped with Mashed Taro*

* *Deep-fried Bean Curd Skin Roll filled with Prawn and Yellow Chives*

鲜淮山炖龙骨汤金钱鲍

Double-boiled "Jin Qian Bao" with Kurobuta Ribs and Nagaimo

煎酿刺参伴黑炭豆腐菜苗

**Braised Sea Cucumber stuffed with Shrimp and Chicken Paste
accompanied with Homemade Bean Curd and Vegetables**

贝贝南瓜黄焖鸭柳日本拉麵

**Braised Ramen with Fillet of Duck in Supreme Broth
served in Mini Yellow Pumpkin**

柚子酸梅香茅冻配千丝榴莲卷

Sweet Delights

* *Refreshing Lemongrass Jelly with Yuzu and Plum*

* *Deep-fried Durian Roll coated with Filo String*

**Menu at \$88 per person
(minimum 2 persons)**

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PEACH BLOSSOMS

VEGETARIAN SET MENU

(Without Eggs, Garlic and Onions)

拼盘三品

(逢莱素鹅, 三菇生菜盏, 日本青瓜皮)

Trio of Appetisers

* *Pan-fried Vegetarian Goose*

* *Stir-fried Assorted Fresh Mushrooms served on Lettuce*

* *Chilled Japanese Cucumber Skin*

竹笙双菇炖素翅

**Clear Soup with Vegetarian Shark's Fin,
Bamboo Pith and Assorted Mushrooms**

宫保猴头菇

**Stir-fried Hericium Mushrooms with
Dried Chili and Cashew Nuts**

清炒爽菜

**Stir-fried Mixed Vegetables with
Fresh Lily Bulbs and Black Fungus**

素鲍片扣花菇

Braised Vegetarian Abalone with Flower Mushroom

玉米菜丝炒饭

Wok-fried Fragrant Rice with Sweet Corn and Shredded Vegetables

菊花青苹果冻

Refreshing Chrysanthemum with Green Apple Jelly

Menu at \$78 per person

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PEACH BLOSSOMS

SET DINNER A

鸿桃轩精选三拼

(百香冰花蜜汁鳕鱼球, 焦糖叉烧, 酒酿醉鸡卷)

Peach Blossoms Trio Combination Platter

* *Deep-fried Silver Cod Cubes with Honey Passion Fruit Sauce*

* *Caramel Barbecued Pork Belly*

* *Chilled Drunken Chicken Rolls with Chinese Wine*

滋补养生炖汤

Nourishing Double-boiled Soup of the Day

日式焗鲈鱼扒伴葡萄沙律

Baked Sea Perch in Teriyaki Sauce with Fruit Salad and Bonito

野菜黑椒猪扒

Pan-seared Kurobuta Chop with Black Pepper Sauce and Garden Vegetables

大澳渔村蛋白海鲜焖米粉

Braised Rice Vermicelli with Diced Assorted Seafood in Egg White Sauce

香芒椰子冻配花生红梅麻糬

Sweet Delights

* *Chilled Coconut Jelly with Mango Puree served with Coconut Ice-cream*

* *Strawberry and Peanut Mochi*

**Menu at \$78 per person
(minimum 2 persons)**

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PEACH BLOSSOMS

SET DINNER B

鸿桃轩精选三拼

(蜂巢香蕉玉带, 百香冰花蜜汁虾球, 鲍鱼仔烧卖)

Peach Blossoms Gourmet Platter

* *Deep-fried Scallop and Banana wrapped with Mashed Taro*

* *Deep-fried Prawn Ball with Honey Passion Fruit Sauce*

* *Steamed Siew Mai with Baby Abalone*

石锅红烧鱼鳔云吞翅

**Braised Shark's Fin with Dried Fish Maw and Shrimp Dumpling
served in Hot Stone Bowl**

香茅酱香煎美国牛扒

Pan-fried US Beef Steak with Homemade Lemongrass Sauce

咖啡一支骨

Braised Kurobuta Rib with Coffee Sauce

贝贝南瓜黄焖鸭柳日本拉麵

**Braised Ramen with Fillet of Duck in Supreme Broth
served in Mini Yellow Pumpkin**

椰盅柚子酸梅香茅冻配千丝榴莲卷

Sweet Delights

*Refreshing Lemongrass Jelly with Yuzu and Plum served in Coconut

*Deep-fried Durian Roll coated with Filo String

**Menu at \$98 per person
(minimum 2 persons)**

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PEACH BLOSSOMS

SET DINNER C

鸿桃轩精选三拼

(鹅肝烟鸭金枕头, 黑椒金沙虾, 胡麻鸡丝卷沙律)

Peach Blossoms Gourmet Platter

* *Pan-fried Foie Gras with Smoked Duck and Crispy Mantou*

* *Deep-fried Prawn with Salted Egg and Black Pepper*

* *Shredded Chicken Salad Roll with Sesame Dressing*

金盅鲨鱼骨炖海鲜翅

**Double-boiled Shark's Fin with Assorted Seafood
in Shark's Cartilage Soup**

鲍汁煎酿刺参扣八头鲍鱼

**Braised Sea Cucumber stuffed with Shrimps and Chicken Paste
accompanied with 8-head Abalone**

蜜汁东坡黑豚骨

"Dong Po" Kurobuta Rib with Honey Sauce

香煎大头虾伴鱼茸麵

Fish Paste Noodle served with Pan-fried King Prawn

香芒桃胶椰子盅

Chilled Mango Puree with Peach Gum served in Coconut

**Menu at \$128 per person
(minimum 2 persons)**

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PEACH BLOSSOMS

SET DINNER D

冰镇昆布清酒鲍

Chilled Abalone with Kombu and Jellyfish served with Yuzu Sauce

石锅黄烧鲍翅伴葱油卷

**Braised Superior Shark's Fin with Supreme Stock served in Hot Stone Bowl
accompanied with Homemade Spring Onion Roll**

辣椒蟹钳伴炸馒头

Stir-fried Singapore Chili Crab Claw served with Deep-fried Buns

香茅焗羊架西兰花

**Grilled Lamb Chop with Fragrant Lemongrass Sauce
accompanied with Broccoli**

黑松露开边龙虾鱼茸麵

Fish Paste Noodle with Fresh Lobster in Black Truffle Sauce

杏汁雪蛤桃胶椰子盅

Chilled Almond Cream with Hashima and Peach Gum served in Coconut

**Menu at \$168 per person
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PEACH BLOSSOMS

EXECUTIVE SET MENU A

北京片皮鸭

Barbecued Peking Duck

蛋白芦笋蟹肉鱼鳔羹

Braised Dried Fish Maw Soup with Crab Meat, Asparagus and Egg White

妈蜜豉油皇大头虾

Stir-fried King Prawns with Supreme Marmite

姜茸火腿蒸笋壳

Steamed Marble Goby with Ham, Minced Ginger and Scallion

椒盐酥炸鸭柳

Deep-fried Fillet of Duck coated with Spices and Salt

蚝皇瑶柱珍菌豆腐苋菜苗

**Braised Chinese Spinach with Conpoy, Assorted Mushrooms
and Bean Curd in Supreme Oyster Sauce**

啦啦老隆福建麵

Lala Clam Hokkien Mee in "Kuala Lumpur" Style

滋润美颜桃胶炖野生雪燕 (冷/热)

Double-boiled Snow Swallow with Peach Gum (Cold/Hot)

**Menu at \$788 for 10 persons
(minimum 10 persons)**

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PEACH BLOSSOMS

EXECUTIVE SET MENU B

鸿桃轩精选五品

(蜂巢香蕉玉带, 肉菘茄子, 脆皮烧肉,
鲍鱼仔海蜇青瓜卷, 鱼子青芥末虾球)

Peach Blossoms Five Combination Platter

* *Deep-fried Scallop and Banana wrapped with Mashed Taro*

* *Crispy Eggplant coated with Pork Floss*

* *Crispy Roasted Pork*

* *Chilled Japanese Cucumber Rolls with Jellyfish and Baby Abalone*

* *Deep-fried Prawns coated with Wasabi Mayonnaise and Fish Roe*

浓汤云吞炖菜胆花胶

**Double-boiled Chicken Bouillon with Fish Maw,
Shrimp Dumpling and Mustard Green**

XO 菘菇炒猪颈肉芦笋

**Stir-fried Asparagus and Pork Collar with Matsutake Mushroom
in XO Chili Sauce**

清蒸龙虎斑

Steamed Grouper with Supreme Soya Sauce

茶皇熏鸡

Smoked Chicken with Jasmine Tea Leaves

驰名辣椒蟹伴炸馒头

Stir-fried Singapore Chili Crab served with Deep-fried Buns

鱼子鹅肝腊味香炒饭

Fried Rice with Foie Gras, Waxed Meat and Fish Roe

椰盅杏汁炖桃胶野生雪燕 (冷/热)

**Almond Cream with Snow Swallow and Peach Gum served in Coconut
(Cold / Hot)**

**Menu at \$988 for 10 persons
(minimum 10 persons)**

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EXECUTIVE SET MENU C

当鸿片皮乳猪全体

Barbecued Whole Suckling Pig

鲜淮山龙骨汤炖鱼翅

Double-boiled Shark's Fin with Kurobuta Ribs and Nagaimo

古法干烧生虾碌

Stir-fried Live Prawns in "Traditional" Style

豉汁菜脯蒸红斑

Steamed Red Grouper with Black Bean Sauce and Preserved Radish Pickle

八头鲍扣黑炭豆腐菜苗

Braised 8-headed Abalone accompanied with Homemade Bean Curd and Seasonal Vegetables

当归熏鸭

"Dang Gui" Fragrant Smoked Duck

姜葱白酒大蟹焖米粉

Braised Rice Vermicelli with Live Crab, Ginger, Scallion and Chinese Wine

椰盅杏汁炖桃胶野生雪燕 (冷/热)

**Almond Cream with Snow Swallow and Peach Gum served in Coconut
(Cold / Hot)**

**Menu at \$1,388 for 10 persons
(minimum 10 persons)**

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