ROM / ROMANTIC WEDDING SET MENU A
(For Lunch only)

鸿桃轩五品
(芋角叉烧鸡，自制乌打烧卖，青姜茸醉鸡卷，蜜汁黑叉烧，百香果虾球)

Peach Blossoms Five Combination Platter
* Deep-fried Yam Puff stuffed with Barbecued Chicken glazed with Honey Sauce
* Steamed Homemade Otah “Siew Mai”
* Chilled Drunken Chicken Rolls with Green Ginger and Scallion
  * Honey Glazed Barbecued Pork Belly
  * Deep-fried Prawns coated with Passion Fruit Mayonnaise

红烧鱼鳔蟹肉羹
Braised Fish Maw Soup with Crab Meat

XO 酱菘菇炒猪颈肉芦笋
Stir-fried Asparagus and Pork Collar with Matsutake Mushroom in XO Chili Sauce

甜菜云耳蒸龙虎斑
Steamed Grouper with Black Fungus and Chinese Preserved Vegetables
  in Superior Light Soya Sauce

蚝皇海参珍菌扒豆腐菜苗
Braised Sea Cucumber with Assorted Mushrooms, Homemade Bean Curd
  and Seasonal Vegetables in Oyster Sauce

烟熏烤鸭
Fragrant Smoked Duck

飘香腊味荷叶饭
Wok-fried Fragrant Rice with Chinese Sausage and Preserved Meat
  wrapped in Lotus Leaf

蜜瓜西米露
Chilled Honeydew Sago

Menu at $888 for 10 persons
(minimum for 10 persons per table)

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.

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

龙凤大拼盘
(蜂巢香蕉玉带，自制乌打烧卖，烟熏叉烧，黑豚肉虾枣，日本青瓜海蜇卷)

Peach Blossoms Five Combinations Platter
* Deep-fried Scallop and Banana wrapped with Mashed Taro
* Steamed Homemade Otah “Siew Mai”
* Smoked Honey Glazed Barbecued Pork Belly
* Deep-fried Iberico Minced Pork Prawn Roll
* Chilled Japanese Cucumber Rolls filled with Jellyfish

四宝鲍丝羹
Braised Shredded Abalone Soup with Fish Maw, Conpoy and Flower Mushroom

妈蜜豉油皇大虾
Stir-fried King Prawns in Supreme Marmite

猪油渣豉汁菜脯蒸笋壳鱼
Steamed Marble Goby with Black Bean Sauce, Preserved Radish Pickle and Crispy Pork Lard

当归药材烧鸭
Marinated Roasted Duck with Chinese Herbal “Dang Gui”

十头鲍自制豆腐菜苗
Braised 10–headed Abalone served with Homemade Bean Curd and Seasonal Vegetables

鸿桃轩招牌炒饭
Signature Fried Rice with Assorted Barbecued Meat, Salted Egg Yolk and Crispy Anchovies

香芒粒杨枝甘露
Chilled Puree of Mango with Sago and Pomelo

Menu at $1088 for 10 persons
(minimum for 10 persons per table)

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ROM / BLISSFUL WEDDING SET MENU C

鸿桃轩五品
(青姜茸醉鸡卷, 日本黄瓜海蜇卷, 黑豚肉虾枣, 蜂巢香蕉玉带, 鱼子烧卖)

Peach Blossoms Five Combinations Platter
* Chilled Drunken Chicken Roll with Chinese Wine served with Green Ginger and Scallion
* Chilled Japanese Cucumber Rolls filled with Jellyfish
* Deep-fried Iberico Minced Pork Prawn Roll
* Deep-fried Scallop and Banana wrapped with Mashed Taro
* Steamed Siew Mai with Fish Roe

当鸿片皮乳猪全体
Barbecued Whole Suckling Pig

干贝海皇燕窝
Braised Bird’s Nest with Assorted Seafood and Conpoy

麒麟蒸星斑
Steamed Fillet of Grouper with Chinese Ham and Flower Mushrooms

黑松露炒带子四季豆苗
Stir-fried Scallop with Fine Bean in Black Truffle

鲍鱼扣海参豆腐
Braised Whole Abalone with Sea Cucumber, Bean Curd and Seasonal Vegetables in Superior Oyster Sauce

滑蛋 XO 酱虾球鱼茸麵
Stir-fried Fish Paste Noodle with Prawn in XO Chilli Egg Sauce

红枣杞子炖雪蛤
Double-boiled Hashima with Red Dates and Wolfberries

Menu at $1,388 for 10 persons
(minimum for 10 persons per table)

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