



MARINA  
MANDARIN  
SINGAPORE  
BY MERITUS

鸿桃轩  
PEACH BLOSSOMS

**SET LUNCH A**

精美点心三品  
**Imperial Trio Dim Sum Combinations**

老火例汤  
**Double-boiled Soup of the Day**

蒜香煎鸡扒  
**Pan-fried Chicken Chop with Garlic**

干贝珍菌扒竹炭豆腐  
**Braised Homemade Bean Curd with Dried Scallops and Assorted Mushrooms**

虾丝干炒面线  
**Fried Fine Rice Vermicelli with Shredded Prawns**

时日甜品  
**Dessert of the Day**

**Menu at \$52 per person  
(minimum of 2 persons)**

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](mailto:peachblossoms.marina@meritushotels.com)



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**SET LUNCH B**

精美点心四拼  
**Imperial Four Dim Sum Combinations**

浓汤菜胆炖云吞  
**Double-boiled Chicken Bouillon with Shrimp Dumpling and Mustard Green**

荷香梅菜蒸银鳕鱼  
**Steamed Silver Cod with Preserved Chinese Vegetables on Lotus Leaf**

十五头南非鲍鱼伴竹炭豆腐  
**Braised 15-headed Whole South Africa Abalone  
accompanied with Homemade Bean Curd**

虾米酱鸡粒炒三色米  
**Wok-fried Multigrain Rice with Chicken in Dried Shrimp Chili Sauce**

什果香茅冻  
**Chilled Lemongrass Jelly with Mixed Fruits**

**Menu at \$62 per person  
(minimum of 2 persons)**

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**SET DINNER A**

火龙果熏鸭沙律

**Smoked Duck Breast Meat Salad with Dragon Fruit**

石斛杞子炖干贝海螺

**Double-boiled Sea Whelk Soup with Dendrobium Herb,  
Dried Scallops and Wolfberries**

虫草花炒双鲜

**Stir-fried Scallop and Prawn with Cordycep Flowers**

日式煎银鳕鱼伴泡菜

**Pan-seared Silver Cod in Teriyaki Sauce  
served with Preserved Vegetables**

叉烧云吞捞生面

**Stewed Egg Noodles with Barbecued Pork Loin glazed with Honey  
and Shrimp Dumpling**

时日甜品

**Dessert of the Day**

**Menu at \$62 per person  
(minimum of 2 persons)**

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**SET DINNER B**

鸿桃前菜双拼  
(白松露油炒三菇, 话梅醉鸡卷)

**Peach Blossoms Duo Appetiser Combinations**

- \* Stir-fried Assorted Fresh Mushrooms with White Truffle Oil
- \* Chilled Drunken Chicken Rolls with Chinese Wine and Plum

杏汁炖雪莲子花胶  
**Double-boiled Almond-flavoured Soup  
with Fish Maw and Snow Lotus Seeds**

豉椒芦笋炒虾球  
**Stir-fried Prawns with Asparagus and Black Bean Sauce**

鲍鱼菇扣海参竹炭豆腐  
**Braised Sea Cucumber with Abalone Mushroom  
and Homemade Bean Curd**

极品酱鸭粒炒饭  
**Wok-fried Fragrant Rice with Diced Duck Meat in X.O. Chilli Sauce**

雪糕紫米露  
**Chilled Cream of Black Glutinous Rice with Coconut Milk  
served with Vanilla Ice Cream**

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

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**ALL DAY SET**

鸳鸯虾球

(芥末虾球, 芝士虾球)

**Deep-fried Prawns Prepared in Two Ways:**

\* Coated with Wasabi Mayonnaise

\* Coated with Cheese

\*\* Kapuka

Sauvignon Blanc - Marlborough, New Zealand 2016

米酒煮鳕鱼

**Poached Silver Cod with Chinese Rice Wine**

\*\* Meerea Park XYZ

Chardonnay - Hunter Valley, Australia 2012

三头鲍鱼扣花菇

**Braised 3-headed Whole Abalone with Flower Mushroom  
in Superior Oyster Sauce**

\*\* Attitude By Pascal Jolivet

Pinot Noir - Loire Valley, France 2014

玉米蛋白蟹肉炒饭

**Wok-fried Fragrant Rice with Crab Meat, Sweet Corn and Egg White**

\*\* DBR (Lafite) Los Vascos

Cabernet Sauvignon - Colchagua, Chile 2015

雪山水果

**Seasonal Fresh Fruit served on Ice**

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

**\*\* For an additional \$55 per person receive 4 Glasses of Wine Pairing**

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## 鸿桃轩

### PEACH BLOSSOMS

#### **CHEF RECOMMENDATION SET MENU**

#### 鸿桃轩双拼

(黄金虾球, 百香冰花蜜汁鳕鱼球)

#### **Peach Blossoms Duo Combination**

- \* Deep-fried Prawn coated with Salted Egg Yolk
- \* Silver Cod Cubes with Honey Passion Fruit Sauce

#### 虫草花炖鲍鱼仔花菇汤

#### **Double-boiled Baby Abalone Soup with Flower Mushroom and Cordycep Flowers**

\*\* Kapuka

Sauvignon Blanc - Marlborough, New Zealand 2016

#### 黄焖凤凰酿辽参

#### **Braised Sea Cucumber Stuffed with Minced Chicken in Superior Stock**

\*\* Meerea Park XYZ

Chardonnay - Hunter Valley, Australia 2012

#### 红酒黑椒爆和牛粒

#### **Stir-fried Wagyu Beef Cubes with Red Wine in Black Pepper Sauce**

\*\* Grant Burge, 5<sup>th</sup> Generation

Shiraz - Barossa Valley, Australia 2015

#### 带子蟹肉鱼子菇粒炒饭

#### **Fried Rice with Scallops, Crab Meat, Fish Roe and Diced Mushrooms**

\*\* DBR (Lafite) Los Vascos

Cabernet Sauvignon - Colchagua, Chile 2015

#### 香芒杨枝拌香芒玉枕

#### **Fresh Mango Prepared in Two Ways:**

- \* Chilled Puree of Mango with Sago and Pomelo
- \* Chilled Glutinous Rice Roll filled with Fresh Mango

\*\* Dr. Hermann H

Riesling - Mosel, Germany 2015/16

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

**\*\* For an additional \$70 per person receive 5 Glasses of Wine Pairing**

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**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' 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 \$68 per person**

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**DELUXE GOURMET MENU A**

火龙果龙虾沙律

**Chilled Lobster Salad with Dragon Fruit**

红烧珊瑚扒翅

**Braised Shark's Fin with Crab Meat and Crab Roe in Brown Sauce**

\*\* Meerea Park XYZ

Chardonnay – Hunter Valley, Australia 2012

泰式香芒炸鳕鱼

**Deep-fried Silver Cod in "Thai" Style**

\*\* Kapuka

Sauvignon Blanc - Marlborough, New Zealand 2016

海参扣鲍鱼

**Braised Whole Abalone with Sea Cucumber  
in Superior Oyster Sauce**

\*\* Attitude By Pascal Jolivet

Pinot Noir – Loire Valley, France 2014

烧鸭极品酱焖面卜

**Stewed Flat Egg Noodle with Roasted Duck in X.O. Chilli Sauce**

\*\* DBR (Lafite) Los Vascos

Cabernet Sauvignon – Colchagua, Chile 2015

贝贝南瓜西米露雪糕

**Chilled Pumpkin Puree with Sago topped with Ice Cream  
served in Mini Yellow Pumpkin**

**Menu at \$108 per person**

**\*\* For an additional \$55 per person receive 4 Glasses of Wine Pairing**

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**DELUXE GOURMET MENU B**

话梅醉鸡卷拼黄金软壳蟹

**Combination of**

Chilled Drunken Chicken Roll with Chinese Wine  
and Soft Shell Crab coated with Salted Egg Yolk

椰盅蟹皇龙虾羹

**Braised Lobster Soup with Crab Roe served in Coconut**

\*\* Dr. Hermann H

Riesling – Mosel, Germany 2015/16

蜜汁焗银鳕鱼伴鲜果沙律

**Baked Silver Cod glazed with Honey Sauce served with Fresh Fruit Salad**

\*\* Kapuka

Sauvignon Blanc - Marlborough, New Zealand 2016

镬仔煎牛扒伴洋葱圈 / 胡麻黑豚扒伴芦笋

**Choices of**

**Pan-seared Beef Steak served with Deep-fried Onion Rings**

**OR**

**Pan-seared Kurobuta Pork with Sesame Dressing served with Asparagus**

\*\* Attitude By Pascal Jolivet

Pinot Noir – Loire Valley, France 2014

鱼子花雕蟹肉烩伊面

**Braised Ee-fu Noodles with Fish Roe, Crab Meat and Chinese Wine**

\*\* Grant Burge, 5<sup>th</sup> Generation

Shiraz – Barossa Valley, Australia 2015

牛油果巧克力雪糕拼香芒豆沙卷

**Chilled Puree of Avocado with Chocolate Ice Cream  
and Deep-fried Red Bean Roll filled with Mango**

**Menu at \$128 per person**

**\*\* Receive 4 glasses of wine pairing for an additional \$55 per person**

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**DELUXE GOURMET MENU C**

金枕鹅肝片皮鸭

**Pan-fried Foie Gras served with Sliced Peking Duck and Crispy Mantou**

浓汤扣鲍翅 / 浓扣极品官燕

**Choice of**

**Braised Superior Shark's Fin with Chicken Bouillon**

**OR**

**Braised Superior Bird's Nest**

\*\* Dr. Hermann H

Riesling – Mosel, Germany 2015/16

金瓜奶皇开边龙虾

**Baked Lobster coated with Creamy Pumpkin Custard Sauce**

\*\* Meerea Park XYZ

Chardonnay – Hunter Valley, Australia 2012

红扣二十二头南非干鲍伴花菇

**Braised 22-headed Whole South Africa Dried Abalone  
with Flower Mushroom in Superior Oyster Sauce**

\*\* Attitude By Pascal Jolivet

Pinot Noir – Loire Valley, France 2014

白松露油姜葱叉烧捞生面

**Stewed Egg Noodle with Honey-glazed Barbecued Pork Loin, Ginger,  
Spring Onions and White Truffle Oil**

\*\* DBR (Lafite) Los Vascos

Cabernet Sauvignon – Colchagua, Chile 2015

红莲炖雪蛤

**Double-boiled Hasma with Red Dates and Lotus Seeds**

**Menu at \$188 per person**

**\*\* Receive 4 glasses of wine pairing for an additional \$55 per person**

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**EXECUTIVE SET A**

北京片皮鸭

**Barbecued Peking Duck**

翅骨炖三宝

**Double-boiled Shark's Cartilage Soup with  
Fish Maw, Sea Cucumber and Flower Mushroom**

黑松露酱珍菌炒玉带

**Stir-fried Scallops with Black Truffle Sauce**

金银蒜粉丝蒸生虾

**Steamed Live Prawns with Glass Noodles and Minced Garlic**

鲍片扣海参

**Braised Sliced Abalone with Sea Cucumber in Superior Oyster Sauce**

金蒜腊味鸭粒炒饭

**Wok-fried Fragrant Rice with Preserved Meat,  
Diced Duck Meat and Garlic**

什果香茅冻

**Chilled Lemongrass Jelly with Mixed Fruits**

**Menu at \$380 for 5 persons  
(minimum of 5 persons)**

**(Price at \$76 per person for every additional diner)**

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## 鸿桃轩

### PEACH BLOSSOMS

#### **EXECUTIVE SET B**

#### 鸿桃轩五品

(话梅醉鸡卷, 逢莱素鹅, 烟鸭胸沙律, 椒盐白饭鱼, 白松露油三菇)

#### **Peach Blossoms Five Combinations Platter**

- \* Chilled Drunken Chicken
- \* Pan-fried Vegetarian Goose
- \* Smoked Duck Breast Meat Salad with Mixed Fruits
- \* Crispy Whitebait with Spices Salt
- \* Stir-fried Assorted Fresh Mushrooms with White Truffle Oil

#### 干贝竹笙海皇羹

**Braised Dried Scallops Soup with Assorted Seafood and Bamboo Pith**

#### 极品酱珍菌炒玉带虾球

**Stir-fried Scallops, Prawns and Assorted Fresh Mushrooms  
with X.O. Chilli Sauce**

#### 米酒煮笋壳

**Poached Marble Goby with Chinese Rice Wine**

#### 明炉烤鸭

**Roasted Duck served with Plum Sauce**

#### 八头鲍鱼扣竹炭豆腐

**Braised 8-headed Whole Abalone with Homemade Bean Curd**

#### 瑶柱雪菜肉丝炒面线

**Fried Fine Rice Vermicelli with Shredded Pork,  
Dried Scallops and Preserved Chinese Vegetables**

#### 杨枝甘露雪芭

**Chilled Puree of Mango, Sago and Pomelo with Lime Sorbet**

**Menu at \$888 for 10 persons  
(minimum of 10 persons)**

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## 鸿桃轩

PEACH BLOSSOMS

### **EXECUTIVE SET C**

#### 鸿桃轩五品

(话梅醉鸡卷, 逢莱素鹅, 烟鸭胸沙律, 椒盐白饭鱼, 白松露油三菇)

#### **Peach Blossoms Five Combinations Platter**

- \* Chilled Drunken Chicken Roll
- \* Pan-fried Vegetarian Goose
- \* Smoked Duck Breast Meat Salad with Mixed Fruits
- \* Crispy Whitebait with Spices Salt
- \* Stir-fried Assorted Fresh Mushrooms with White Truffle Oil

#### 红烧海味翅

#### **Braised Shark's Fin with Sea Treasures**

#### 虾米酱珍菌炒虾球

#### **Stir-fried Prawns with Assorted Fresh Mushrooms in Dried Shrimp Chili Sauce**

#### 荷香麒麟蒸星斑

#### **Steamed Grouper with Chinese Ham and Mushrooms on Lotus Leaf**

#### 八头鲍鱼扣海参

#### **Braised 8-headed Whole Abalone with Sea Cucumber in Superior Oyster Sauce**

#### 凤沙吊烧鸡

#### **Roasted Chicken with Dried Chilli and Fragrant Minced Garlic**

#### 带子蟹肉蛋白炒饭

#### **Fried Fragrant Rice with Fresh Scallop, Crab Meat and Egg White**

#### 红莲炖雪蛤

#### **Double-boiled Hasma with Red Dates and Lotus Seeds**

**Menu at \$1,088 for 10 persons  
(minimum of 10 persons)**

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