

BUFFET MENU

Min. 30 Persons

Course 9+1

\$25.00⁺⁺ / pax Catering Charge: **\$68**⁺⁺



peach garden

Complimentary food tasting for up to 10 persons (Exclusively for events held at SCCC)

DIM SUM

CHOOSE 2

鱼子烧卖

Steamed Siew Mai with Fish Roe

黑松露带子饺

Steamed Scallop Dumpling with Black Truffle

叉烧包

Steamed Barbecue Pork Bun

腐皮岩

Deep-fried Bean Skin Roll with Prawn and Seaweed

香蕉虾筒

Crisp-fried Banana Prawn Roll

斋春卷

Vegetarian Spring Roll (V)

MEAT

CHOOSE 1

水果咕噜肉

Sweet and Sour Pork with Fresh Fruits

蜜汁芝麻排骨

Honey-glazed Spare Rib with Sesame

虾酱鸡

Fried Prawn Paste Chicken

四川辣子鸡丁

Szechuan Spicy Chicken

五香烧鸡

Roasted Chicken with Five Spices

SEAFOOD

CHOOSE 1

姜葱鱼片

Stir-fried Sliced Fish with Spring Onion and Ginger

沙律黑松露酱炸鱼扒

Crisp-fried Fish Fillet with Black Truffle Mayo

麦片虾球

Crisp-fried Prawn with Crispy Oat Cereal

拉孙全带

Crisp-fried Prawn with Salted Egg Yolk

VEGETABLE / BEANCURD

CHOOSE 2

野菌炒西兰花

Stir-fried Broccoli with Assorted Mushrooms (V)

鲜百合芋头炒芥兰

Stir-fried Kai Lan with Fresh Lily Bulb and Yam (V)

冬菇栗子炒白菜苗

Stir-fried Baby Cabbage with Mushroom and Chestnut (V)

蒜蓉炒芦笋

Sautéed Asparagus with Minced Garlic

鲜豆根豆腐苋菜

Braised Beancurd with Fresh Gluten Puff and Local Spinach (V)

松露油花菇豆腐煲

Braised Homemade Beancurd with Shitake Mushroom and Truffle Oil in Casserole

RICE / NOODLE

CHOOSE 1

扬州炒饭

Yangzhou Fried Rice

肉松凤梨炒饭

Pineapple Fried Rice with Pork Floss

双菇干闷伊面

Stewed Ee-Fu Noodle with Twin Mushrooms (V)

鸡粒炒香港面

Fried Hong Kong Noodle with Diced Chicken in Superior Soya Sauce

星洲米粉

Fried Rice Vermicelli in Singapore Style

DESSERT

CHOOSE 1

香茅果冻

Chilled Lemongrass Jelly

清凉白玉冰

Chilled Jelly Royale

鲜百合陈皮红豆汤

Warm Red Bean Soup with Lily Bulb and Orange Peel

黑糯米

Warm Black Glutinous Rice with Coconut Milk

BEVERAGE

CHOOSE 1

可乐

Coke

橙汁汽水

Orange Soda

绿茶

Green Tea

SCCC EXCLUSIVE

ADDITIONAL COMPLIMENTARY DISH

传统脆皮烧鸭

Traditional Roasted Crispy Duck

OR

油浸顺壳鱼

Deep-fried Soon Hock with Superior Soya Sauce



PREMIUM **BUFFET MENU**

Min. 25 Persons **Course 11+1**

\$48.00⁺⁺ / pax

Catering Charge: \$68++

≥ 35 Persons (Complimentary 1 Live Station) ≥ 60 Persons (Complimentary 2 Live Station)



Complimentary food tasting for up to 10 persons (Exclusively for events held at SCCC)

DIM SUM

凤尾虾烧卖

Steamed Siew Mai with Phoenix Prawn

叉烧酥

Baked BBQ Pork Pastry

APPFTISER

凉拌西施云耳鲍鱼仔

Chilled Petite Abalone with Cloud Funaus in Plum Sauce

MFAT

红洒酱香煎黑豚肉扒

Pan-fried Kurobuta Pork Chop with Red Wine Sauce

SEAFOOD

菊花香橙炸鲈鱼扒

Deep-fried Fillet of Sea Perch with Chrysanthemum and Orange Sauce

炸芋丝黄金虾球

Crisp-fried Prawn with Salted Egg Yolk and Shredded Yam

SCCC EXCLUSIVE

ADDITIONAL COMPLIMENTARY DISH

传统脆皮烧鸭

Traditional Roasted Crispy Duck

OR

油浸顺壳鱼

Deep-fried Soon Hock with Superior Soya Sauce

VEGETABLE / **BEANCURD**

海参芙蓉豆腐苋菜

Braised Homemade Beancurd with Sea Cucumber and Local Spinach

with Chinese Sausages

新加坡叻沙 Singapore Laksa

桃苑蓮饼

水果罗惹

Fruit Rojak

Peach Garden Popiah

LIVE STATION

≥ 35 Persons CHOOSE 1

≥ 60 Persons CHOOSE 2

XO酱炒萝卜糕

Fried Carrot Cake with XO Sauce

扣肉包

Braised "Kong Ba" Pork Belly Bun

北京鸭

Roasted Crispy **Peking Duck**

DESSERT

杨枝白玉冰

Chilled Mango Sago with Jelly Royale

迷你燕窝蛋挞

Baked Mini Egg Tart with Bird's Nest

RICE / NOODLE

腊味煲饭

Steamed Claypot Rice

BEVERAGE

CHOOSE 1

可乐

Coke

橙汁汽水

Orange Soda

绿茶

Green Tea





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