



PEKING GARDEN

Menu

	S	M	L	
APPETIZER				
Cold Cut Combinaton (3 Assortments)	940	1,410	1,880	
Sea Blubber	520	780	1,040	
Cold Chicken in Rice Wine Sauce	520	780	1,040	
Shredded Chicken in Chili Sauce	520	780	1,040	
Cold Chicken with wild Pepper in Pungent Sauce	520	780	1,040	
Cold Chicken with Spring Onion & Shrimp-roe	520	780	1,040	
Marinated Spiced Beef Kenchie	680	1,020	1,360	
Sliced Pig's Knuckle Peking Style	680	1,020	1,360	
Barbecued Pork in Honey Sauce	520	780	1,040	
Honey-glazed Fish Fillet Butterfly Shape	600	900	1,200	
Eggplant with Sesame Sauce	520	780	1,040	
Smoked Vegetable Rolls	520	780	1,040	
Deepfried Beancurd Cubes with Minced Meat	600	900	1,200	
Preserved "Kung Choy"	520	780	1,040	
Knife Chop Garlic Cucumber	350	525	700	
SHARK'S FIN	/PAX	(3-4)	(5-6)	(7-8)
Double-boiled Shark's Fin & Chicken Soup in Casserole		4,200	6,300	8,400
Braised Supreme Shark's Fin	1,580			
Scrambled Shark's Fin with Egg & Fresh Crabmeat		3,500	5,250	7,000
Braised Shark's Fin Soup with Crab Roe	950	2,800	4,200	5,600
Shark's Fin Soup with Dried Scallop, Eggwhite & Shredded Chicken	900	2,600	3,900	5,200
Shark's Fin Soup with Fresh Crabmeat	900	2,600	3,900	5,200
Shark's Fin Soup with Shredded Chicken	880	2,500	3,750	5,000
Hot & Sour Shark's Fin Soup	880	2,500	3,750	5,000
BIRD'S NEST				
Bird's Nest with Fresh Crabmeat	980	2,900	5,800	8,700
Bird's Nest with Mashed Chicken	950	2,800	5,600	8,400
Bird's Nest with Coconut Milk(Sweet)	950	2,800	5,600	8,400
Bird's Nest with Almon Puree (Sweet)	950	2,800	5,600	8,400





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	Per Person	S	M	L
SOUP				
Seafood Potage		660	990	1,320
Hot & Sour Soup		520	780	1,040
Mashed Winter Melon with Dried Scallop Soup		640	960	1,280
Sweet Corn with Fresh Crabmeat Soup		640	960	1,280
Spinach with Fresh Crabmeat Soup		640	960	1,200
Assorted Seafood with Korean Seaweed Soup		660	990	1,320
Fresh Mushroom with Sea Whelk & Century Egg Clear Soup		700	1,050	1,400
Chicken & Meat Dumplings Soup in Casserole		800	-----	1,600
Wintermelon with Dried Scallop & Bamboo-pith in Clear Soup		660	990	1,320
Fish with Shredded Raddish & Ham Soup		600	900	1,200
Assorted Seafood in Clear Soup		640	960	1,280
Pumpkin Potage with Fresh Scallops & Egg White	380			
Double boiled Sea Whelk with Chinese Herbs Soup	360			
Fresh Scallops w/ Asparagus & Bamboo-pith Soup	340			
ABALONE & SEA CUCUMBER				
	/PC	S	M	L
Braised Whole Abalone with Oyster Sauce	2,200			
Braised Sliced Abalone with Vegetables		3,300	4,950	6,600
Braised Sliced Abalone with Black Mushrooms		3,900	5,850	7,800
Braised Sliced Abalone with Sea Cucumber		4,000	6,000	8,000
Braised Baby Abalone with Sea Cucumber & Mushroom	880			
Braised Sea Cucumber with Spring Onion & Shrimp Roe		950	1,425	1,900
Braised Whole Sea Cucumber with Spring Onion	330			
CRISPY RICE				
Crispy Rice with Sea Cucumber		700	1,050	1,400
Crispy Rice Cracker with Assorted Seafood		640	960	1,280
Crispy Rice with Shrimps & Tomato Sauce		600	900	1,200
Crispy Rice with Sliced Beef		540	810	1,080
Crispy Rice Cracker with Assorted Mushroom & Vegetables		540	810	1,080





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SEAFOOD

Golden Prawns Ball with Special Sauce Wrap in Lettuce	(4 pieces)	960
Deep-fried Almond Prawns	(4 pieces)	920
Deep-fried Taro Prawns	(4 pieces)	920
Fried Tiger Prawns with Crispy Conpoy & Chili	(4 pieces)	920

SEAFOOD

	S	M	L
Prawns with Sweet & Spicy Sauce	950	1,425	1,900
Golden Prawns with Salted Egg	950	1,425	1,900
Sichuan Chili Prawns	950	1,425	1,900
Deep-fried Peppercorn Prawns	950	1,425	1,900
Hot Prawns Salad	950	1,425	1,900
Prawns with Mayonaise & Pesto Sauce	950	1,425	1,900
Deep Fried Peppercorn Squids	650	975	1,300
Golden Squids with Salted Egg	650	975	1,300
Scrambled Egg White with Minced Fish & Dried Scallop	650	975	1,300
Sautéed Fresh Scallops with Vegetables	1,600	2,400	3,200
Pan-fried Stuffed Fresh Scallops	1,800	2,700	3,600
Sauteed Fresh Scallops with Black Truffle	1,800	2,700	3,600





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SEAFOOD

Lobster

Baked with Butter & Garlic , (Order in advance) (Current price)
 Baked with Ginger & Onion, Steamed with Minced Garlic

Rock Lobster

Baked with Butter & Garlic ,Peppercorn , (Order in advance) (Current price)
 Steamed with Minced Garlic

Crabs

Peppercorn, Steamed with Beer, Baked with Ginger & Onion, (Current price)
 Steamed with Minced Garlic, Drunken with Spicy Sauce

Lapu Lapu

Steamed, Deep Fried with Fruity Sauce, Deep Fried (Current price)
 with Fresh Mango , Oil-simmered, Steamed with Deep Fried
 Minced Bean, Steamed with Hot Chili Sauce "Shang Pei" ,
 with Scramble Egg White, in Pungent Sauce

	S	M	L
Silver Cod Fish Fillet	1,880	2,820	3,760
Stewed with Rice Wine Sauce, Baked with Minced Garlic, Steamed in Sichuan Style, Steamed with Deep Fried Minced Bean			

"Shang Pei" Fish Fillet in Hot Pot	650	975	1,300
"Laoganma" Chili Fish fillet	650	975	1,300
Stewed Fish Fillet with Rice Wine Sauce	650	975	1,300
Chrysanthemum Fish Fillet	650	975	1,300
Panfried Fish Fillet "Peking" Style	650	975	1,300
Steamed Fish Fillet with Preserved Vegetables	650	975	1,300
Deep-fried Fish Fillet with Black Pepper	650	975	1,300





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POULTRY

Barbecued Peking Duck	Whole Bird	3,200	Plus 500 (Two ways)
Beggar's Chicken (Order in Advance)	1,500		

	Whole Bird	Half Bird			
Deep-fried Crispy Chicken with Dried Garlic	1,500	780			
	S	M	L		
Minced Chicken with X.O. Sauce in Fresh Lettuce	680	1,020	1,360		
Crispy Boneless Chicken	580	870	1,160		
Deep-fried Chicken with Wild Pepper	580	870	1,160		
Panfried Boneless Chicken "Peking Style"	580	870	1,160		
Fried Diced Chicken with Dry Chili	580	870	1,160		
Hot Chicken Salad	580	870	1,160		
Fried Chicken with Chinjew Sauce	580	870	1,160		
Sweet & Sour Chicken	580	870	1,160		
Diced Chicken with Sweet & Spicy Sauce	580	870	1,160		
Fried Boneless Chicken with Lemon Sauce	580	870	1,160		
"Shang Pei" Chicken Hot Pot	580	870	1,160		

PORK

	S	M	L		
Sauteed Sliced Pork with Chili Sauce	520	780	1,040		
Sweet & Sour Pork	520	780	1,040		
Deep Fried Shredded Pork with Chili	580	780	1,040		
Fried Shredded Pork & Vegetables Topped with Egg	520	780	1,040		
Sauteed Shredded Pork in Hot Garlic Sauce	520	780	1,040		
Deep-fried Garlic Spareribs	520	780	1,040		
Braised Spareribs Wuxi Style in Casserole	780	1,170	1,560		
Deep-fried Pork with Peach in Plum Sauce	520	780	1,040		
Braised Pork with Q.Egg	520	780	1,040		
Braised Pig's Knuckle with Vegetables (serve with cuapao) (per piece)	1,100				





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	S	M	L
BEEF & LAMB			
Sizzling Lamb with Spring Onion	620	930	1,240
Minced Lamb in "Mongolian" Style with Sesame Puff	780	1,170	1,560
Sliced lamb with Hot Chili & Chinese Spices	620	930	1,240
Lamb Chop with Hot Chili & Chinese Spices (4 pieces)	800		
Sizzling Beef with Spring Onion	560	840	1,120
Deep-fried Shredded Beef with Chili	560	840	1,120
Braised Ox Tendon with Spring Onion	780	1,170	1,560
Braised Ox Tendon with Whole Garlic in Chilli Sauce	780	1,170	1,560
Sliced Beef in Oyster Sauce with Vegetables	560	840	1,120
"Laoganma" Chili Beef	560	840	1,140
Sliced Beef in Pungent Sauce	560	840	1,140
Shredded Beef with Green Pepper	560	840	1,140
Seared Australian Beef Fillet in Lettuce Bed (per order)	1,150		
Australian Beef Tenderloin with Black Pepper Sauce	800	1,600	2,400
Australian Beef Tenderloin "Chinese Style"	800	1,600	2,400
BEANCURD			
Braised Beancurd with Minced Beef in Pungent Sauce	480	720	960
Pan-fried Beancurd "Peking Style"	380	570	760
Braised Beancurd with Eggplant & Mushroom	480	720	960
Stewed Beancurd with Assorted Vegetables Topping	450	675	900
Steamed Stuffed Beancurd Wrapped in Lotus Leaf	680	1,020	1,360
Deep-fried Chili Pepper Eggplant & Beancurd	450	675	900
Assorted Seafood with Beancurd in Casserole	780	1,170	1,560
Braised Sea Whelk & Beancurd with X. O. Sauce	780	1,170	1,560
Sizzling Beancurd with Shredded Pork & Mushroom	450	675	900
Sauteed Shredded Dried Beancurd with Shredded Pork	480	720	960
Stewed Shredded Dried Beancurd with Shredded Chicken & Ham	480	720	960





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VEGETABLE	S	M	L
Crispy Vegetable, Conpoy with Bamboo Shoot & Nuts	640	960	1,280
Pan-fried String Beans with Minced Pork	450	675	900
Golden String Beans with Salted egg	450	675	900
Eggplant with Hot Garlic Sauce	450	675	900
Eggplant with Pork in Pungent Sauce Hot Pot	450	675	900
Sautéed Zucchini with Fresh & Dry Scallops	980	1,470	1,960
Stewed Tientsin Cabbage with Yunnan Ham	680	1,020	1,360
Sauteed Okra with Minced Garlic & Soy Sauce	450	675	900
Stewed "Taiwan Pechay" with Black Mushroom	580	870	1,160
Sautéed French Bean with Minced Garlic	550	825	1,100
Poached Mustard Green in Supreme Soup	450	675	900
Poached Seasonal Vegetable with Whole Garlic & 2 Kinds of Eggs	550	825	1,100
Poached Seasonal Vegetable with Dried Scallop & Golden Mushroom	650	975	1,300
Sauted Mixed Fresh Mushroom with Minced Garlic	650	975	1,300
Braised Sea Whelk & Seasonal Vegetable with Oyster Sauce	750	1,125	1,500
NOODLES	S	M	L
Fried Hand-made Noodles with Shredded Pork	460	690	920
Fried Hand-made Noodles with Shredded Beef & Green Pepper	480	720	960
Fried Hand-made Noodles with Shrimps	600	900	1,200
Braised E-Fu Noodles with Straw-mushroom	440	660	880
Braised E-Fu Noodles with Seafoods	650	975	1,300
Crispy noodles with Seafoods	650	975	1,300
Misua with Shrimp & Mushroom	650	975	1,300
Fried Noodles with King Soya Sauce	480	720	960
Fried Hand-made Noodles with Spring Onion & Shrimp-roe	480	720	960
E-Fu noodles with Fresh Scallops in Cheese & Butter Sauce	1600	2,400	3,200
Noodles with Minced Pork & Mushroom (without Soup) (per bowl)	350		
Noodles with Diced Chicken & Vegetable in Soup (per bowl)	350		
Hand-made Noodles with Lamb in Soup (per bowl)	400		
Hand-made Noodles with Beef & Spring Onion in Soup (per bowl)	380		
Hand-made Noodles with Assorted Seafood in Thick Soup (per bowl)	400		





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	S	M	L
RICE			
Peking Garden Fried Rice	460	690	920
Fried Rice Yeung Chow Style	460	690	920
Fried Rice with Seafoods	650	975	1,300
Fried Rice with Dried Scallops & Egg White	650	975	1,300
Fried Rice with Minced Beef & Lettuce	460	690	920
Fried Rice with Spiced Meat "Shanghai Style"	460	690	920
Fried Rice with Salted Fish & Chicken	600	900	1,200
Fried Rice with Shredded Chicken & Preserved Olive Vegetables	460	690	920
Fried Rice with Shredded Pork & "Laoganma" Chili	460	690	920
Fried rice Foo Kien Style	650	975	1,300
Fried Rice with Minced Lamb in Curry Sauce	550	825	1,100
Baked Rice with Mashed Taro & Chicken	580	870	1,160
Seafoods Rice with Abalone Sauce in Casserole	650	975	1,300
Fried Rice with Dried Scallop & Mixed Fresh Mushroom in Casserole	650	975	1,300

DIMSUM

Steamed Supreme Soup & Pork Dumplings	(5 pieces)	240
Steamed Minced Vegetable Dumplings	(5 pieces)	240
Pan-fried Pork Dumplings	(5 pieces)	240
Pan-fried Minced Vegetable Dumplings	(5 pieces)	240
Boiled Pork Dumplings in Soup	(6 pieces)	320
Minced Shrimp with Chives Dumplings	(4 pieces)	240
Shrimp Dumplings	(4 pieces)	240
Deep-fried Spring Onion Cake	(per piece)	160
Deep-fried Spring Rolls	(3 pieces)	220
Fried Ham & Raddish Puff	(4 pieces)	240
Minced Pork with Chives Puff	(4 pieces)	240
"Wonton" in Chili Sauce	(6 pieces)	290
Crispy Sesame Puff	(2 pieces)	160
Mini Silver Thread Bun (Steamed or Fried)	(2 pieces)	140





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	S	M	L
HEALTHY VEGETABLE			
Fresh Apple & Lettuce with Sesame Sauce	600	900	1,200
Mashed Winter Melon with Assorted Vegetable Soup	460	690	920
Mashed Papaya with Assorted Vegetable Soup	460	690	920
Braised Vegetarian Abalone with Oyster Sauce	580	870	1,160
Deep-fried Shredded Dry Beancurd Chili	480	720	960
Poached Mustard Green in Rice Soup & Red Berry	480	720	960
Poached Zucchini with Beans	480	720	960
Minced Vegetables with Nuts in Fresh Lettuce	540	810	1,080
Pan-fried Bitter-melon with Sichuan Sprout	450	675	900
Braised Beancurd with Assorted Vegetables & Bamboo-pith	480	720	960
Braised E-fu Noodles with Vegetables	440	660	880
Fried Rice with Seaweed & Pineapple	460	690	920

DESSERT

Ice Cream (various flavor)	88
Mango Pudding	118
Coconut Custard	118
Soya Bean Custard w/ Ginge Syrup	118
Coffee Jelly	128
Mango A La Mode	198
Baked Sago Custard with Lotus Paste	128
Hot Sweetened Almond Puree	128
Chilled Mango Shake with Sago	118
Fresh Fruit Platter	150/ person
Panfried Pumpkin Cake	260
Soufle Ball with Mashed Bean & Banana	280/ 4 pcs
Chilled Almond Jelly with Fruit Cocktail	118
Chilled Grass Jelly with Fruit Cocktail	118
Apple or Banana Fritter	320
Mashed Bean or Date Pancake	320



HEALTHY VEGGIES SET

胡麻醬蘋果生菜

Fresh Apple & Lettuce with Sesame Sauce

上素南瓜羹

Mashed Pumpkin with Assorted Vegetables Soup

炸烹豆乾絲

Deep Fried Shredded Dry Beancurd with Chili

叉子燒餅

Crispy Sesame Puff

仿膳素螃蟹

Scrambled Egg White with Golden Mushroom

蠔皇素鮑片

Braised Vegetarian Abalone with Oyster Sauce

麻婆茄子

Braised Eggplant in Pungent Sauce

Poached Zucchini with Golden Mushroom & Black Fungus

海苔鳳梨炒飯

Fried Rice with Seaweeds & Pineapple

甜品：

Dessert：

合時鮮果拼盤

Fresh Fruit Platter

P 10,000

(Per Table) For 12 Persons

Plus 10% Service Charge

錦繡三拼

Cold Cut Combination (3 Assortments)

雞茸粟米豆腐羹

Sweet Corn with Chicken and Beancurd Soup

戈壁風沙雞

Deep~fried Crispy Chicken with Dried Garlic

蒜茸蒸魚片

Steamed Fish Fillet with Minced Garlic

咕嚕肉

Sweet & Sour Pork

蠔皇牛肉

Sliced Beef in Oyster Sauce with Vegetables

干燒伊麵

Braised E-Fu Noodles with Mushroom

揚州炒飯

Fried Rice Yeung Chow Style

甜品：

Dessert:

冰淇淋

Ice Cream

P 10,300

(Per Table) For 12 Persons

Plus 10% Service Charge

京城四式拼
Four kinds of Appetizer

蘿蔔絲鮮魚湯
Fish with Shredded Raddish & Ham Soup

北京填鴨
Peking Duck

浙江高郵黃金蝦球
Golden Prawns with Salted Egg

仿膳賽螃蟹
Scrambled Egg White with Minced Fish & Dried Scallop

炸烹牛肉絲配叉子燒餅
Deep Fried Shredded Beef with Sesame Puff

北菇扒時蔬
Stewed Seasonal Vegetable with Black Mushroom

揚州炒飯
Fried Rice Yeung Chow Style

生煎鍋貼
Fried Pork Dumplings

甜品：
Dessert：

椰汁奶凍
Coconut Custard

P 15,200

(Per Table) For 12 Persons

Plus 10% Service Charge

京城四式拼
Four kinds of Appetizer

翡翠龍鳳羹
Seafood Potage

北京填鴨
Peking Duck

千歲明蝦
Deep Fried Peppercorn Prawns

松鼠石斑
Fried Boneless Lapu Lapu with Fruity Sauce

二崧筍果仁
Crispy Vegetable, Conpoy with Bamboo-shoot & Nuts

炭燒半熟牛肉沙律
Seared Australian Beef Fillet in Lettuce Bed

北京炒飯
Peking Garden Fried Rice

灌湯小龍飽
Steamed Supreme Soup & Pork Dumpling

甜品：
Dessert：

香芒西米露
Chilled Mango Shake with Sago

P 17,300

(Per Table) For 12 Persons

Plus 10% Service Charge

京城四式拼
Four kinds of Appetizer

金菇魚唇翅
Shark's Fin with Fish Lip & Golden Mushroom Soup

北京填鴨
Peking Duck

炸西杏片蝦排
Deep-fried Almond Prawns

福祿玉帶
Sauteed Fresh Scallops with Vegetables

油浸石斑
Oil-simmered Lapu Lapu

千歲肉蟹
Deep Fried Peppercorn Crabs

海鮮脆麵
Crispy Noodles with Seafoods

灌湯小龍飽
Steamed Supreme Soup & Pork Dumpling

甜品：
Dessert：

薑汁豆腐花
Beancurd Custard with Ginger Syrup

P 26,700

(Per Table) For 12 Persons

Plus 10% Service Charge

京城四式拼
Four kinds of Appetizer

砂鍋雲吞雞
Chicken & Meat Dumpling Soup in Casserole

北京填鴨
Peking Duck

宮爆明蝦
Prawns with Sweet & Spicy Sauce

清蒸石斑
Steamed Lapu Lapu Peking Style

蝦子蔥燒海參
Braised Sea Cucumber with Spring Onion & Shrimp~roe

浙江高郵黃金肉蟹
Golden Crabs with Salted Egg

砂鍋瑤柱鮮雜菌拌飯
Fried Rice wth Dried Scallop & Mixed Fresh Mushroom in Casserole

花素香煎鍋貼
Pan-fried Minced Vegetable Dumplings

甜品：
Dessert：

什果杏仁豆腐
Chilled Almond Jelly with Fruit Cocktail

P 21,200

(Per Table) For 12 Persons

Plus 10% Service Charge

京城四式拼
Four kinds of Appetizer

紅燒雞絲翅
Shark's Fin Soup with Shredded Chicken

北京填鴨
Peking Duck

香草鮮汁蝦
Prawns with Mayonaise & Pesto Sauce

豆酥石斑
Steamed Lapu Lapu with Deep Fried Minced Bean (Fillet)

巴蜀燒半熟牛肉
Seared Australian Beef Fillet "Sichuan Style"

浙江高郵黃金肉蟹
Golden Crabs with Salted Egg

砂鍋鮑汁海鮮拌飯
Seafood Rice with Abalone Sauce in Casserole

灌湯小龍飽
Steamed Supreme Soup & Pork Dumpling

甜品：
Dessert：

香芒西米露
Chilled Mango Shake with Sago

P 24,900

(Per Table) For 12 Persons

Plus 10% Service Charge

京城四式拼
Four kinds of Appetizer

瑤柱芙蓉雞絲翅
Shark's Fin Soup with Dried Scallop, Eggwhite & Shredded Chicken

北京填鴨
Peking Duck

炸芋絲蝦排
Deep-fried Taro Prawns

麒麟竹筍鮑脯
Sliced Abalone with Bamboo-pith & Mushroom

鮮芒果石斑
Deep Fried Whole Lapu Lapu with Fresh Mango

辣酒焗蟹
Drunken Crabs with Spicy Sauce

海鮮干炆伊麵
Braised E-Fu Noodles with Seafoods

灌湯小龍飽
Steamed Supreme Soup & Pork Dumpling

甜品：
Dessert：

蛋白杏仁茶
Hot Sweetened Almond Puree

P 29,400

(Per Table) For 12 Persons

Plus 10% Service Charge

京城四式拼
Four kinds of Appetizer

紅繞蟹肉翅
Shark's Fin Soup with Crabmeat

北京填鴨
Peking Duck

黑松露醬爆玉帶
Sauteed Fresh Scallops with Black Truffle

紅燒海參鮑片
Braised Sliced Abalone with Sea Cucumber

松鼠石斑
Fried Boneless Lapu Lapu with Fruity Sauce

紅鱒荷香海鮮飯
Lotus Seafood Rice Top with Garlic Crabs

灌湯小龍飽
Steamed Supreme Soup & Pork Dumpling

甜品：
Dessert：

紫米椰露
Purple Rice with Sago & Sweet Corn in Coconut Milk

P 32,700

(Per Table) For 12 Persons

Plus 10% Service Charge

京城四式拼
Four kinds of Appetizer

砂鍋雞燉翅
Double-boiled Shark's Fin & Chicken Soup

北京填鴨
Peking Duck

金絲龍皇盞
Golden Prawns Ball with Special Sauce Wrap in Lettuce

蠔皇原隻小鮮鮑
Braised Whole Baby Abalone with Seacucumber & Mushroom

蒜茸蒸石斑
Steamed Lapu-Lapu with Minced Garlic (Fillet)

浙江高郵黃金肉蟹
Golden Crabs with Salted Egg

瑤柱蛋白炒飯
Fried Rice with Dried Scallops & Eggwhite

灌湯小龍飽
Steamed Supreme Soup & Pork Dumpling

甜品：
Dessert：

合時鮮果拼盤
Fresh Fruit Platter

P 42,500

(Per Table) For 12 Persons

Plus 10% Service Charge