



GOLDEN
PEONY
chinese cuisine

单点
A LA CARTE

—— 烧味 ——
BARBECUED SPECIALITIES



烧腩仔肉
Barbecued Pork Belly
\$22



传统摩摩皮北京鸭
Roasted Peking Duck
Homemade Pancakes , Beancurd Skin, Cucumber, Spring Onion
\$88 (Whole)



十全大补烧鸭
Herbal Roasted Duck
\$42 (Half) \$82 (Whole)



避风塘杏片烧鸡
'Bi Feng Tang' Crispy Chicken
Spiced Almond Flakes
\$34 (Half) \$60 (Whole)

葱油安心鸡
Village Chicken
Crispy Shallot
\$34 (Half) \$60 (Whole)

烧味和冷式拼盘
Barbecued Cold Cut Platter
\$32 - 3 Varieties \$42 - 4 Varieties

—— 选择 ——
SELECTION

泰式鲍鱼仔
Thai Chili Sauce Baby Abalone

烧腩仔肉
Barbecued Pork Belly

醋香黄瓜海蜇
Jelly Fish, Cucumber

蜜汁叉烧
Barbecued Honey-Glazed Pork

葱油安心鸡
Village Chicken, Crispy Shallot

麻辣口水鸡
Chicken, Chili Oil



Signature



Seafood



Contain Pork



Nuts



Vegetarian

All produce are prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please approach the Restaurant's Team Members.

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汤羹

SOUP

椰盅炖鲍鱼佛跳墙

Mini Buddha Jumps Over the Wall
Abalone, Sea Cucumber, Fish Maw, Conpoy,
Chinese Mushroom in Young Coconut
\$98 per person

金瓜盅螺头炖竹笙干贝鲍鱼仔

Double-boiled Baby Abalone
Sea Whelk, Conpoy, Bamboo Pith in Mini Golden Pumpkin
\$38 per person

鱼骨浓汤炖鸳鸯龙虾虾球

Double-boiled Lobster and Prawn
Superior Fish Bone Broth
\$32 per person

孢子螺头樱花鸡汤

Double-boiled Kami Sakura Chicken
Sea Whelk, Cordyceps Militaris
\$22 per person

淮山松茸菌炖排骨

Double-boiled Pork Rib
Chinese Yam, Agaricus Blazei
\$22 per person

椰皇竹笙杞子野菌素汤

Double-boiled Bamboo Pith
Wolfberries, Morel Mushrooms in Young Coconut
\$22 per person

 Signature  Seafood  Contain Pork  Nuts  Vegetarian

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—— 鲍鱼海味 ——

ABALONE



串烧南非五头鲍鱼佛跳墙配鲜螺头炖竹笙鸡汤

Mini Buddha Jumps Over the Wall

Braised Five-Head Premium South African Abalone, Sea Cucumber, Fish Maw, Whole Conpoy and Chinese Mushroom in Rich Brown Sauce, served with Double-boiled Chicken Soup with Sea Whelk and Bamboo Pith
\$108 per person

蚝皇扒二头鲍鱼🍷

Two-Head Premium Abalone

Oyster Sauce, Seasonal Vegetable
\$78 per person

黑松露扣南非五头鲍鱼🍷

Five-Head Premium South African Abalone

Black Truffle, Seasonal Vegetable
\$68 per person

红烧八头鲍鱼豆腐袋伴冬菇奶白菜🍷

Eight-Head Abalone

Beancurd stuffed with Prawn Paste, Chinese Mushroom
Baby Cabbage
\$32 per person

西施汁海蜇花冻鲍鱼

Baby Abalone

Sea Jelly with Spicy Lime Sauce
\$26 per person



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游水海鲜

LIVE SEAFOOD

红斑

Red Grouper

本地龙虾

Spiny Lobster

东星斑

Star Grouper

生虾

Live Prawn

笋壳

Marble Goby 'Soon Hock'

MARKET PRICE – PER 100G

推介煮法

RECOMMENDED PREPARATION METHOD

港式蒸

Steamed in Superior Soy Sauce, 'Hong Kong' Style

潮州蒸

Steamed with Preserved Vegetable, Tomato, Plum, Beancurd, 'Teochew' Style

金银黑蒜蒸

Steamed with Trio of Garlic

湘式剁椒蒸

Steamed with Chopped Chili

青姜茸蒸

Steamed with Ginger Purée



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—— 海鲜小炒 ——

SEAFOOD

鸡油花雕青肉蟹钳

Crab Claw

Stuffed with Prawn Paste, wrapped with Beancurd Skin

Steamed with Egg White, Chinese Wine Broth

\$30 per person



湘式剁椒蒸鲈鱼

Sea Perch

Steamed with Preserved Capsicum Chili

\$22 per person

红酒鲈鱼

Sea Perch

Baked with Red Wine Sauce

\$22 per person



甘香大花虾

King Prawn

Baked with Spiced Homemade Sauce

\$20 per person

鱼子鲜果芥末虾球

Golden Prawns

Coated with Wasabi Mayonnaise, Fresh Fruits, Tobiko

\$36

八宝酱粉丝生虾煲

Fresh Prawn

Glass Noodle with Eight Treasure Sauce in Claypot

\$38

蒜子火腩鱼片煲

Sea Perch Fillet

Garlic, Barbequed Pork Belly in Claypot

\$38

海鲜豆腐煲

Homemade Beancurd

Scallop, Prawn, Sliced Sea Perch in Claypot

\$36



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家禽与肉

POULTRY AND MEAT

XO 酱蒙古黑豚肉扒

Kurobuta Pork

Wrapped with Bacon and Signature Homemade XO Sauce

\$22 per person

香烤无锡龙骨

Loin Prime Rib

Fermented Red Beancurd, Bay Leaf, Red Kojic Sauce

\$22 per person



法式黑椒牛仔粒

Angus Tenderloin Cubes

Sautéed with Black Pepper Sauce, Bell Pepper, Onion

\$38

果醋香芒咕嚕肉

Sweet and Sour Pork

Fresh Mango, Bell Pepper, Onion

\$30

鲜菇蒜子火腩煲

Barbecued Pork Belly

Braised with Mushroom, Garlic in Claypot

\$28

台式三杯鸡

Taiwanese Three-Cup Wine Chicken

Bell Pepper, Onion, Basil Leave

\$32



四川辣子鸡

'Szechuan' Style Chicken

Szechuan Peppercorn, Dried Chili Pepper

\$28



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豆腐时菜

VEGETABLES

 香港芥兰炒带子鲜菇 
Hong Kong 'Kai Lan'
Scallop, Fresh Mushroom
\$36

 渔香茄子煲 
Eggplant
Minced Pork, Salted Fish, Chili Broad Bean Paste in Claypot
\$30

乐古麻婆豆腐 
Mapo Beancurd
Plant Based Meat, Minced Mushroom, 'Sze Chuan' Peppercorn
\$28

米汤羊肚菌鲜竹灼菠菜苗
Baby Spinach
Morel Mushroom, Beancurd Stick in Rice Broth
\$28

虾米蒜香四季豆苗 
French Bean
Dried Shrimp, Minced Mushroom, Garlic
\$26

杞子鸡脾菇腐客豆腐伴时蔬
Homemade Beancurd
Wolfberries, Wild Mushroom with Seasonal Vegetable
\$30

田园三丝青龙菜
Royal Chives
Bean Sprouts, 'You Tiao'
\$26

 南乳罗汉斋 
'Luo Han' Vegetable
Fermented Bean Sauce in Claypot
\$28

红烧玉环翡翠狮子头 
Plant Based Lion Head Ball
Winter Melon Ring
\$18 per person

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—— 饭和面 ——
RICE AND NOODLE

鸡油花雕开边波士顿龙虾面线 

Vermicelli 'Mian Xian' Noodle

Half Boston Lobster, Steamed with Egg White, Chinese Wine Broth

\$42 per person

姜葱开边波士顿龙虾焖面卜 

'Mee Pok' Noodle

Half Boston Lobster, Signature Ginger, Scallion

\$42 per person

 姜葱滑蛋开边龙虾脆面球 

Crispy Egg Noodle

Half Lobster, Signature Ginger, Scallion, Egg Gravy

\$42 per person

姜葱滑蛋大头虾脆面球 

Crispy Egg Noodle

River Prawn, Signature Ginger, Scallion, Egg Gravy

\$24 per person

红麴百合杞子五谷米饭 

Red Kojic Multigrain Rice

Lily Bulb, Wolfberry

\$12 per person

 鱼子鲜蟹肉干贝炒饭  

Fragrant Fried Rice

Crab Meat, Conpoy, Tobiko

\$32

招牌腊味砂煲饭  

Signature's Claypot Rice

Chinese Sausage, Liver Sausage, Wax Duck, Wax Meat,
Seasonal Vegetable




\$50

虾球带子干炒面线 

Vermicelli 'Mian Xian' Noodle

Prawn, Scallop

\$30

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甜品
DESSERT

 冰花炖官燕
Imperial Bird's Nest
Double-boiled Rock Sugar, Red Dates
\$78 per person

红莲炖雪蛤
Double-boiled Hasma
Red Dates, Lotus Seed, Rock Sugar
\$18 per person

 鳄梨果露香草雪糕
Chilled Cream of Avocado
Basil Seed, Vanilla Ice Cream
\$9.80 per person

 杨枝甘露香芒布丁
Chilled Mango Pudding
Mango Purée, Sago, Pomelo
\$9.80 per person

杏仁茶汤圆
Double-boiled Almond Cream
'Tang Yuan'
\$8.80 per person

秘制龟苓膏
Homemade Herbal Jelly
\$8.80 per person

蔓越莓菠萝蜜香茅冻
Chilled Lemongrass Jelly
Jackfruit, Cranberry
\$7.80 per person

黑芝麻窝饼
Pancake with Black Sesame Paste
Coated with White Sesame
\$16

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