



GOLDEN  
PEONY  
*chinese cuisine*



套餐  
SET MENU

翡翠套餐  
VEGETARIAN SET MENU

\$78++ PER PERSON

脆皮黄金泡泡乐古  
特色素北京鸭卷  
龙须野菌卷

Trio Platter

- Crispy 'Pao-Pao' with Plant Based Meat
- Vegetarian Peking Duck  
Crispy Beancurd Skin Roll, Dried Pineapple, Homemade Pancake
- Crispy Filo Mushroom Roll

椰皇竹笙杞子野菌素汤

Double-boiled Vegetarian Clear Soup

Bamboo Pith, Wolfberries, Morel Mushrooms in Young Coconut

姜茸蒸素鱼

Vegetarian Fish

Steamed with Ginger Purée

红烧玉环翡翠狮子头

Plant Based Lion Head Ball

Winter Melon Ring

荷叶糯米鸡

Glutinous Rice

Steamed, wrapped in Lotus Leaf

雪梨桃胶蟠桃

Chilled Peach Jelly

Snow Pear, Peach Resin



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.

All prices quoted are subject to 10% service charge and prevailing government taxes

## 紫晶套餐

### AMETHYST SET MENU

\$88++ PER PERSON

#### 十全大补烧鸭两味拼黑椒天鹅芋盒

Trio Platter

- Herbal Roasted Duck Homemade Pancake, , Dried Pineapple, Crispy Beancurd Skin
- Sliced Herbal Roasted Duck
- Swan Pastry filled with Chili Crab Meat, Black Pepper Sauce

#### 金盅瑶柱竹笙炖天使虾汤

New Caledonia 'Obsiblu' Prawn Soup

Double-boiled with Bamboo Pith and Conpoy in Mini Golden Pumpkin

#### 日式鲈鱼

Sea Perch

Baked with Teriyaki Sauce

#### 香烤无锡骨

Loin Prime Rib

Fermented Red Beancurd, Bay Leaf

Red Kojic Sauce

#### 鸡油花雕蟹钳面线

Vermicelli 'Mian Xian' Noodle

Crab Claw stuffed with Prawn Paste, wrapped with Beancurd Skin

Steamed with Egg White, Chinese Wine Broth

#### 鳄梨果露香草雪糕

Chilled Cream of Avocado

Vanilla Ice Cream



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—— 红宝石套餐 ——  
RUBY SET MENU

\$128++ PER PERSON

凉拌冻龙虾伴胡麻酱冰菜  
Chilled Spiny Lobster  
Tobiko, 'Ice Plant', Sesame Dressing

椰皇螺头花胶玫瑰燕窝汤  
Blooming Bird's Nest Soup  
Double-boiled with Fish Maw, Sea Whelk in Young Coconut

XO酱蒙古黑豚肉扒  
Kurobuta Pork  
Wrapped with Bacon  
Signature Homemade XO Sauce

豉汁蒸翡翠鲈鱼  
Jade Perch  
Steamed with Black Bean Sauce

黑松露五头南非鲍鱼捞饭  
Fragrant Fried Rice  
Topped with 5 Head South Africa Abalone, Black Truffle

天鹅金薯酥拼雪梨雪耳炖桃胶  
Dessert Combination  
Swan Pastry filled with Sweet Potato  
Double-boiled Peach Resin, Snow Pear and Fungus

 Signature  Seafood  Contain Pork  Nuts  Vegetarian

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珍珠套餐  
PEARL SET MENU

\$988++ PER TABLE OF 10 PERSONS

传统摩摩皮北京鸭

Roasted Peking Duck

Homemade Pancake, Beancurd Skin, Cucumber, Spring Onion

椰皇螺头炖竹笙干贝鲍鱼仔汤

Baby Abalone Soup

Double-boiled with Sea Whelk, Conpoy, Bamboo Pith  
in Young Coconut

姜茸蒸大笋壳

Marble Goby

Steamed with Ginger Purée

中式炒牛柳粒

Oriental Angus Tenderloin Cubes

Wok-fried with Oriental Scallion Sauce

海参扒冬菇腐客豆腐伴奶白菜

Sea Cucumber

Homemade Beancurd, Chinese Mushroom, Baby Cabbage Vegetable

东坡肉脆面球

Crispy Egg Noodle

'Dong Po' Pork Belly

蔓越莓菠萝蜜香茅冻

Chilled Lemongrass Jelly

Jackfruit, Cranberry



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## 钻石套餐

### DIAMOND SET MENU

\$1488++ PER TABLE OF 10 PERSONS

#### 十全大补烧鸭三味

Trio Herbal Roasted Duck Combination

- Crispy Beancurd Skin, Dried Pineapple, Homemade Pancake
- Crispy 'Pao-Pao' with minced Meat
- Sliced Herbal Roasted Duck Meat

#### 椰皇炖鲍鱼佛跳墙

Mini Buddha Jump Over The Wall

Double-boiled Abalone, Sea Cucumber, Fish Maw, Conpoy  
Chinese Mushroom in Whole Young Coconut

#### 红酒鲈鱼

Sea Perch

Baked with Red Wine Sauce

#### 杞子鸡脾菇腐客豆腐伴时蔬

Homemade Beancurd

Wild Mushroom, Wolfberries, Seasonal Vegetable

#### 特级纽西兰烧烤羊架

Lamb Rack

Barbecued with Cumin Powder

#### 姜葱开边龙伴中华拉面

Zhong Hua La Mian

Half Lobster, Signature Ginger, Scallion

#### 黑芝麻窝饼

Pancake with Black Sesame Paste

Coated with White Sesame

#### 冰花炖官燕

Superior Bird's Nest

Double-boiled with Rock Sugar, Red Date



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