



GOLDEN
PEONY
chinese cuisine

点心
DIM SUM

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| 川汁龙虾饺
Steamed Maine Lobster Dumpling with 'Szechuan' Spicy Sauce | \$ 5.00 – per person |
|  蟹肉带子豆腐袋
Steamed Beancurd filled with Black Tiger Prawn Mousse topped with Scallop and Crab Meat Sauce | \$ 5.00 – per person |
|  金箔鲍鱼烧卖
Steamed Abalone Dumpling (Siew Mai) topped with Gold Flakes | \$ 5.80 – per person |
| 法国带子芦笋饺
Steamed Dumpling filled with New Bedford Scallop, Asparagus and Shrimp | \$ 7.20 |
| 虾饺皇
Steamed Black Tiger Prawn Dumpling (Har Gao) | \$ 6.00 |
| 叉烧包
Steamed Barbecued Pork Bun | \$ 5.20 |
| 陈皮鲛鱼饺
Steamed Dace Fish Ball with Tangerine Peel topped with Preserved Clam Sauce | \$ 6.00 |
|  紫薯水晶饺
Steamed Vegetable Dumpling in Japanese Sweet Potatoes | \$ 5.20 |

ONLY FOR LUNCH

 SIGNATURE

 VEGETARIAN

All prices quoted are subject to 10% service charge and prevailing GST.



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脆口X.O酱莲藕饼 Steamed Lotus Root filled with Prawn topped with Crispy X.O Sauce	\$ 6.00
烧汁明虾角 Deep-fried Black Tiger Prawn Dumpling with Japanese Barbecue Sauce	\$ 5.20
鲜芒果鲈鱼龙须卷 Deep-fried Filo Pastry filled with Sea Perch and Fresh Mango	\$ 6.20
紫菜鲜虾腐皮卷 Deep-fried Beancurd Skin Shrimp Roll	\$ 6.00
上海春卷 Deep-fried Spring Roll filled with Shredded Salt Baked Chicken, Carrot, Yam and Celery	\$ 6.00
瑶柱鸡仔包 Pan-fried Mini Chicken Bun with Conpoy	\$ 5.20
X.O酱腊味炒萝卜糕 Stir-fried Carrot Cake with Chinese Sausage and XO Sauce	\$ 8.80
东坡肉皮蛋酥 Century Egg Pastry with 'Dong Po' Pork	\$ 5.20

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