



GOLDEN
PEONY
chinese cuisine

琥珀午时套餐 AMBER SET LUNCH MENU

\$48++ PER PERSON

精美点心
Deluxe Dim Sum

X.O. 酱萝卜糕
Stir-fried Carrot Cake with Chinese Sausage and X.O. Sauce

上海春卷
Deep-fried Spring Roll filled with Shredded Salt Baked Chicken,
Carrot, Yam and Celery

鲍鱼烧卖
Steamed Abalone 'Siew Mai'

紫薯水晶饺
Steamed Vegetarian Dumpling in Japanese Sweet Potato Wrap

老火炖汤
Soup of the Day

香芒咕嚕肉
Sweet and Sour Pork with Fresh Mango

雪菜鸭丝焖水晶粉
Stewed Crystal Noodles with Duck Meat and Preserved Vegetable

荔枝芦荟冻
Chilled Lemongrass Jelly with Aloe Vera and Lychee



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玛瑙套餐

ONYX SET MENU

\$68++ PER PERSON

特色伦敦鸭

Roast 'London' Duck with Parma Ham Pineapple and Crispy Beancurd Skin roll in Homemade Pancake

黑蒜虫草花竹笙樱花鸡汤

Double-boiled Kami Sakura Chicken Soup with Black Garlic, Cordyceps Flower and Bamboo Pith

X.O. 酱花枝片带子青龙菜

Sautéed Scallop and Cuttlefish with X.O. Chili, served with Royal Chives

东坡肉伴炸馒头

Braised 'Dong Bo' Pork Belly, served with Crispy Bun

冰冻桔子汁

Calamansi Juice

姜葱大花虾焖伊面

Stewed Ee-Fu Noodles with King Prawns, Ginger and Spring Onion

黑糯米雪糕

Chilled Black Glutinous Rice Purée with Ice Cream



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紫晶套餐

AMETHYST SET MENU

\$88++ PER PERSON

南京盐水安心鸡味
'Nanjing' Salted Village Chicken

竹筒螺头炖竹笙柱脯鲍鱼仔汤
Double-boiled Baby Abalone Soup with Sea Whelk, Conpoy and Bamboo Pith
in Bamboo Cup

特色酱焗鲈鱼
Baked Sea Perch with Chef Homemade Sauce

香橙冰花一支骨
Baked Spare Rib with Orange Honey Sauce

冰冻桔子汁
Calamansi Juice

法国带子五谷米百合炒饭
Fragrant Fried Multigrain Rice topped with Pan-seared New Bedford Scallop

杨枝甘露布丁
Chilled Mango Pudding with Mango Purée, Sago and Pameló



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红宝石套餐

RUBY SET MENU

\$118++ PER PERSON

百香果汁法国带子海蜇花

Pan-seared New Bedford Scallops Jelly Fish, Passion Fruit and Chili sauce,
Local Edible Flowers

竹筒干贝竹笙加拿大天使虾炖汤

Double-boiled New Caledonia 'Obsiblu' Prawn with Bamboo Pith
and Conpoy in Bamboo Cup

青姜茸蒸豆根鲈鱼

Steamed Sea Perch with Ginger Purée and Beancurd Stick

京葱蒜子和丰牛骨伴鸡脾菇

Stewed Wagyu Short Rib with Garlic, Spring Onion and Wild Mushroom

冰冻桔子汁

Calamansi Juice

黑松露五头鲍鱼焖伊面

Stewed Ee-fu Noodles with 5-Head Abalone and Black Truffle

天鹅金薯酥拼雪梨雪耳炖桃胶

Swan Pastry filled with Sweet Potato
Double-boiled Peach Resin with Snow Pear and Fungus



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珍珠套餐

PEARL SET MENU

\$988++ PER TABLE OF 10 PERSONS

招牌伦敦鸭

Signature Roast 'London' Duck

竹筒炖鲍鱼仔汤

Double-boiled Abalone Soup in Bamboo Cup

蒜香菜脯豆根蒸笋壳扒

Steamed 'Soon Hock' with Dried Beancurd Stick, Garlic and Preserved Turnip
served with Seasonal Vegetables

避风塘杏片风沙鸡

'Bi Feng Tang' Crispy Chicken topped with Spiced Almond Flakes

杞子竹笙酿金菇扒奶白菜

Braised Chinese Cabbage with Golden Mushroom filled with Bamboo Pith

豉汁大花虾焖伊面

Stewed Ee-Fu Noodles with King Prawn and Black Bean Sauce

黑糯米雪糕

Chilled Black Glutinous Rice Purée Ice Cream



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钻石套餐

DIAMOND SET MENU

\$1388++ PER TABLE OF 10 PERSONS

鸿运片皮全体烧猪

Barbecued Whole Suckling Pig served with Chinese Pancake and Condiments

椰皇炖鲍鱼佛跳墙

Mini Buddha Jump Over The Wall

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

香煎和牛粒伴芦笋

Pan-fried Wagyu Beef Cubes, served with Asparagus

杞子鸡脾菇腐客豆腐伴时蔬

Braised Homemade Beancurd with Wild Mushroom and Wolfberries
served with Seasonal Vegetables

红酒焗鲈鱼

Baked Sea Perch with Red Wine Sauce

松子乳猪松生菜杯

Stir-fried Suckling Pig Meat with Pine Nuts,
served in Lettuce Cup

姜葱滑蛋开边龙虾河粉

Rice Noodles with Stewed Half Maine Lobster, Ginger,
Spring Onion and Egg Gravy

冰花炖官燕

Double-boiled Superior Bird's Nest with Rock Sugar



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翡翠套餐

JADE SET MENU

\$68++ PER PERSON

紫薯水晶饺拼天鹅素芋盒

Steamed Vegetarian Dumpling in Japanese Sweet Potato Wrap
Swan Pastry filled with Mushroom

椰皇如意佛汤

Double-boiled Vegetarian Soup in Whole Young Coconut

青咖喱自制素鱼

Homemade Vegetarian Fish with Green Curry

杞子竹笙酿金菇扒奶白菜

Braised Chinese Cabbage with Golden Mushrooms filled with Bamboo Pith

冰冻桔子汁

Calamansi Juice

青龙菜三丝干炒面线

Wok-fried 'Mian Xian' Noodles with Royal Chives

荔枝芦荟冻

Chilled Lemongrass Jelly with Aloe Vera and Lychee