



PEACH BLOSSOMS

鸛桃軒





A NEW FORCE CREATING NEW CHINESE FINE DINING ICONS

Executive Chinese Chef Edward Chong of Peach Blossoms at PARKROYAL COLLECTION Marina Bay, Singapore, builds on his extraordinary experiences to create the new icons of modern Chinese cuisine.

One who honed his craft under some of Singapore's pioneers in contemporary Chinese cuisine, Edward Chong comes to his own at Peach Blossoms, as Executive Chinese Chef to this Chinese fine dining institution housed within PARKROYAL COLLECTION Marina Bay, Singapore.

Building upon the influences of his mentors, and through tirelessly expanding his horizons, he developed a personal style that is authentically Chinese, yet distinctly modern in spirit. A fierce emphasis on quality — with equal attention paid to premium and everyday ingredients, meets technical sophistication and a cosmopolitan, progressive mix of influences to recreate unique signatures, such as a whimsical reinterpretation of a spring roll, presented as a visually captivating Deep-fried Cigar Roll filled with Black Truffle, Foie Gras, Crab and Prawn Meat. A tender Applewood-smoked Ibérico Pork Char Siew is given a delicate crust of torched sugar: a masterstroke that emulates the addicting crisp skin of Cantonese-style roast duck; while a dish of Stewed Mung Bean Noodles with Lobster and Crab Roe Bottarga features crab roe that is painstakingly cured and pressed to resemble a block of bottarga, shaved over the dish at table-side for a rich, umami addition to the comforting flavours.

Chef Chong's passion for his craft has won over critics and guests alike, culminating in wins at the **Asian Masters 2019 (Rising Chef of the Year Award)**, as well as **World Gourmet Awards 2019 and 2022 (Asian Cuisine Chef of the Year Award)**.

鸿桃轩精选
 PEACH BLOSSOMS SPECIALS

每位 / Per Person

鸿桃轩钟师傅三喜点心（只限午餐） 22.80

晶莹带子饺,珍珠赛螃蟹,粤海龙虾饺

Steamed Dim Sum Artistry (Available Exclusively for Lunch)

Seafood Scallop Dumpling

Crystal Crab Roe, Crab Meat and Egg White Dumpling

Seafood Lobster Dumpling

冰镇陈醋鲍鱼海蜇 26

Chilled Drunken Abalone on Jelly Fish, Aged Vinegar

云南红菇花胶干贝螺头炖鲜鲍鱼 58

Double-boiled Yunnan Russula and Fish Maw with Sea Whelk, Abalone and Dried Scallop

西班牙红虾天使面 28

Angel Hair with Carabineros Prawn

法国夏朗德蜜瓜天山雪莲桃胶 48

Chilled Peach Resin and Snow Lotus

served on a Philibon French Charentais Melon

每份 / Per Order

苹果木烟熏伊比利亚叉烧 38

Applewood Smoked Jamón Ibérico Pork Char Siew

蒜片龙眼爆黑椒和牛粒 58

Stir-fried Wagyu Beef Cubes in Black Pepper Sauce

served with Crispy Garlic and Longan

陈醋蟹粉带子豆腐 38

Stewed Crab Meat and Scallop Beancurd with Vinegar

京式赛螃蟹海鲜焖米粉 38

Braised Rice Vermicelli with Diced Assorted Seafood in Egg White Sauce

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

黑松露雪蟹鹅肝雪茄卷



DEEP-FRIED 'CIGAR' ROLL FILLED WITH SNOW CRAB,
FOIE GRAS, BLACK TRUFFLE AND PRAWN MOUSSE

苹果木烟熏伊比利亚叉烧



APPLEWOOD SMOKED
JAMÓN IBÉRICO PORK CHAR SIEW

前菜篇

APPETISERS

* 准备时间需20分钟 Requires 20 minutes for preparation

	每位 / Per Person
鸿桃四喜* Four Combination Platter*	48
豚肉黑蒜子 Black Garlic with Minced Kurobuta Pork	
鱼子酱松露带子茶碗蒸 Wok-Fried Fresh Scallop on Steamed Organic Egg	
金杯鹅肝片皮鸭 Sliced Pecking Duck and Foie Gras served in Golden Cup	
甜虾海蜇头珍珠醋 Sweet Prawn and Jelly Fish with Vinegar Pearls	
	每位 / Per Person
黑松露雪蟹鹅肝雪茄卷* Deep-fried ‘Cigar’ Roll filled with Snow Crab, Foie Gras, Black Truffle and Prawn Mousse*	26
冰镇陈醋鲍鱼海蜇 Chilled Drunken Abalone on Jelly Fish, Aged Vinegar	26
	每份 / Per Order
顺德白饭鱼 ‘Shun De’ Crispy Whitebait	18
避风塘炒笋壳片 Crispy Sliced Marble Goby coated with Fragrant Spices, Chilli and Garlic	28

汤 / 羹篇

SOUP

* 准备时间需20分钟 Requires 20 minutes for preparation

	每位 / Per Person
原盅迷你佛跳墙* Mini Buddha Jumps Over the Wall*	88
云南红菇花胶干贝螺头炖鲜鲍鱼 Double-boiled Yunnan Russula and Fish Maw with Sea Whelk, Abalone and Dried Scallop	58
虫草花花胶瑶柱响螺炖童子鸡* Nourishing Fish Maw Soup with Sea Whelk, Dried Scallop, Cordyceps Flower and Spring Chicken*	48
鲜虾顺德鱼云羹 ‘Shun De’ Thick Broth with Dried Scallop and Homemade Shrimp Paste	28
霸王花干贝胶原蛋白鸡汤 Spring Chicken Collagen Soup with Pitaya Flower and Dried Scallop	28
陈醋酸辣海鲜羹 Hot and Sour Seafood Soup	18
蟹肉粟米羹 Organic White Corn Soup with Crab Meat	18

烧味篇

BARBECUE AND ROASTS

* 需提前2天预订 Orders must be placed two days in advance

	一只 / Whole	
乳猪全体* Barbecued Whole Suckling Pig*	398	
	小份 / Small Portion (2-4 Persons)	
烧味双拼 (苹果木烟熏伊比利亚叉烧, 明炉烤鸭) Barbecued Meat Duo Combination Applewood Smoked Jamón ibérico Pork Char Siew, Roasted Duck	48	
苹果木烟熏伊比利亚叉烧 Applewood Smoked Jamón Iberico Pork Char Siew	38	
	半只 / Half	一只 / Whole
北京片皮鸭 Barbecued Peking Duck	48	90
当归熏鸭 Smoked Duck served with ‘Dang Gui’ Sauce	48	90
黄金炸子鸡 Roasted Chicken		58

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

海味篇

ABALONE / DRIED SEAFOOD

* 准备时间需20分钟 Requires 20 minutes for preparation

	每位 / Per Person
塘心十头干鲍花胶*	388
Braised 10-head Dried Abalone and Premium Fish Maw in Superior Sauce*	
红烧三头鲍鱼*	88
Braised 3-head Whole Abalone in Superior Oyster Sauce*	
黄焖石烧鲍罗万有*	88
Braised 10-head Whole Abalone with Fish Maw, Sea Cucumber, Dried Scallop, Flower Mushroom, Prawn and Black Moss in Golden Collagen Broth, served in Hot Stone Bowl*	
鹅掌扣酿刺参*	68
Braised Goose Web and Sea Cucumber, stuffed with Shrimp Paste in Superior Oyster Sauce*	

活 海 鲜 篇

LIVE SEAFOOD

* 需提前2天预订 Orders must be placed two days in advance

时价 / Market Price

活 鱼

Live Fish

- 红斑 Red Grouper
- 笋壳 Marble Goby (Soon Hock)
- 龙虎斑 Hybrid Grouper
- 青衣* Green Wrasse*
- 老鼠斑* Spotted Grouper*
- 东星斑* Pacific Grouper*
- 水果鱼* Patin*

煮 法 Cooking Styles:

- 姜茸火腿蒸 Steamed with Minced Ginger, Scallion and Jamón Ibérico Ham
- 港式蒸 Steamed with Superior Light Soya Sauce, “Hong Kong” Style
- 潮州蒸 Steamed with Preserved Salted Vegetables and Plum, “Teochew” Style
- 油浸 Deep-fried and served with Superior Light Soya Sauce

龙 虾

Lobster

煮 法 Cooking Styles:

- 上汤炆 Baked with Superior Broth
- 十年古越龙山花雕鸡油蛋白蒸 Steamed with Egg White in 10-year ‘Gu Yue Long Shan’ Rice Wine
- 姜葱白胡椒 Stir-fried with White Pepper, Ginger and Scallion

活海鲜篇
LIVE SEAFOOD

* 需提前2天预订 Orders must be placed two days in advance

时价 / Market Price

生虾
Live Prawn (Minimum Order 300g)

煮法 Cooking Styles:

药材醉翁 Poached with Chinese Wine and Herbs

XO蒜香蒸 Steamed with Garlic and XO Chilli

金银蒜蒸 Steamed with Fragrant and Raw Minced Garlic

螃蟹
Crab

煮法 Cooking Styles:

流沙黄金 Coated with Salted Egg Yolk

白胡椒 Stir-fried with White Pepper

黑胡椒 Stir-fried with Signature Black Pepper

狮城辣椒 Stir-fried with Signature Chilli Sauce

澳洲龙虾*
Australian Lobster*

象拔蚌*
Geoduck Clam*

煮法 Cooking Styles:

刺身 / 堂灼 Sashimi / Poached with Superior Broth

XO酱炒 Stir-fried with XO Chilli Sauce

葱香油泡 Wok-fried with Scallion Oil

脆鳞笋壳配芸香酱



CRISPY SCALES FILLET OF MARBLE GOBY
IN SPICY PINEAPPLE GRAVY

陈醋蟹粉带子豆腐



STEWED CRAB MEAT AND SCALLOP
BEANCURD WITH VINEGAR

海鲜篇

SEAFOOD

	小份 / Small Portion (2-4 Persons)
油泡带子芦笋百合 Stir-fried Scallops with Asparagus and Lily Bubs	48
白胡椒炒双鲜 Stir-fried Prawns and Scallops with white pepper	48
黄酒当归煮红斑球 Poached Fillet of Red Grouper with Chinese Yellow Rice Wine	48
香芒柚子虾球 Deep-fried Prawns coated with Mango and Yuzu Sauce	30
	每位 / Per Person
脆鳞笋壳配芸香酱 Crispy Scales Fillet of Marble Goby in Spicy Pineapple Gravy	48

家禽篇

BEEF / PORK / POULTRY

* 准备时间需20分钟 Requires 20 minutes for preparation

	小份 / Small Portion (2-4 Persons)
蒜片龙眼爆黑椒和牛粒 Stir-fried Wagyu Beef Cubes in Black Pepper Sauce, served with Crispy Garlic and Longan	58
炸蒜片灼肥牛片 Poached Sliced Marbling Beef with Fried Sliced Garlic	48
姜米珍菌澳洲芦笋炒黑豚肉 Stir-fried Kurobuta Pork Collar with Australian Asparagus and Forest Mushroom in Ginger Sauce	40
荔枝草莓黑豚咕噜肉 Sweet and Sour Kurobuta Pork with Lychees and Strawberries	30
	每位 / Per Person
炭烧A5和牛扒* Charcoal-grilled A5 Japanese Wagyu Beef*	98

煲仔篇
CLAYPOT

* 准备时间需20分钟 Requires 20 minutes for preparation

小份 / Small Portion
(2-4 Persons)

蒜子姜葱白胡椒炒斑球*	58
Stir-fried Fillet of Red Grouper with Diced Garlic, Ginger Scallions and White Pepper*	
和牛牛颊肉萝卜煲*	58
Braised Wagyu Beef Cheek with Radish*	
粉丝活虾煲*	48
Live Prawns with Glass Noodles*	
黄酒鲜淮山云耳鸡煲*	38
Braised Chicken with Chinese Yellow Rice Wine, Chinese Yam and Black Fungus*	
豉汁煎酿茄子煲*	28
Deep-fried Eggplant, stuffed with Shrimp Paste in Black Bean Sauce*	

豆腐 / 蔬菜篇

SEASONAL VEGETABLES / BEANCURD

	小份/ Small Portion (2-4 Persons)
陈醋蟹粉带子豆腐 Stewed Crab Meat and Scallop Beancurd with Vinegar	38
百合窝笋炒酿莲藕 Stir-fried Celtuce Stems with Fresh Lily Bulbs and Lotus Root stuffed with Minced Shrimp Paste	30
干贝虾滑浸胜瓜 Simmered Homemade Shrimp Paste with Luffa Gourds and Dried Scallop	30
瑶柱金银蛋浸苋菜 Poached Chinese Spinach with Conpoy and Three Types of Eggs in Superior Broth	28
时蔬 芥兰，菜远，芦笋，西兰花，白菜苗，西芹，苋菜，娃娃菜，法边豆 Seasonal Vegetables Kai Lan, Choy Sum, Asparagus, Broccoli, Baby White Cabbage, Celery, Chinese Spinach, Baby Cabbage, Fine Beans	28

十年古越龙山花雕原只肉蟹焖粉皮



STEWED MUNG BEAN NOODLE WITH WHOLE DRUNKEN
CRAB IN 10-YEAR 'GU YUE LONG SHAN' RICE WINE

生拆蟹钳蟹皇扒天津粉皮



FRESH CRAB CLAW WITH BRAISED MUNG
BEAN NOODLE IN CRAB ROE COLLAGEN

饭篇 / 面 / 粉

RICE / NOODLE / VERMICELLI

* 准备时间需20分钟 Requires 20 minutes for preparation

面 / 粉

Noodle / Vermicelli

小份 / Small Portion
(2-4 Persons)

十年古越龙山花雕原只肉蟹焖粉皮*

148

Stewed Mung Bean Noodles with Whole Drunken Crab
in 10-year ‘Gu Yue Long Shan’ Rice Wine*

滑蛋松露肥牛河粉

38

Stir-fried Broad Rice Noodles with Sliced Marbling Beef
in Black Truffle Sauce with Egg White

赛螃蟹白海鲜焖米粉

38

Braised Rice Vermicelli with Diced Assorted Seafood
in Egg White Sauce

每位 / Per Person

生拆蟹钳蟹皇扒天津粉皮

58

Fresh Crab Claw with Braised Mung Bean Noodles
in Crab Roe Collagen

西班牙红虾天使面

28

Angel Hair with Carabineros Prawn

饭篇

Rice

小份 / Small Portion
(2-4 Persons)

黑松露蛋白蟹肉鲍粒炒饭

48

Fried Fragrant Pearl Rice with Snow Crab Meat,
and Diced Abalone with Egg White

昆布干贝海鲜粥

38

Premium Seafood and Conpoy in Kombu Supreme Rice Broth

甜品篇
DESSERT

* 准备时间需20分钟 Requires 20 minutes for preparation

每份 / Per Order
(For 2 Persons)

鸿桃轩四小点*
Peach Blossoms Sweet Delight*
48

迷你雪茄卷
Mini Chocolate Cigar Roll

猪仔红豆糕
Chilled Piggy Red Bean Jelly

牛扎糖
Nougat

熔岩紫薯酥
Deep-fried ‘Lava’ Sweet Purple Potato

每位 / Per Person

椰盅杏汁炖燕窝桃胶*
Double-boiled Bird’s Nest with Peach Resin and Almond Cream,
served in a Coconut*
88

法国夏朗德蜜瓜天山雪莲桃胶
Chilled Peach Resin and Snow Lotus
served on Philibon French Charentais Melon
48

荔枝乌龙雪糕伴津梨菊花冻
Refreshing Chrysanthemum Jelly served with
Lychee Oolong Ice Cream and Nashi Pear
18

杨枝甘露伴椰子雪糕
Chilled Mango Purée served with Coconut Kaffir Lime
16

火龙果红芭乐西米露
Pink Guava with Sago and Coconut Kaffir Lime
served on a Dragon Fruit
16

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

点心
DIM SUM

* 只限午餐 Available Exclusively For Lunch

每位 / Per Person

鸿桃轩钟师傅三喜点心*
Steamed Dim Sum Artistry* 22.80

晶莹带子饺
Seafood Scallop Dumpling

珍珠赛螃蟹
Crystal Crab Roe, Crab Meat and Egg White Dumpling

粤海龙虾饺
Seafood Lobster Dumpling

蒸类点心
STEAMED DIM SUM

* 只限午餐 Available Exclusively For Lunch

	每份 / Per Portion
火腿小笼汤包* Jamón Ibérico Ham with Steamed Pork Soup Dumplings (Xiao Long Bao)*	9 (3 pcs)
烟熏黑豚叉烧包* Smoked Kurobuta Pork Steamed Buns*	9 (3 pcs)
晶莹虾饺皇* Steamed Prawn Dumplings (Har Gao)*	9 (3 pcs)
黑豚肉鲜虾蟹黄烧卖* Steamed Kurobuta Pork, Prawn and Crab Roe Dumplings (Siew Mai)*	9 (3 pcs)
窝笋珍菌饺* Steamed Forest Mushroom Dumpling with Celtuce Stems and Snow Fungus*	9 (3 pcs)
	每份 / Per Order
鲜虾肠粉* Steamed Rice Roll filled with Prawns*	12.80
香菇虾米沙葛肠粉* Steamed Rice Rolls filled with Shredded Jicama, Dried Shrimps and Chinese Mushrooms*	9
豉汁蒸伊比利亚排骨* Steamed Jamón Ibérico Pork Spare Ribs in Black Bean Sauce*	7.80
陰豉蜜汁蒸凤爪* Steamed ‘Phoenix’ Feet in Superior Oyster Sauce*	7.80

煎炸焗类点心

DEEP-FRIED AND PAN-FRIED DIM SUM

* 只限午餐 Available Exclusively For Lunch

	每份 / Per Portion
南非鲍鱼黑蒜荔茸酥* Black Garlic Taro Puff stuffed with Abalone and Minced Kurobuta Pork*	26.80 (3 pcs)
香煎三虾萝卜糕* Pan-fried Trio Shrimps Radish Cake*	10.80 (3 pcs)
熔岩紫薯酥* Deep-fried ‘Lava’ Sweet Purple Potato*	9.80 (3 pcs)
粟米酥皮蛋挞* Baked Egg Tarts served with Sweet Corn*	9.80 (3 pcs)
鲜虾腐皮卷* Crispy Beancurd Skin Rolls filled with Prawns*	8.80 (3 pcs)
	每份 / Per Order
XO酱樱花虾腊味炒萝卜糕* Stir-fried Radish Cake with Waxed Meat, Sakura Shrimps and Bean Sprouts in XO Chilli Sauce*	10.80