

since our establishment in 1975, peacock gardens still stand to serve customers who enjoy innovative modern chinese cuisine. chinese cooking is among the most sophisticated on earth. the chinese regard their cooking as a distinctive art form, maintaining a prominent place on their cultural heritage

the art of chinese cooking has passed down from generation to generation with the techniques being developed and refined over thousands of years. the dedication of the chinese to the pleasures of the table has led to people eating for enjoyment and recreation and not merely for sustenance

"All four elements were happening in equal harmony – the cuisine, the wine, the service and overall ambience" All in an inspired atmosphere created by mathew

a glass of fine wine provides the perfect complement to a chinese meal we are proud to present an extensive wine list with a quality collection of aged and popular wines along with a selection of innovative and modern dishes created by mathew, which we trust, will delight your senses and leave you with a feeling of well-being and satisfaction

house Specialties

sang choy bow (per piece) ★ finely minced pork fillet, water chestnuts, bamboo shoots marinated and prepared in oyster sauce. small pieces of lettuce are served with this exotic dish. (minimum 2 pieces)	5.50
half crispy duck pancakes ★ pressed then steamed with five spices and then deep fried to perfection. the duck meat will be shredded then served with cucumber and hoisin sauce on pancakes along with delicious crunchy bones to devour.	28.80
mustard king prawns (hot or mild) ★ marinated king prawns cooked in in-house specialty sauce english mustard and sesame sauce. the prawns are complimented by deep spinach leaves with a sprinkle of sugar .	29.80
deep fried calamari with spicy salt small pieces of fresh calamari in light batter, deep fried and tossed with small pieces of chilli and five spice sauce.	23.80
fillet steak with honey walnuts ★ diced grain fillet steak in black pepper corn sauce served with honey coated walnuts.	28.80
mongolian lamb thinly sliced lamb marinated with leeks, bean sauce, chilli and hoisin sauce before being braised and served on a sizzling hot plate.	24.80
crab meat with soft egg taste the difference of this dish with pieces of alaskan crab meat, cooked to perfection.	29.80
mixed crisp vegetables a mixture of stir fried seasonal vegetables consisting of broccoli, snow peas, oyster and straw mushrooms, bamboo shoots and choy sum.	18.80
crispy king prawns with garlic and chilli deep fried crispy king prawns with shredded pork, tossed with crispy garlic and chilli.	29.80
crisp skin chicken in shallots sauce boneless half bird deep fried and braised in delicious shallot sauce.	24.80

★ chef's recommendations

house Specialties

chow sam see ★

finely shredded chicken, bbq pork and chinese mushrooms garnished with bamboo shoots, cooked to perfection, this exotic dish is served with chinese pancakes.
Extra pancake @\$1.00 each

(SM)18.00 4 pc pancake
(LG)25.00 6 pc pancake

lamb pancakes

shredded pieces of stripped lamb braised with onions and cooked in chilli hoisin sauce.
Extra pancake @\$1.00 each

(SM)21.00 4 pc pancake
(LG)26.00 6 pc pancake

fillet steak in szechuan style (hot or mild)

pieces of fillet steak marinated in a special hot szechuan sauce, cooked with chilli, served with snow peas.

28.80

unicorn king prawns ★

king prawns sauteed in wine, chilli and onions, served on a sizzling hot plate.

29.80

mongolian king prawns

king prawns marinated in hoisin and bean sauce served with bean sprouts served on a sizzling hot plate.

29.80

shang tung chicken (half bird)

marinated in a special blend of herbs and spices, deep fried to perfection, then deboned and served with delicious spicy vinegar, chilli and garlic sauces.

24.80

pork ribs with honey pepper sauce ★

marinated pork ribs fried and tossed in a honey and black pepper corn sauce.

24.80

sizzling ling fish fillet

fresh ling fish fillet marinated, prepared with ginger and shallots, served with onions on a hot plate.

38.00

peking duck

whole fresh duck marinated in a variety of herbs and spices for at least twelve hours and then deep fried. two courses are presented with this exotic dish. firstly, 10 pieces of crispy skin boneless duck is served with paper thin pancakes, plum sauce and silvers of shallots and cucumber. then the rest of the duck is served as sang choy bow or fried noodles with bean sprouts.

73.00

40.00
(half)

half duck with fried noodle (\$10 extra)

Entree

mini peacock rolls	5.20
prawn cutlets	6.60
gow gees (steamed or fried)	6.00
dim sims (steamed or fried)	5.20
tempura prawns	6.60
steamed shanghai pork dumpling	6.00
(one serving of entree is two pieces)	
whole soft shell crab	16.00

Soups

wonton	8.00
noodle in chicken broth	8.00
chicken and sweet corn	8.00
crab meat and sweet corn	9.00
combination wonton and noodle	24.80
combination bean curd	9.00
duck and crab meat	9.00
hot and sour	9.00

Seafood

lobster and mud crab (live)

your choice of cooking method:

- black bean sauce
- chilli sauce
- deep fried with chilli and spicy salt
- ginger and shallots

seasonal
price

king prawns

28.80

scallops

31.80

your choice of cooking method:

- black bean sauce
- braised with garlic sauce
- chilli with spicy salt (hot)
- ginger and shallot sauce
- honey (deep fried)
- satay sauce (hot)
- szechuan style (hot)
- with broccoli or snow peas

fish (whole and live)

your choice of cooking method:

- deep fried and braised in shallots sauce
- deep fried with sweet and sour sauce
- steamed with ginger and shallots

seasonal
price

meat and poultry

braised beef		22.80
fillet steak		27.80
pork		22.80
chicken fillet		22.80
your choice of cooking method:		
	bbq sauce	
	black bean sauce	
	satay sauce (hot)	
	sweet & sour sauce	
	szechuan style (hot)	
	with vegetables	
half chicken	fried crispy boneless with lemon sauce boneless with shallot sauce	24.80
duck	peking duck (whole)	73.00
	peking duck (half)	40.00
	half crispy roast duck	28.80

bean Curd

combination	24.80
grandma's bean curd (hot, with pork)	24.80
pee paa bean curd (with prawns)	24.80

Vegetarian

spring rolls	5.20
green onion waffles	6.00
vegetarian sang choy bow	11.00
vegetarian chow sam see (one serving of entree is two pieces)	11.00
mixed vegetables	18.80
curry sauce (hot) with bean curd	22.80
vegetarian fried rice	15.80
vegetarian singapore noodle	22.80
vegetarian chow mein	22.80
vegetarian omelette	22.80
chinese mushroom with broccoli	22.80

Omelette

combination	24.80
king prawn	26.80
chicken	22.80
bbq pork	22.80

noodles

chow mein		
	king prawn	26.80
	beef	22.80
	shredded pork	22.80
	chicken	22.80
	combination	24.80
singapore noodles		22.80
chinese fettucine		22.80

rice

fried rice		
	small	12.80
	large	15.80
special combination fried rice		19.80
chicken fried rice		19.80
fried rice with shredded beef		19.80
plain rice (per person)		3.00