

since our establishment 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 been 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 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 offer 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)	6.00
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.	33.80
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 fried spinach leaves with a sprinkle of sugar	32.80
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	25.80
fillet steak with honey walnuts ★ diced grain fillet steak in black pepper corn sauce served with honey coated walnuts	30.80
mongolian lamb thinly sliced lamb marinated with leeks, bean sauce, chilli and hoisin sauce before being braised and served on a sizzling hot plate	26.80
crab meat with soft egg taste the difference of this omlette dish with pieces of alaskan crab meat, cooked to perfection	32.80
mixed crisp vegetables a mixture of stir fried seasonal vegetables consisting of broccoli, snow peas, oyster and straw mushrooms, bamboo shoots and choy sum	20.80
sizzling fillet steak pieces of fillet steak marinated in bbq sauce, cooked with onion, served on sizzling hot plate	30.80
crispy skin chicken in shallots sauce boneless half bird deep dried and braised in delicious shallot sauce	26.80

★ chef's recommendations

house specialties

chow sam see ★	finely	{ SM } 20.00
shredded chicken, bbq pork and chinese mushrooms garnished with bamboo shoots, cooked to perfection. this exotic dish is then served with six paper thin pancakes		{ LG } 28.00
extra pancake @ \$1.6 each		
lamb pancakes		{ SM } 24.00
shredded pieces of stripped lamb braised with onions and cooked in chilli hoisin sauce served with pancakes @ \$1.6 each		{ LG } 30.00
fillet steak in szechuan style (hot or mild)		30.80
pieces of fillet steak marinated in a special hot szechuan sauce, cooked with chilli, served with finely chopped deep fried spinach leaves		
unicorn king prawns		32.80
king prawns sauteed in wine, chilli and onions, served on a sizzling hot plate		
mongolian king prawns ★		32.80
king prawns marinated in hoisin and bean sauce served with bean sprouts served on a sizzling hot plate		
shang tung chicken (half bird)		26.80
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		
pork ribs with honey pepper sauce ★		26.80
marinated pork ribs fried and tossed in a honey and black pepper corn sauce		
sizzling ling fish fillet		38.00
fresh ling fish fillet marinated, prepared with ginger and shallots, served with onions on a hot plate		
peking duck		78.00
whole fresh duck marinated in a variety of exotic herbs and spices for over twelve hours and then deep fried. two courses are presented with this exotic dish. firstly, 12 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		45.00 (half)
half duck with fried noodle (\$12 extra)		

★ chef's recommendations

all credit card transactions incur a processing fee of 1.5%

entree

mini peacock rolls	6.00
prawn cutlets	7.00
gow gees (steamed or fried)	6.40
dim sims (steamed or fried)	6.00
steamed shanghai pork dumpling	6.40
steamed vegetarian dumpling	6.00
(one serving of entree is two pieces)	

soups

wonton	8.80
noodle in chicken broth	8.80
chicken and sweet corn	8.80
crab meat and sweet corn	9.80
combination wonton and noodle	26.80
combination bean curd	9.80
crab meat and duck	9.80
hot and sour	9.80

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 scallops

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

32.80
35.80

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		24.80
fillet steak		30.80
pork		24.80
chicken fillet		24.80
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	26.80
duck	peking duck (whole)	78.00
	peking duck (half)	45.00
	half crispy roast duck	29.80

bean curd

combination	26.80
grandma's bean curd (hot, with pork)	26.80
pee paa bean curd (with prawns)	29.80

vegetarian

spring rolls	6.00
steamed vegetarian dumpling	6.00
green onion waffles	6.40
vegetarian sang choy bow	12.00
vegetarian chow sam see (one serving of entree is two pieces)	12.00
mixed vegetables	19.80
curry sauce (hot) with bean curd	24.80
vegetarian fried rice	16.80
vegetarian singapore noodle	24.80
vegetarian chow mein	24.80
vegetarian omelette	24.80
chinese mushroom with broccoli	24.80

omelette

combination	26.80
king prawn	29.80
chicken	24.80
bbq pork	24.80

noodles

chow mein

king prawn

29.80

beef

24.80

shredded pork

24.80

chicken

24.80

combination

26.80

singapore noodles

24.80

chinese fettucine

24.80

rice

fried rice

small

13.80

large

16.80

special combination fried rice

20.80

chicken fried rice

20.80

fried rice with shredded beef

20.80

plain rice (per person)

3.50