

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

<b>sang choy bow (per piece) ★</b> 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)	6.40
<b>half crispy duck pancakes ★</b> 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.	36.80
<b>mustard king prawns (hot or mild) ★</b> 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	34.80
<b>deep fried calamari with spicy salt</b> small pieces of fresh calamari in light batter, deep fried and tossed with small pieces of chilli and five spice sauce	27.80
<b>fillet steak with honey walnuts ★</b> diced grain fillet steak in black pepper corn sauce served with honey coated walnuts	33.80
<b>mongolian lamb</b> thinly sliced lamb marinated with leeks, bean sauce, chilli and hoisin sauce before being braised and served on a sizzling hot plate	27.80
<b>crab meat with soft egg</b> taste the difference of this omllette dish with pieces of alaskan crab meat, cooked to perfection	34.80
<b>mixed crisp vegetables</b> a mixture of stir fried seasonal vegetables consisting of broccoli, snow peas, oyster and straw mushrooms, bamboo shoots and choy sum	21.80
<b>sizzling fillet steak</b> pieces of fillet steak marinated in bbq sauce, cooked with onion, served on sizzling hot plate	34.80
<b>crispy skin chicken in shallots sauce</b> boneless half bird deep dried and braised in delicious shallot sauce	27.80

★ chef's recommendations

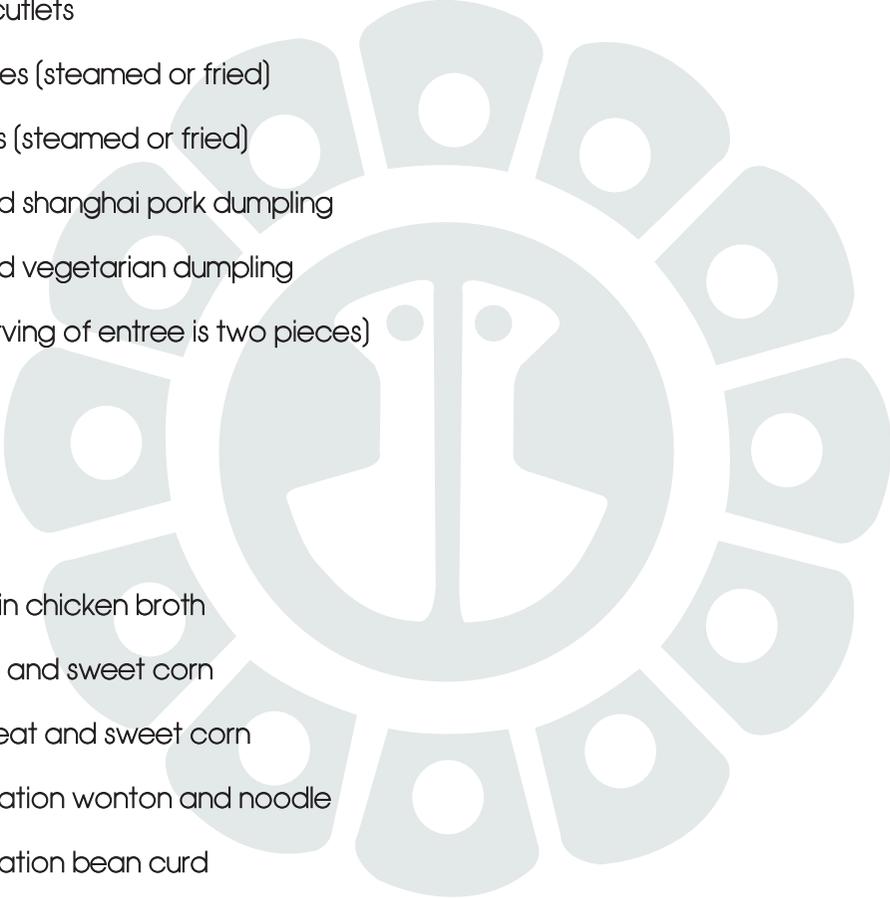
# house specialties

<b>chow sam see ★</b> 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 extra pancake @ \$1.6 each	{ SM } 21.00 { LG } 29.00
<b>lamb pancakes</b> shredded pieces of stripped lamb braised with onions and cooked in chilli hoisin sauce served with pancakes @ \$1.6 each	{ SM } 25.00 { LG } 31.00
<b>fillet steak in szechuan style (hot or mild)</b> pieces of fillet steak marinated in a special hot szechuan sauce, cooked with chilli, served with finely chopped deep fried spinach leaves	33.80
<b>unicorn king prawns</b> king prawns sauteed in wine, chilli and onions, served on a sizzling hot plate	34.80
<b>mongolian king prawns ★</b> king prawns marinated in hoisin and bean sauce served with bean sprouts served on a sizzling hot plate	34.80
<b>shang tung chicken (half bird)</b> 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	27.80
<b>pork ribs with honey pepper sauce ★</b> marinated pork ribs fried and tossed in a honey and black pepper corn sauce	27.80
<b>sizzling ling fish fillet</b> fresh ling fish fillet marinated, prepared with ginger and shallots, served with onions on a hot plate	39.00
<b>peking duck</b> 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 half duck with fried noodle (\$12 extra)	79.00 46.00 (half)

★ chef's recommendations

all credit card transactions incur a processing fee of 1.5% / 5% service charge applies to tables of 15 pax or above / \$2 cakeage per head/

## entree



mini peacock rolls	6.20
prawn cutlets	7.20
gow gees (steamed or fried)	6.60
dim sims (steamed or fried)	6.20
steamed shanghai pork dumpling	6.60
steamed vegetarian dumpling	6.20
(one serving of entree is two pieces)	

## soups

wonton	10.00
noodle in chicken broth	10.00
chicken and sweet corn	10.00
crab meat and sweet corn	11.00
combination wonton and noodle	27.80
combination bean curd	11.00
crab meat and duck	11.00
hot and sour	11.00

# 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 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

34.80  
37.80

## 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 25.80

fillet steak 33.80

pork 25.80

chicken fillet 25.80  
your choice of cooking method:

- bbq sauce
- black bean sauce
- satay sauce (hot)
- sweet sour sauce
- szechuan style (hot)
- with vegetables

half chicken 27.80  
fried crispy  
boneless with lemon sauce  
boneless with shallot sauce

duck 79.00  
peking duck (whole)  
30.80  
peking duck (half)  
46.00  
half crispy roast duck  
30.80

## bean curd

combination	27.80
grandma's bean curd (hot, with pork)	27.80
pee paa bean curd (with prawns)	30.80

## vegetarian

spring rolls	6.20
steamed vegetarian dumpling	6.20
green onion waffles	6.60
vegetarian sang choy bow	12.80
vegetarian chow sam see (one serving of entree is two pieces)	12.80
mixed vegetables	21.80
curry sauce (hot) with bean curd	25.80
vegetarian fried rice	17.80
vegetarian singapore noodle	25.80
vegetarian chow mein	25.80
vegetarian omelette	25.80
chinese mushroom with broccoli	25.80

## omelette

combination	27.80
king prawn	30.80
chicken	25.80
bbq pork	25.80

# noodles

chow mein

king prawn	30.80
beef	25.80
shredded pork	25.80
chicken	25.80
combination	27.80

singapore noodles

25.80

chinese fettucine

25.80

# rice

fried rice

small 14.80  
large 17.80

special combination fried rice

21.80

chicken fried rice

21.80

fried rice with shredded beef

21.80

plain rice (per person)

3.50