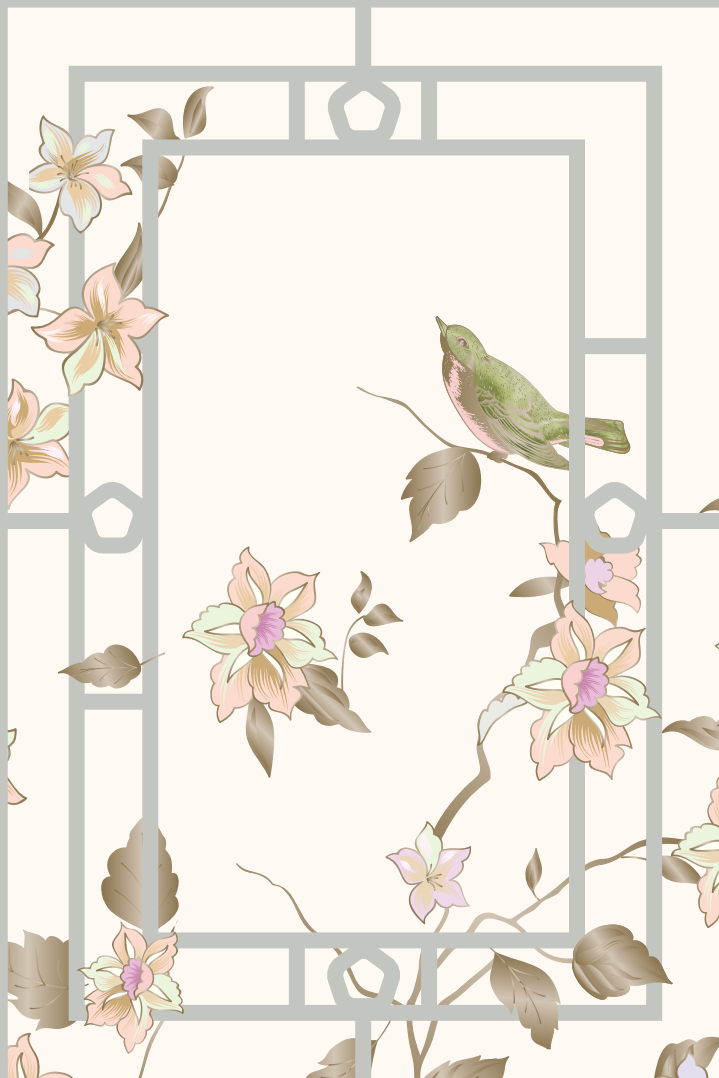




PEACH BLOSSOMS

桃仙轩





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 modern mix of regional influences to recreate unique signatures, such as a whimsical reinterpretation of a spring roll, presented as a visually captivating Deep-fried Roll filled with Snow Crab, Prawn Mousse, Foie Gras and Black Truffle. A tender Caramelised Applewood Smoked Jamón Ibérico Pork Belly 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.

AWARDS

Black Pearl Restaurant Guide

2026 | One-Diamond Restaurant Award

2025 | One-Diamond Restaurant Award and Annual Dish Award

Asia's 50 Best Restaurants 2026 Extended List

2026 | No. 78

Tatler

2025 | Tatler Best • Best 100 Restaurants in Asia Pacific Award

2025 | Tatler Best • Best Innovation and Singapore's Top 20 Restaurants Award

Travel + Leisure

2024 | T+L Tastemakers • Best Singapore Restaurants

Tripadvisor

2024 | Best-of-the-Best Travellers' Choice Awards • Top 10 Fine Dining Restaurants in Singapore



GASTRONOMIC

\$218 per person

(Minimum 2 persons)

黑松露雪蟹鹅肝卷



Deep-fried Roll with Snow Crab,
Prawn Mousse, Foie Gras and Black Truffle

冲浪红菇鲍鱼紫菜樱花虾



Abalone and Yunnan Wild Mushroom, Fish Maw and Sakura Ebi

南洋风味脆鳞笋壳件



Crispy Scales Fillet of Marble Goby,
served with Spicy Pineapple Sauce

鹌鹑蛋焦糖伊比利亚猪腩



Caramelised Applewood Smoked Jamón Iberico Pork Belly

沙梨果索贝樱桃番茄



Buah Kedondong Sorbet, served with Cherry Tomato

百花酿蟹钳蟹皇扒天津粉皮



Braised Mung Bean Noodles in Crab Roe Collagen,
served with Crab Claw

法国夏朗德蜜瓜天山雪莲桃胶



Chilled Peach Resin and Snow Lotus,
served in French Charentais Melon



Vegetarian



Contains
Seafood



Contains
Eggs



Contains
Nuts



Contains
Gluten



Contains
Lactose



Contains
Pork

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

DISCOVERY

\$168 per person

(Minimum 2 persons)

只限午餐 Available Exclusively For Lunch

晶莹虾饺皇拼黑豚肉鲜虾烧卖   

Dim Sum Classics

Crystal Prawn Dumpling and Kurobuta Pork Siew Mai

霸王花竹笙干贝胶原蛋白鸡汤 

Collagen Spring Chicken Soup with Pitaya Flower,
Dried Scallop and Bamboo Pith

北海道带子樱花虾昆布蟹肉伴茶碗蒸   

Pan-seared Hokkaido Scallop with Crab Meat,
Sakura Ebi and Kombu, served on Steamed Egg

沙梨果索贝樱桃番茄 

Buah Kedondong Sorbet, served with Cherry Tomato

龙虾福建面   

Wok-fried 'Hokkien' Noodle with Lobster

蜜瓜珠菊花冻配荔枝乌龙雪糕 

French Charentais Melon Balls, topped with Chrysanthemum
Jelly and Lychee Oolong Ice Cream



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LIFESTYLE

\$118 per person

(Minimum 2 persons)

只限午餐 Available Exclusively For Lunch

黑豚肉鲜虾蟹黄烧卖   

Kurobuta Pork and Crab Roe Siew Mai

蟹肉西班牙火腿有机玉米羹   

Crab Meat Organic White Corn Soup,
garnished with Jamón Ibérico Ham Flakes

焦糖苹果木烟熏伊比利亚猪腩   

Caramelised Applewood Smoked Jamón Ibérico Pork Belly

沙梨果索贝樱桃番茄 

Buah Kedondong Sorbet, served with Cherry Tomato

黄酒腌笋壳鱼片汤稻庭面   

Marinated Marble Goby in Yellow Wine, Inaniwa Udon,
Silky Fish Collagen Broth

火龙果红芭乐西米露伴椰子酸柑索贝 

Pink Guava Sago with Coconut Kaffir Lime Sorbet,
served in a Dragon Fruit Bowl



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Lactose



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Pork

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VEGETARIAN

\$148 per person

牛油果粟米金杯 

Avocado and Sweet Corn in a Charcoal Crisp Cup

羊肚菌虫草花淮山炖天山雪莲桃胶 

Double-boiled Peach Resin and Snow Lotus with
Morel Mushroom, Cordyceps Blossom and Nagaimo

脆米亚参番茄什菌盅  

Steamed Tomato with Stir-fried
Assorted Mushroom and Crispy Rice in Assam Sauce

云耳芦笋炒素虾  

Stir-fried Mock Prawn with Lily Buds,
Asparagus and Black Fungus

黑松露炒花枝天使面  

Wok-fried Angel Hair Pasta with Vegan Calamari
in Black Truffle Sauce

荔枝乌龙雪糕伴津梨菊花冻 

Refreshing Chrysanthemum Jelly, served with
Lychee Oolong Ice Cream and Nashi Pear



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