PEACH BLOSSOMS

鸦桃轩





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

南洋风味脆鳞笋壳件



MARBLE GOBY,
CRISPY SCALES,
SPICY PINEAPPLE SAUCE

鸿桃轩精选
PEACH BLOSSOMS SPECIALS

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

每位 / Per Person

鸿桃四品* — 48
Four Combination Platter*

蟹肉叻沙酥	Laksa Crab Meat Puff
鹅肝片皮鸭紫菜饼	Peking Duck, Foie Gras, Seaweed Cracker
黄尾鱼鸡饭金杯	Kampachi, Scallion, Pearl Rice, Tart
文东姜卡露伽鱼子酱带子炖蛋	Egg Custard, Kaluga Caviar with Bentong Ginger, Dried Scallop, Kombu in Eggshell

卡露伽皇后鱼子酱燕窝空心春卷* — 88
Kaluga Caviar, Spring Roll, Bird's Nest, Snow Crab Meat*

黑松露雪蟹鹅肝卷* — 38
Snow Crab "Forbidden" Roll*
Prawn Mousse, Foie Gras, Black Truffle, Feuille de brick

红菇花胶炖济州鲍鱼干贝 — 58
Wild Red Mushroom, Jeju Abalone, Fish Maw, Dried Scallops Soup

南洋风味脆鳞笋壳件 — 48
Marble Goby, Crispy Scales, Spicy Pineapple Sauce

半只 / Half

当归醺鸭 — 58
Roast Duck, Applewood Smoked, Angelica

每位 / Per Person

炸海参蟹皇炖蛋 — 58
Sea Cucumber, Crab Roe Collagen, Egg Custard

炭烧低温龙虾蛋白米粉 — 78
Charcoal-grilled Sous Vide Lobster, Rice Vermicelli, Crab Meat Egg White Sauce

虫草花蟹钳脆米黄酒泡饭 — 58
Crab Claw, Crispy Rice, Cordyceps Blossoms, Crustacean Essence, Yellow Wine

花生煎堆仔* — 18
Fried Peanut Mochi, Sesame*

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.

前菜篇
APPETISERS

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

	每位 / Per Person
醋香鲍鱼海蜇花 Chilled Abalone with Jelly Fish, Fragrant Black Vinegar	26
	每份 / Per Order
避风塘炒笋壳片 Fried Marble Goby Slices Coated with Fragrant Spices, Chilli and Garlic	28
香芒泰式白饭鱼 Crispy Whitebait tossed in Thai Citrus Mango Mix	18

汤 / 羹篇
SOUPS

* 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*	98
霸王花干贝竹笙胶原蛋白鸡汤 Collagen Spring Chicken Soup with Pitaya Flower, Dried Scallop and Bamboo Pith	32
陈醋酸辣海鲜羹 Hot and Sour Seafood Soup 提供素食选择 *Vegetarian option is available*	18
蟹肉粟米羹 Organic White Corn Soup with Crab Meat 提供素食选择 *Vegetarian option is available*	18

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焦糖苹果木烟醺伊比利亚猪腩



CARAMELISED
APPLEWOOD SMOKED
JAMÓN IBÉRICO PORK BELLY

烧味篇
BARBECUE AND ROASTS

	小份 / Small Portion (2-4 Persons)
焦糖苹果木烟醺伊比利亚猪腩 Caramelised Applewood Smoked Jamón Iberico Pork Belly	42

	半只 / Half	一只 / Whole
当归醺鸭 Smoked Duck served with Angelica Sauce	58	98

海味篇
ABALONE / DRIED SEAFOOD

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

每位 / Per Person

溏心十八头干鲍花胶* Braised 18-head Dried Abalone with Supreme Fish Maw in Superior Sauce*	388
红烧三头鲍鱼* Braised Whole 3-head Abalone in Superior Oyster Sauce*	88
黄焖石烧鲍罗万有* 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*	88
鹅掌扣酿刺参* Braised Goose Web and Sea Cucumber, stuffed with Prawn Mousse in Superior Oyster Sauce*	68

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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

笋壳 **Marble Goby** (Soon Hock)

煮法 Cooking Styles:

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

红斑 **Red Grouper**
东星斑* **Pacific Grouper***
多宝鱼* **Turbot***

煮法 Cooking Styles:

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

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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
金银蒜蒸 Steamed with Fragrant and Freshly 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

龙虾
Lobster

煮法 Cooking Styles:

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
上汤焗 Wok-baked in Superior Broth
姜葱白胡椒 Stir-fried with White Pepper, Ginger and Scallion

澳洲龙虾*
Australian Lobster*

象拔蚌*
Geoduck Clam*

煮法 Cooking Styles:

刺身 Sashimi
堂灼 Poached with Superior Broth
XO酱炒 Stir-fried with XO Chilli Sauce
葱香油泡 Wok-fried with Scallion Oil

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海鲜篇
SEAFOOD

	小份 / Small Portion (2-4 Persons)
蒜子姜葱砂劳越白胡椒炒斑球 Stir-fried Red Grouper Slices with Garlic, Ginger Scallions and Sarawak White Pepper	68
黄酒当归笋壳球 Poached Marble Goby Slices with Angelica in Chinese Yellow Rice Wine	48
黑松露酥炸虾球 Deep-fried Prawn coated with Black Truffle	48

牛肉 / 猪肉
BEEF / PORK

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

	每位 / Per Person
炭烧A5和牛扒* Charcoal-grilled A5 Japanese Wagyu Beef*	98

	小份 / Small Portion (2-4 Persons)
蒜片蚝菇香茅和牛粒 Stir-fried Wagyu Beef Cubes in Lemongrass Sauce served with Crispy Garlic and Oyster Mushroom	58
炸蒜片虫草花灼肥牛片 Poached Tender Slices of Marbling Beef with Fried Sliced Garlic and Cordyceps Blossoms	48
荔枝草莓山楂黑豚咕噜肉 Sweet and Sour Kurobuta Pork with Lychees, Strawberries and Hawthorn	38

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陈醋蟹粉带子豆腐

STEWED BEANCURD
WITH SEARED SCALLOPS,
CRAB ROE AND BALSAMIC VINEGAR

蔬菜篇 / 豆腐
SEASONAL VEGETABLES / BEANCURD

	小份 / Small Portion (2-4 Persons)
陈醋蟹粉带子豆腐 Stewed Beancurd with Seared Scallop, Crab Roe and Balsamic Vinegar	48
麻婆豆腐牛肉松带子 Stewed Mapo Beancurd with Seared Scallop and Minced Beef	48
百合莴笋炒酿莲藕 Stir-fried Celtuce Stems with Fresh Lily Bulbs and Lotus Root, stuffed with Prawn Mousse	30
上汤瑶柱金银蛋苋菜 Poached Chinese Spinach with Conpoy, Century Egg, Salted Egg and Fresh Egg in Superior Broth	30
时日蔬菜 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	30

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百花酿蟹钳蟹皇扒天津粉皮村粉

BRAISED MUNG BEAN NOODLES IN CRAB ROE COLLAGEN, SERVED WITH CRAB CLAW STUFFED WITH PRAWN MOUSSE

面 / 粉 / 饭篇
NOODLE / VERMICELLI / RICE

面 / 粉
NOODLE / VERMICELLI

每位 / Per Person

百花酿蟹钳蟹皇扒天津粉皮 58
Braised Mung Bean Noodles in Crab Roe Collagen,
served with Crab Claw stuffed with Prawn Mousse

古越龙山虫草花原只蟹钳烩陈村粉* 58
Wok-braised Rice Noodles with Crab Claw,
Cordyceps Blossoms in Chinese Yellow Wine*

小份 / Small Portion
(2-4 Persons)

滑蛋肥牛河粉 48
Stir-fried Broad Rice Noodles with Sliced Marbled Beef
in Creamy Egg Sauce

京式赛螃海鲜焖米粉 48
Braised Rice Vermicelli with Assorted Seafood
in Crab Meat Egg White Sauce

饭篇
RICE

小份 / Small Portion
(2-4 Persons)

鲍粒干贝蟹肉蛋白炒饭 48
Fried Fragrant Pearl Rice with Crab Meat, Diced Abalone,
Dried Scallop with Egg White

咸菜海鲜鱼露炒饭 48
Fried Fragrant Pearl Rice with Assorted Seafood, Pickles, Fish Sauce

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法国夏朗德蜜瓜天山雪莲桃胶

CHILLED PEACH RESIN
AND SNOW LOTUS, SERVED IN
FRENCH CHARENTAIS MELON

甜品篇
DESSERT

	每位 / Per Person
法国夏朗德蜜瓜天山雪莲桃胶 Chilled Peach Resin and Snow Lotus, served in French Charentais Melon	48
罗汉果啫喱蜜瓜珠 Luo Han Guo Jelly French Charentais Melon Ball	22
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

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鸿桃轩钟师傅三喜点心

STEAMED DIM SUM ARTISTRY

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* — 22.80
Steamed Dim Sum Artistry*

晶莹带子饺 Scallop Dumpling
珍珠赛螃饺 Crab Roe, Crab Meat and Egg White Dumpling
粤海龙虾饺 Lobster Dumpling

蒸类点心 STEAMED DIM SUM

每份 / Per Portion

烟熏黑豚叉烧包* — 9.80 (3 pcs)
Steamed Smoked Kurobuta Pork Bun*

晶莹虾饺皇* — 9.80 (3 pcs)
Steamed Prawn Dumpling (Har Gao)*

黑豚肉鲜虾蟹黄烧卖* — 9.80 (3 pcs)
Steamed Kurobuta Pork, Prawn and Crab Roe Dumpling (Siew Mai)*

豉汁蒸伊比利亚排骨* — 8.80
Steamed Jamón Ibérico Pork Spare Ribs in Black Bean Sauce*

荫豉蜜汁蒸凤爪* — 8.80
Steamed 'Phoenix' Feet in Superior Oyster Sauce*

煎炸焗类点心 DEEP-FRIED & PAN-FRIED DIM SUM

每份 / Per Portion

香煎三虾萝卜糕* — 10.80 (3 pcs)
Pan-fried Radish Cake with Trio Shrimps*

熔岩紫薯酥* — 9.80 (3 pcs)
Deep-fried 'Lava' Sweet Purple Potato*

鲜虾腐皮卷* — 9.80 (3 pcs)
Crispy Beancurd Skin Rolls filled with Prawns*

XO酱樱花虾腊味炒萝卜糕* — 12.80
Stir-fried Radish Cake with Waxed Meat, Sakura Ebi and Silver Sprouts in XO Chilli Sauce*

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