



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)	7.50
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.	42.80
mustard king prawns (hot or mild) ★ (l) 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	40.80
deep fried calamari with spicy salt (l) small pieces of fresh calamari in light batter, deep fried and tossed with small pieces of chilli and five spice sauce	31.80
fillet steak with honey walnuts ★ diced grain fillet steak in black pepper corn sauce served with honey coated walnuts	39.80
mongolian lamb thinly sliced lamb marinated with leeks, bean sauce, chilli and hoisin sauce before being braised and served on a sizzling hot plate	34.80
crab meat with soft egg (l) taste the difference of this omlette dish with pieces of alaskan crab meat, cooked to perfection	40.80
mixed crisp vegetables a mixture of stir fried seasonal vegetables consisting of broccoli, snow peas, oyster and straw mushrooms, bamboo shoots and choy sum	25.80
sizzling fillet steak pieces of fillet steak marinated in bbq sauce, cooked with onion, served on sizzling hot plate	39.80
crispy skin chicken in shallots sauce boneless half bird deep dried and braised in delicious shallot sauce	32.80

★ chef's recommendations

house specialties

chow sam see ★

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 } 25.00
{ LG } 33.00

lamb pancakes

shredded pieces of stripped lamb braised with onions and cooked in chilli hoisin sauce served with pancakes @ \$1.6 each

{ SM } 28.00
{ LG } 36.00

fillet steak in szechuan style (hot or mild)

pieces of fillet steak marinated in a special hot szechuan sauce, cooked with chilli, served with finely chopped deep fried spinach leaves

39.80

unicorn king prawns (l)

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

40.80

mongolian king prawns ★ (l)

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

40.80

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

32.80

pork ribs with honey pepper sauce ★

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

32.80

sizzling ling fish fillet (l)

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

41.80

peking duck

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

89.00

49.00
(half)

half duck with fried noodle (\$12 extra)

★ chef's recommendations

entree

mini peacock rolls	7.00
prawn cutlets (1)	8.00
gow gees (steamed or fried)	7.20
dim sims (steamed or fried)	7.00
steamed shanghai pork dumpling	7.00
steamed vegetarian dumpling	7.00
(one serving of entree is two pieces)	

soups

wonton	11.80
noodle in chicken broth	11.80
chicken and sweet corn	11.80
crab meat and sweet corn	12.80
combination wonton and noodle	30.80
combination bean curd	12.80
crab meat and duck	12.80
hot and sour	12.80

seafood

lobster and mud crab (live) (A)

your choice of cooking method:

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

seasonal
price

king prawns (l)
scallops (l)

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

40.80
44.80

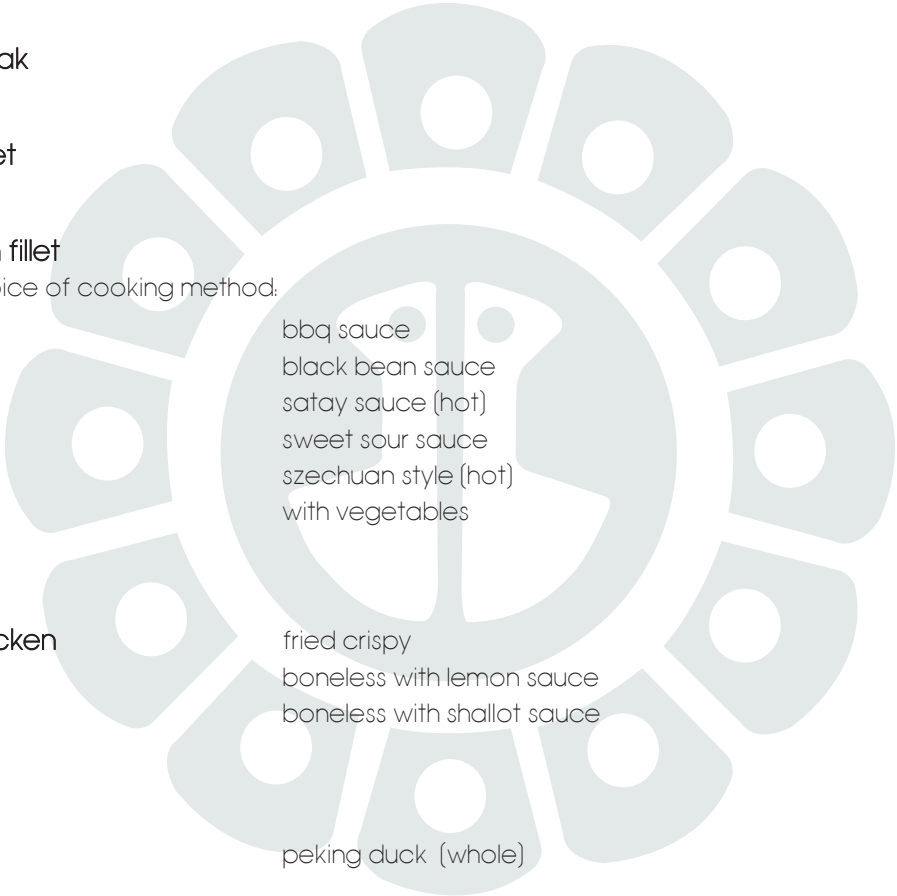
fish (whole and live) (A)

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		30.80
fillet steak		39.80
pork fillet		30.80
chicken fillet		30.80
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	32.80
	boneless with lemon sauce	
	boneless with shallot sauce	
duck	peking duck (whole)	89.00
	peking duck (half)	49.00
	half crispy roast duck	37.80

bean curd

combination	31.80
grandma's bean curd (hot, with pork)	31.80
pee paa bean curd (with prawns)	37.80

vegetarian

spring rolls	7.00
steamed vegetarian dumpling	7.00
green onion waffles	7.00
vegetarian sang choy bow	15.00
vegetarian chow sam see (one serving of entree is two pieces)	15.00
mixed vegetables	25.80
curry sauce (hot) with bean curd	30.80
vegetarian fried rice	21.80
vegetarian singapore noodle	29.80
vegetarian chow mein	29.80
vegetarian omelette	29.80
chinese mushroom with broccoli	29.80

omelette

combination	31.80
king prawn (l)	36.80
chicken	30.80
bbq pork	30.80

noodles

chow mein		
	king prawn	36.80
	beef	29.80
	shredded pork	29.80
	chicken	29.80
	combination	31.80
singapore noodles		29.80
chinese fettucine		29.80

rice

fried rice	small	16.80
	large	21.80
special combination fried rice		26.80
chicken fried rice		25.80
fried rice with shredded beef		25.80
plain rice (per person)		3.50