Peony Jade at Clarke Quay
Ala Carte Menu
Peony Jade's Signature Roasted Crispy-skin Free-range Chicken
with Szechuan Hot & Sour Sesame Sauce
玉河畔经典麻辣脆皮烧鸡

Peony Jade's Signature Deep-fried Scallops served 2 ways in a Taro Nest
accompanied with Brand's Noble Sauce
雀巢鸳鸯带子-玉河畔经典芋丝炸带子 / 奇酱鲜带子

Peony Jade's Signature King Prawns (de-shelled)
garnished with Creamy Pumpkin Sauce
玉河畔经典奶皇虾球

Peony Jade's Signature Fillet of Sea Perch tenderly baked with Miso Sauce
玉河畔经典味噌烤鲈魚扒

Peony Jade's Signature Baked Chinese-style Lamb Steak /
Beef Steak Infused with The Pump Room Microbrewery Beer
玉河畔经典生啤焗扒 / 羊架 / 牛扒

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**Peony Jade's Szechuan Specialities (New)**

- **Extra Spiciness** Numbing Beef, Szechuan Style
- Spicy Szechuan Ma Po Tofu
- Szechuan Chilled Chicken
- Claypot Braised Eggplant with Prawns in Hot Garlic Sauce
- Eggplant with Mixed Meat in Hot Garlic Sauce
- Deep-fried Diced Chicken with Spices & Red Chilli
- Fried Beef Fillet with Lotus Roots in Spicy Ma-La Sauce
- Spicy "Dan Dan" Noodles

You may approach our friendly staff on the level of spiciness to suit your individual palette.

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SZECHUAN GUOBA (Crispy Rice)  
四川锅巴编

Stir-fried Abalone on ‘Guoba’  
鲍鱼锅巴

Stir-fried Seafood on ‘Guoba’  
海鲜锅巴

Hot and Sour ‘Guoba’  
酸辣锅巴

Stir-fried Cod Fillet on ‘Guoba’  
雪鱼锅巴

PEONY JADE’S CHEF DISHES  
玉河畔厨师精选菜编

APPETIZERS • 风味开胃菜编

Marinated Sea Blubber 凉拌海蛰

Chilled Japanese Cucumber Cubes with Chilli Sauce  
冰镇日本青瓜

Fried Egg Plant topped with Chicken Floss  
肉松黄金茄

Peony Jade’s Famed Crispy Soft Shell Crab  
河畔精选金沙软壳蟹

Peony Jade’s Famed Deep-fried Golden Mushroom with Fragrant Salt & Pepper  
玉河畔精选椒盐炸金菇

Szechuan Drunken Chicken paired with Century Eggs & Preserved Pickled Ginger (served chilled)  
四川醉酒鸡伴皮蛋 (冷)

Szechuan Sliced Streaky Pork Belly with Home-made Minced Garlic Sauce  
辣蒜香猪肉片

Deep-fried Vegetable Spring Roll  
香素炸春卷

Chinese Beef Fillet Steak with Szechuan ‘Ma-la’ Sauce  
麻辣牛展

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Braised Superior Shark's Fin with Deep-fried Wanton in Superior Bouillon

Braised Premier Shark's Fin with Shark's Cartilage Soup

Braised Superior Shark's Fin in Superior Bouillon

Braised Premium Shark's Fin in Thick Brown Sauce

Braised Shark's Fin topped with Hand-peeled Crabmeat

**SOUP • 精緻汤羹编**

Braised Premium Fish Maw & Dried Scallop Bouillon

Braised Dried Assorted Seafood Bouillon with Fresh Pumpkin

Braised Sweet Corn Soup, topped with Hand-peeled Crab Meat

Signature Cantonese Slow Cooked Soup of the Day

**Fiery Hot! Peony Jade’s Famed Szechuan Hot & Sour Soup**

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PEONY JADE’S CHEF DISHES

PREMIUM GRADE ABALONE, SEA CUCUMBER & FRESH SCALLOPS • 海珍编

Braised Australian Whole 3-Head Abalone with Mushroom
红烧欧洲3头鲍鱼扒花菇

Braised Australian Sliced Abalone Treasure Troves
欧洲鲍鱼一品窝

Fried Fresh Whole Scallop tossed with Fragrant Salt & Pepper
椒盐百花带子

Braised Sea Cucumber with Shrimp & Mushroom
虾子东菇海参煲

Australian Whole 2-Head Abalone with Premier Oyster Jus
原只欧洲2头鲍鱼

Braised Australian Sliced Abalone & Fish Maw with Oyster Jus
蚝皇欧洲鲍脯海参

Braised Sea Cucumber in Szechuan-style
川味京烧海参

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PEONY JADE’S CHEF DISHES
玉河畔厨师精选菜编
‘LIVE’ CATCH OF THE DAY • 生猛游海鲜

‘LIVE’ LOBSTER • 生猛龙虾
Baked Lobster in Premier Stock 上汤焗龙虾
Peony Jade’s Famed Yin Yang Lobster - Sautéed with Salted Yolk & Poached with Mayo
玉河畔精选泡制鸳鸯活龙虾 –（奶皇 / 沙律）

‘LIVE’ FISHES • 游水鱼
Red Grouper 红斑
Tiger Grouper 老虎斑
Soon Hock or Marble Goby 蘿壳
Sea Grouper 石斑
Sea Bass 金目鲈

RECOMMENDED PREPARATION METHODS • 调理方式
Steamed with Crispy Soy Bean Crumbs 豆酥蒸
Steamed ‘Hong Kong’ style with Light Superior Soy Sauce 港蒸
Steamed with Szechuan Minced Chilli & Garlic Paste 朵椒蒸
Deep-fried ‘Hong Kong’ style with Light Superior Soy Sauce 港式油浸
“Chaozhou” style steamed with Minced Meat 潮汕蒸
Steamed with Minced Ginger & Garlic 姜蒜蒸

‘LIVE’ PRAWNS • 游水虾
Boiled “Live” Prawns with Chinese Herbal Essence 药膳醉酒虾

SEAFOOD • 滄海桑田编

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**FARM FRESH POULTRY • 云裳羽衣编**

Deep-fried Boneless Chicken with Lemon Reduction Sauce
柠檬汁炸鸡

Fiery Hot! Stir-fried Diced Sakura Chicken “Kung Po” style in a Taro Nest accompanied with Brand’s Noble Sauce
辣! 宫保鸡丁

Claypot Sakura Chicken with Basil & Golden Garlic
台式三杯不醉鸡

**VEGETABLES • 田园野趣编**

Stir-fried Broccoli Topped with Braised Hand Peeled Fresh Crab Meat & Conpoy
干贝鲜蚧肉扒西兰花

Sautéed Celery & Lotus Roots with Gingo Nuts
畔水芹香

Stir-fried Four Treasures Vegetable with Homemade X.O Chilli
X.O酱四宝蔬

Stir-fried String Beans with Minced Pork
干煸四季豆

Poached Seasonal Greens with Preserved Eggs
金银旦灼时菜

Poached Baby Cabbage with Shark’s Cartilage Soup & Conpoy
干贝沙鱼骨汤灼白菜苗

Stir-fried Seasonal Greens
各类时蔬，悉随尊意

Braised Homemade Beancurd with Organic Wild Mushroom
有机野菌密制豆腐

Braised Beancurd with Seafood in Claypot
海鲜豆腐煲

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Peony Jade’s Famed “Jing Du” Style Pork Spare Ribs
玉河畔精选京都排骨

Szechuan Sweet & Sour Pork
川式糖醋肉

NEW Sautéed Venison with Bell Pepper & Shredded Preserved Vegetable
家常梅花鹿肉

Stir-fried Beef Fillet with Black Peppercorn Sauce
黑椒牛肉柳

Stewed Venison with Ginger & Spring Onion
姜葱梅花鹿肉

Stir-fried Beef with Basil & Golden Garlic
三杯牛柳粒

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**RICE & NOODLES** • 五谷丰登编

Fried Rice with Seafood & Silver Bait
白饭鱼海鲜炒饭

Jasmine Rice in Fish Broth
白饭鱼泡饭

Stewed Crispy Egg Noodles with Minced Meat in X.O Chilli Sauce
X.O 酱虾球肉松捞生面

“Yang Zhou” style Fried Jasmine Rice
杨州炒饭

Crispy Noodle with Prawns, Scallops & Fish Fillet
鲜虾带子鱼片煎生面

Stir-fried Crispy Noodle with Venison in Black Bean Sauce
豉椒鹿肉煎生面

Braised Ee Fu Noodle with Prawns & Golden Mushroom
虾子干贝金菇虾球伊面

Stir-fried Rice Vermicelli with Shredded Meat
三丝炒面线

Stir-fried “Hor-Fun” (Flat Rice Noodles) with Seafood and Egg
滑蛋海鲜河粉

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CLASSIC CANTONESE STYLE

Sautéed Beef Cubes with Chef’s Noble Sauce
烧汁牛柳粒

Peony Jade’s Signature Crispy Roasted Free-Range Chicken
served with Prawn Crackers & Fragrant Salt
玉河畔招牌脆皮吊烧鸡

Braised Fish Maw & Mushroom with Abalone Jus
鲍汁花菇焖鱼鳔

Stir-fried “Live” Prawns with Salted Egg Yolk & Butter
淮阳虾焗活虾

Peony Jade’s Signature Baked Fillet of Sea Perch Fillet
with Shark’s Bone Cartilage Consomme
玉河畔精选鲨鱼骨汤焗鲈鱼扒

Sea Perch Fillet steamed with Crispy Soy Bean Crumbs
豆酥蒸鲈鱼

Deep-fried Prawns with Sweet & Sour Sauce
凤梨糖醋虾球

Peony Jade’s Famed Deep-fried Pork Spare Ribs with Salt & Pepper
玉河畔精选椒盐脆肉骨

Stewed Venison with Ginger & Spring Onion
姜葱梅花鹿肉

Braised Homemade Tofu with Golden Mushroom & Dried Scallops
梱柱金菇翡翠豆腐

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HEALTHY VEGANS
健康养生编

Golden Mushroom & White Fungus Soup
金菇雪耳羹

Vegetarian Fried Rice / Noodles
素炒饭 / 面

Sautéed Asparagus & Vegetarian Chicken
露笋素鸡丁

Braised Black Mushroom & Bean Gluten
冬菇烩豆根

Sautéed Vegetarian Mock Abalone
with Shimeiji Mushroom & Asparagus
松菇炒芦笋素鲍鱼

Deep-fried Vegetarian Venison
with Black Pepper Sauce
黑椒鹿扒豆腐

Stewed Loh-Hon-Chye
罗汉上素

Pan-seared Vegetarian Cod Fish
with Crispy Ginger
姜丝爆雪鱼

Szechuan Vegetarian Hot & Sour Soup
素酸辣汤
DESSERTS
甜甜蜜蜜编

Double-boiled Superior Swiflet's Nest with Rock Sugar & Red Dates 冰花炖宫燕

Double-boiled ‘Shuet Kup’ Hashima with Rock Sugar & Red Dates 红莲炖雪蛤

Peony Jade’s Signature Hot Sweetened Teochew “Orh-Ni” / Yam Paste & Sweet Corn with Coconut Milk 玉河畔经典椰汁粟米芋泥

Home-made Red Bean Cream with Tang Yuan 汤丸红豆沙

Tropical Seasonal Fresh Fruit Platter 热带靓水果

Home-made Refreshing Cream of Fresh Mango with Sago Pearls & Pomelo Sacs 香芒甘露

Glutinous Dumplings coated with Crushed Peanuts (per piece - min order 5 pieces) 擂沙汤圆

Pan-fried Szechuan Golden Chinese Pancake with Red Bean Paste 四川锅饼

Chilled Lemongrass with fruits 什果香茅冻

Home-made Nourishing Herbal Jelly with Honey 龟苓膏

Home-made Mango Pudding 芒果布丁

Peony Jade’s Famed Home-made Cream of Fresh Avocado, served with Single Scoop Ice Cream 玉河畔精选牛油果冰淇淋

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