



GOLDEN
PEONY
chinese cuisine

点心

DIM SUM

脆皮叉烧酥

Baked Barbecue Pork Pastry
\$5.20

烧汁明虾角(S)

Deep-fried Black Tiger Prawn Dumpling, Japanese Barbecue Sauce
\$5.20

龙须芋泥带子(S)

Crispy Filo Roll with Scallop and Taro
\$6.80

紫菜鲜虾腐皮卷

Deep-fried Beancurd Skin Shrimp Roll
\$5.20

脆皮茶香鸡春卷

Chicken Spring Roll infused with Jasmine Tea
\$6

辣椒蟹肉绿茶花卷(N)(S)

Green Tea Roll Bun with Chilli Crab Meat
\$5.20

脆皮卤水鸭越南春卷(N)

Vietnamese Spring Roll with Five Spiced Duck
\$5.20

X.O 酱腊味炒萝卜糕(P)(S)

Stir-fried Carrot Cake with Chinese Sausage and XO Sauce
\$8.80

ONLY FOR LUNCH

S: SEAFOOD P: CONTAINS PORK N: NUTS V: VEGETARIAN
 SIGNATURE  MSC  ASC  TEA LEAF

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All prices quoted are subject to 10% service charge and prevailing GST.



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DIM SUM

香茅姜鲍鱼仔灌汤包 (S)(P)

Baby Abalone Dumpling infused with Lemongrass and Ginger Tea
\$10.80 - per person

蟹肉带子豆腐袋 (S)(N)

Steamed Beancurd filled with Black Tiger Prawn Mousse
topped with Scallop and Crab Meat Sauce
\$5 - per person

龙井鸡肉菘烧卖 (S)

Steamed Chicken 'Siew Mai' infused with Dragon Well Tea
\$6

酸姜皮蛋水饺 (S)

Poached Prawn Dumpling with Century Egg, Preserved Ginger
\$6

虾饺皇 (S)

Steamed Black Tiger Prawn Dumpling (Har Gao)
\$6

叉烧包

Steamed Barbecued Pork Bun
\$5.20

金不换肉碎胶

Steamed Pork Dumpling with Basil
\$6

紫薯水晶饺 (V)

Steamed Vegetable Dumpling in Japanese Sweet Potatoes
\$5.20

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