



## Peach Blossoms reopens with a Singapore Chinese menu by Edward Chong

### Description

Peach Blossoms at PARKROYAL COLLECTION Marina Bay has a new À la carte menu from Executive Chinese Chef Edward Chong, launched on 15 October on Level 5 of the hotel.

The menu draws on the Hakka, Teochew, Hokkien, Hainanese and Cantonese traditions that shaped Singapore's food culture, along with flavours from across South-east Asia. Chef Edward, who is Hakka, put it this way in the release: "As Peach Blossoms embarks on a new chapter, I would like to pay homage to Singapore, a place I have called home for the past 20 years."



Chicken Rice Tart with 6-Hour Cured Kampachi and Caviar. Photo: PARKROYAL COLLECTION Marina Bay

## Chicken rice, reworked

The Chicken Rice Tart with 6-Hour Cured Kampachi and Caviar fills a tart shell with rice cooked in chicken fat and aromatics, finished with housemade peanut oil. Kampachi cured for six hours replaces the chicken, a nod to the raw fish dishes of Shunde in Guangdong, and Kaluga Queen caviar adds the saltiness soya sauce would usually bring.

## Bak kut teh meets a banquet classic

The Bak Kut Teh Inspired Buddha Jumps Over the Wall simmers pork ribs and chicken with white pepper and spices over a low flame for six hours. That broth holds Jeju abalone, Kanto sea cucumber, South African fish maw and giant king grouper stomach.



Bak Kut Teh Inspired Buddha Jumps Over the Wall. Photo: PARKROYAL COLLECTION Marina Bay

## Teochew and Hainanese notes

Braised Boston Lobster with basil, Japanese Shiitake mushrooms and preserved radish is cooked in a claypot, the radish being a staple of Teochew kitchens. The Home Styled Braised Marble Goby is dry-braised with a touch of vinegar and served with a separate aromatic curry sauce and pearl rice, a reference to Hainanese scissors-cut curry rice. A squid ink parcel of Spanish mackerel and crab meat takes its spicing from otah.

## A refreshed room

In the main dining room, chairs carry mountainscape-inspired upholstery and blown-glass cloud chandeliers hang overhead. Tables have sintered stone tops with built-in lazy Susans, and the Chef's Table private room is done in embossed burgundy leather.



The refreshed dining room on Level 5. Photo: PARKROYAL COLLECTION Marina Bay

The restaurant holds One Diamond in the 2026 Black Pearl Restaurant Guide, sits at No. 78 on the Asia's 50 Best Restaurants 2026 extended list, and was named among Tatler's Best 20 Restaurants in Singapore 2026.

Peach Blossoms, Level 5, PARKROYAL COLLECTION Marina Bay, 6 Raffles Boulevard. Lunch from 12pm on weekdays and 11.30am on weekends and public holidays, till 3pm; dinner daily 6.30pm to 10.30pm.

Sources: [PARKROYAL COLLECTION Marina Bay release, 22 October 2026](#); [Peach Blossoms](#).

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