CHERRY GARDEN

母親節
點心
早午餐

Mother's Day
Dim Sum
Brunch

Served from 11am to 1pm

and 1.30pm to 3.30pm

Adults

78

Children

(7 – 11yrs)

42

Special Dishes of the Day

(one serving per guest)

蒜茸蒸扇貝

Steamed fanshell scallop
in minced garlic

菠蘿咕嚕黑豚肉

Sweet and sour kurobuta pork
with pineapple, cucumber and capsicum

蒜片黑椒牛柳粒

Pan-fried beef cubes
with sliced garlic and black pepper sauce

黑蒜鬆油珍菌時蔬

Stir-fried seasonal vegetables and assorted
mushrooms in truffle oil with black garlic

Signature dish 🪭   Vegetarian selection 🌿
The chef will be delighted to assist with any dietary
requests as some items may contatin pork or nuts.

美點

Dim Sum

1. 菠菜翠綠蝦餃
Steamed prawn dumplings with spinach

2. 鮑魚乾蒸燒賣
Steamed pork siew mai
with baby abalone

3. 灌湯小龍包
Steamed juicy pork xiao long bao

4. 沙茶牛肉餃
Steamed Sha Cha beef dumplings

5. 黑豚叉燒包
Steamed Kurobuta char siew bao

6. 意式西葫蘆水晶餃
Crystal dumplings with assorted
fresh mushrooms and zucchini

7. 香荷野米鷄
Fragrant lotus chicken
and wild rice dumplings

8. 韭菜付皮卷
Crispy bean curd roll filled
with chives

美點

美點
Dim Sum

9. 黑椒鱈魚金網卷
Wafer-wrapped cod fillet with black pepper

10. 香茜雞肉炸春卷
Deep-fried coriander infused chicken spring rolls

11. 風味醬炒羅卜糕
Wok-fried waxed meat radish cake
with silver sprouts in XO sauce

12. 蒜香蒸排骨
Steamed spare ribs in garlic sauce

13. 豉汁蒸鳳爪
Steamed chicken claws
in spicy black bean sauce

14. 香脆蝸牛角
Deep-fried escargot dumplings

15. 芋頭流沙包
Steamed custard bun with yam

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16. 宮廷酸辣湯
Imperial hot and sour seafood soup

17. 素珍寶炖湯
🌿 Double-boiled trio mushrooms soup
with white fungus, carrots and red dates

18. 日日老火例湯
Double-boiled Chef's soup of the day

19. 金瓜羊肚菌鷄粒羹
🐚 Golden pumpkin soup with morel
mushrooms and diced chicken

20. 玫瑰醉酒鷄
🐚 Drunken chicken in hua diao
and rose dew Chinese wine

21. 海蜇青瓜撈螺肉
Chilled jellyfish
with top shell and cucumber

22. 脆皮燒腩肉
🐚 Cantonese-style roasted pork belly

23. 黑豚靚叉燒
Honey-glazed Kurobuta pork char siew

24. 櫻桃碳燒挂爐鴨
Cherry wood charcoal roasted duck

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精選小菜

Seafood and Meat

25. 青芥末蝦球

Crispy wasabi-aioli prawns
with fresh mango and fish roe

26. 鹽酥魷魚絲

Crisp-fried shredded squids with salt
and pepper

27. 蟹汁炸饅頭

Deep-fried Chinese bun served
with chili crab meat sauce

28. 蒜茸開邊蒸生蝦

Steamed live prawns with minced garlic

29. 菠菜豆腐燜鱈魚

Braised cod fillet with spinach tofu

30. 醬油鴨中翅

Braised mid-joint duck wings

31. 五香辣牛肉

Braised beef fillet with five spices

32. 姜葱蘿卜牛筋腩煲

Casserole of braised beef tendon
and brisket with daikon

33. 菘菇京葱炒黑豚

Wok-fried Kurobuta pork with garlic,
leek and honshimeiji mushrooms

34. 宮保腰果鷄丁

Wok-fried chicken with cashew nuts
and dried chilli

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精選小菜
Vegetables

35. 極醬炒時蔬珍菌
Wok-fried seasonal vegetables
and fresh mushrooms in XO sauce

36. 蒜茸炒菜苗
🌿Sautéed Hong Kong young vegetables
with garlic

37. 蛋白和牛浸莧菜
🐚Poached Chinese spinach
with Wagyu beef and egg white

38. 乾扁四季豆
🐚Wok-fried string beans with minced pork,
dried shrimp and garlic in black bean sauce

粥，飯和面
Congee, Rice, and Noodles

39. 肉絲皮蛋粥
Shredded pork and century egg congee

40. 鴛鴦黑芝麻炒飯
"Yin Yang" black sesame fried rice

41. 滑子磨韭皇伊府面
🌿Braised ee-fu noodles with nameko
mushrooms, silver sprouts and chives

42. 菜絲乾炒米綫
Stir-fried rice vermicelli with shredded
vegetables, silver sprouts and chives

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甜品

Desserts

43. 青擰雪芭楊枝甘露

Chilled cream of mango with sago
pearls, pomelo and lime sorbet

44. 黑珍珠

Homemade organic black bean pudding
with Japanese sesame ice cream

45. 櫻桃紅

Cherries in nui er hong
and kuei hua chen wine cocktail jelly
served with refreshing lychee sorbet

46. 杏仁茶湯丸

Cream of almond with glutinous
rice dumpling

47. 桂花糕

Chilled osmanthus jelly

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