



CHERRY GARDEN

點心 早午餐 |
Dim Sum Brunch

Served from 11am to 1pm
and 1.30pm to 3.30pm

Adults

68

Children

7 – 12 yrs

40

點心 | Dim Sum

- 1 黑金蒜蝦餃
🍻 Steamed prawn dumpling with black garlic
- 2 鮑魚乾蒸燒賣
🍻 Steamed pork siew mai with baby abalone
- 3 灌湯小龍包
Steamed pork xiao long bao
- 4 沙茶牛肉餃
Steamed Sha Cha beef dumpling
- 5 黑豚叉燒包
🍻 Steamed Kurobuta char siew bao
- 6 黑鬆露水晶餃
🍻🍄 Steamed crystal dumpling with fresh mushrooms and black truffle
- 7 荷葉糯米鷄
Steamed glutinous rice wrapped in lotus leaf with Cantonese chicken sausage and mushrooms
- 8 荔枝付皮卷
Crispy bean curd roll filled with prawn and lychee
- 9 芝麻香茜炸鵝肉卷
Crispy spring roll with goose meat and coriander
- 10 蜂巢芋角
Fried yam puff with minced chicken, mushroom and dried shrimp
- 11 極品醬炒羅卜糕
🍻 Wok-fried radish cake with XO sauce
- 12 豉汁蒸伊比利亞排骨
Steamed Iberico pork ribs with black bean sauce
- 13 梅辣醬蒸鳳爪
Steamed phoenix claws with fermented bean sauce
- 14 紅油酸辣餃子
🍻 Steamed prawn and pork dumpling with vinegar and spicy sauce
- 15 芋頭流沙包
🍻 Steamed custard bun with yam

湯羹冷菜小食 | Appetizer, Soup

16 宫廷酸辣湯

Imperial hot and sour seafood soup

17 素珍寶炖湯

 Double-boiled black trio of mushroom soup with carrot and snow fungus

18 鄭師父老火例湯

Chef Cheng's daily soup

19 金瓜鷄茸粟米羹

 Golden pumpkin soup with minced chicken and corn

20 玫瑰醉酒鷄

 Drunken chicken in hua diao and rose dew 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 char siew

24 櫻桃碳燒挂爐鴨

Charcoal-roasted duck

Signature dish 

Vegetarian selection 

Gluten free selection 

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 10% service charge and applicable government tax

海鮮類，肉類 | Seafood, Meat

- 25 青芥末蝦球
 Crispy wasabi-aioli prawns with fresh mango and tobiko
- 26 雞肉鬆脆茄子
Fried eggplant tossed with chicken floss
- 27 蟹汁炸饅頭
Fried Chinese bun served with chili crab meat sauce
- 28 蒜茸開邊蒸生蝦
 Steamed live tiger prawns with minced garlic
- 29 豉汁鱈魚球菠菜豆腐煲
 Braised cod fish with spinach tofu capsicum and black bean sauce
- 30 醬油鴨中翅
Braised mid-joint duck wings
- 31 五香辣牛肉
 Sliced braised beef fillet with five spices
- 32 蘿卜牛筋腩煲
Slow-cooked beef brisket casserole stew with tendon and turnip
- 33 菠蘿咕嚕黑豚肉
 "Gu Lao Rou style" Kurobuta pork with pineapple cucumber and capsicum in sweet and sour sauce
- 34 宮保腰果鷄丁
Wok-fried chicken with cashew nuts and dried chili

精選小菜 | Vegetable

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 vegetables with garlic

37 蛋白和牛浸莧菜

 Poached Chinese spinach with Wagyu beef and egg white

38 櫻花蝦乾煸四季豆

 Wok-fried string beans with minced pork Japanese dried shrimp and garlic in black bean sauce

粥，飯，面 | Congee, Rice, Noodle

39 油條皮蛋瘦肉粥

Shredded pork, century egg and curly dough congee

40 臘味時蔬炒五谷米飯

 Five grain fried rice with Cantonese pork sausage and vegetables

41 滑子菇韭皇伊府面

Braised ee-fu noodles with nameko mushrooms silver sprouts and chives

42 菜絲乾炒米綫

Stir-fried misua noodles with egg, vegetables and Chinese chives

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甜品 | Dessert

43 青檸雪芭楊枝甘露

 Chilled mango with sago pearls pomelo and lime sorbet

44 黑珍珠

Organic black bean pudding with avocado and sesame ice cream

45 櫻桃紅

 Cherries in nui er hong and aged kwei hua wine cocktail jelly served with lychee sorbet

46 杏仁茶湯丸

Cream of almond with glutinous rice dumpling

47 栗子山楂糕

 Hawthorne jelly with chestnut

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