

# 小食, 燒臘 | Appetizer, Roast

	小 S	大 L
五香辣牛肉 Sliced braised beef fillet with five spices	16	24
醋溜白飯魚 Crispy silver bait in black vinegar and chili sauce	16	24
玫瑰醉酒雞 Drunken chicken in hua diao and rose dew wine	16	24
蒜泥脆青瓜 Japanese cucumber marinated in garlic vinaigrette	12	18
醬油脆海蜇 Jellyfish and spring onion salad with soya sauce	16	24
雞肉鬆脆茄子 Fried eggplant with chicken floss	16	24
沙撈越胡椒炒軟殼蟹 Wok-fried soft shell crab with Sarawak pepper	22	33
青芥末蝦球 Crispy wasabi-aioli prawns with fresh mango and tobiko	24	36
黃金脆帶子 Pacific Ocean golden scallops with salted egg yolk and Asian spice crumbs	24	36
燒味拼盤 燒鴨, 燒肉, 黑豚靚叉燒 Charcoal-roasted BBQ meat platter, roasted duck, roasted pork belly, honey-glazed Kurobuta char siew	34	51
脆皮燒腩肉 Cantonese style roasted crackling pork belly	16	24
黑豚靚叉燒 Honey-glazed Kurobuta char siew	16	24
	半只 Half	一只 Whole
片皮北京鴨 Peking duck with traditional condiments, Chinese crepes, spring onions, cucumber and homemade sauce	50	100
碳燒挂爐鴨 Charcoal-roasted duck served with cherry sauce	40	80

# 滋潤羹湯類 | Soup, Broth

	每位 per portion
素珍寶炖湯 ☞ Double-boiled trio of mushroom soup with carrot and snow fungus	13
日日老火湯 Cherry Garden's daily chicken soup	13
宮廷酸辣湯 Imperial hot and sour seafood soup	14
蟹肉蛋白燕窩羹 Bird's nest soup with crabmeat and egg white	38
金瓜羊肚菌雞粒羹 ☞ Golden pumpkin soup with morel mushroom and diced chicken	24
紫菜瑤柱龍蝦羹 ☞☞ Thick superior lobster soup, conpoy and seaweed	24
鬆茸鮑片雪耳炖雞湯 ☞☞ Double-boiled clear soup with sliced abalone Matsutake and snow fungus	28
和牛波菜羹 Thick chicken soup with minced Wagyu beef and spinach	16
脆玉瓜幹貝魚羹 Fish soup with diced zucchini, conpoy and tofu	16
雞茸玉米羹 ☞☞ Chicken soup with sweetcorn and egg white	14
燕窩刺參佛跳牆 提前 6 小時預訂 Buddha jumps over the wall Bird's nest, sea cucumber, whole abalone, fish maw chicken, mushroom, conpoy, Chinese herbs 6 hours advance notice is required	98

# 鮑魚，刺參 | Abalone, Sea Cucumber

	每位 per portion	
櫻桃園盆菜		
6 位以上，提前 45 分鐘預訂		
🍻 Cherry Garden's signature prosperity dish "Pen Cai" served whole at the table, recommended for six guest or more The dish includes 8-head abalone, lobster, sea cucumber dried conpoy and more 45 minutes preparation time is required	88	
紅燒澳洲十五頭乾鮑		
Braised Australian 15-head whole abalone with premium oyster sauce	240	
紅燒四頭湯鮑伴時蔬		
🍻 Braised 4-head whole abalone with premium oyster sauce	58	
蚝皇海參八頭湯鮑		
🍻 Braised 8-head whole abalone and sea cucumber with premium oyster sauce	36	
紙包珍菌鮑魚		
Baked 8-head whole abalone with mushrooms	36	
花菇扣刺參		
Braised premium sea cucumber with Chinese mushrooms	30	
	小	大
	S	L
鮑甫燜鷄煲		
Casserole of sliced abalone with chicken	68	102
黃湯燜海參小白菜		
Braised sea cucumber with pumpkin cream and baby cabbage	58	87

# 游水 | Live Fish

	每一百克 per 100gm
紅斑 Red grouper	18
笋殼魚 Soon hock	16
老鼠斑 必須預訂 Pacific grouper Advance order is recommended	36
青衣 必須預訂 Green wrasse Advance order is recommended	18
東星斑 必須預訂 Coral trout Advance order is recommended	22
<b>時魚~烹調法</b> <b>Recommended cooking methods for live fish dishes</b>	
港式清蒸 Steamed Hong Kong style	
港式油浸 Deep fried Hong Kong style	
豉汁蒸 Steamed with spicy black bean sauce	
剁椒蒸 Steamed with pickled chilies	
蒜茸蒸 Steamed with garlic	
西湖糖醋 Fried with sweet and sour sauce, capsicum and cucumber	
油浸豉油皇蒜子 Deep-fried with fragrant garlic and superior soy broth	

# 活龍蝦 | Live Lobster, Prawn

活龍蝦  
Live rock lobster 60

游水活蝦  
Live Tiger prawns  
小 Small 34  
大 Large 51

草蝦~烹調法  
Recommended cooking methods for live seafood dishes

豉椒蒸  
Steamed with black bean sauce

蒜茸蒸  
Steamed with garlic-soy sauce

港式清蒸  
Steamed Hong Kong style

極品醬煮  
Wok-fried with XO sauce

上湯牛油煮  
Stir-fried with butter and garlic in superior broth

白灼  
Poached

蛋白煮  
Wok-fried with scrambled egg white

椒鹽  
Wok-fried with five-spiced salt

# 海鮮類 | Seafood Specialities

	每位 per portion	
辣椒蟹肉配饅頭 Chili crab meat served with mantou	32	
黑蒜蛋白煮大蝦皇 Baked Tiger prawn with Yunnan black garlic and egg white	22	
 豉油皇蒸鱈魚 Steamed cod fillet in homemade soy sauce	24	
 蜜椒燒鱈魚 Honey-marinated baked cod fillet with black pepper	24	
	小 S	大 L
XO 醬龍蝦球炒珍菌時蔬 Wok-fried lobster with vegetables and mushrooms in XO sauce	70	105
 豉油皇蒸鱈魚 Steamed cod fillet in homemade soy sauce	46	66
 蜜椒燒鱈魚 Honey-marinated baked cod fillet with black pepper	46	66
瑤柱扒時蔬 Cantonese style stir-fried seasonal vegetables with conpoy	26	42
茄子燜石斑魚煲 Casserole-braised grouper with eggplant	34	51
 豉汁鱈魚球菠菜豆腐煲 Braised cod fish with spinach tofu, capsicum and black bean sauce	32	48
 芹香帶子炒雙菇 Wok-fried Pacific Ocean scallops with celery and mushrooms	34	51
豉椒炒帶子 Stir-fried Pacific Ocean scallops and capsicum in black bean sauce	34	51
腰果宮保蝦球 Wok-fried live Tiger prawns with dried chili, onions and cashew nuts	30	45
 避風塘炒生蝦 Stir-fried live Tiger prawns with minced dried shrimps, curry leaves and almond slivers	32	48
 酸甜,芥末兩味蝦 Prawn duet cooked with zesty sweet sauce and wasabi-aioli	32	48

# 鷄和鴨 | Poultry

	小 S	大 L
蒜燒醬烤鷄脯 Oven-baked boneless spring chicken with garlic barbecue sauce	26	39
宮保腰果鷄丁 🌸 Wok-fried chicken with cashew nuts and dried chili	26	39
避風塘香辣脆皮鷄 “Bi Feng Tang” style roasted chicken	26	39
芝麻香茜炸鵝肉卷 Crispy spring roll with goose meat and coriander	26	39
鴨粒茄子燜豆腐 Braised diced duck with eggplant and tofu	32	48
鷄同鴨講 🌸 “Chicken & Duck Talk” A combination of sautéed chicken with celery and sliced roasted duck	32	48

# 牛, 黑豚肉和羊 | Beef, Pork, Lamb

	每位 per portion	
蒜燒和牛 Pan-fried A4 Miyazaki Wagyu beef sirloin with garlic barbecue sauce and sautéed vegetables	48	
	小 S	大 L
黑蒜和牛片炒蜜糖豆 Wok-fried sliced A4 Miyazaki Wagyu beef in oyster sauce with honey pea and black garlic	68	96
蒜片黑椒牛柳粒 Pan-fried beef cubes with sliced garlic in black pepper sauce	28	42
沙茶雙味牛肉 Duo of beef Braised Australian beef short ribs with Sha Cha Steamed Sha Cha beef dumplings	28	42
蘿卜牛筋腩煲 Slow-cooked beef brisket casserole stew with tendon and turnip	28	42
菠蘿咕嚕黑豚肉 "Gu Lao Rou style" Kurobuta pork with pineapple cucumber and capsicum in sweet and sour sauce	28	42
涼瓜燜曼加利察排骨煲 Casserole-braised Mangalica pork collar with bitter melon and black bean sauce	28	42
山楂燜西班牙排骨 Hawthorne-glazed Iberico pork ribs	28	42
鎮江醋西班牙排骨 Iberico pork ribs in Zhen Jiang vinegar sauce	28	42
雙冬燜羊腿肉煲 Braised lamb leg in clay pot with flower mushrooms and bamboo shoot	32	48



# 蔬菜, 豆腐 | Vegetable, Tofu

	小 S	大 L
XO 鬆菇蘆筍炒芥蘭段 Stir-fried asparagus with Hong Kong kailan and hon-shimeji mushrooms in spicy XO sauce	26	39
上湯金腿扒白菜苗 Braised baby cabbage with superior broth and "Jinwa" ham	24	36
三蛋浸莧菜苗 Stir-fried Chinese spinach with egg in superior stock	24	36
櫻花蝦乾煸四季豆 Wok-fried string beans with minced pork sakura dried shrimps and garlic in black bean sauce	24	36
猴頭菇菠菜豆腐盒 Braise homemade tofu with monkey head mushrooms and green vegetables	24	36
金瓜醬拌水晶餃 Steam mushroom crystal dumplings with pumpkin cream	24	36
黑蒜珍菌炒時蔬 Stir-fried green vegetables with mushrooms and black garlic	24	36
清炒各類時蔬 Your choice of fresh vegetables	22	33
香港芥蘭 Hong Kong kailan		西蘭花 Broccoli
中國白菜苗 Baby pak choy		莧菜苗 Baby Chinese spinach
香港菜心 Hong Kong choy sum		生菜 Lettuce
美國蘆筍 Green asparagus		

## 烹調法

Recommended cooking methods for our fresh vegetables

### 清炒

Stir-fried

### 蒜蓉炒

Stir-fried with garlic

### XO 醬炒

Stir-fried with XO sauce

### 上湯灼

Poached with superior stock

# 絲苗 | Rice

	小 S	大 L
鮑魚雞粒燴飯 Fragrant fried rice with diced abalone and diced chicken in superior sauce	48	72
蛋白蟹肉幹貝炒飯 Fragrant fried rice with crab meat, egg white and conpoy	26	39
綠茶班肉泡飯 Rice in superior broth with diced grouper and green tea leaves	24	36
生菜和牛菘炒飯 Wagyu beef fried rice with lettuce and egg	26	39
青姜茸帶子炒飯 Scallop, asparagus and egg fried rice with tobiko and ginger-scallion emulsion	24	36
臘味時蔬炒五谷米飯 Five grain fried rice with Cantonese pork sausage and vegetables	24	36
醬油什菜炒飯 Fragrant vegetarian fried rice with diced mushrooms and vegetables	20	30
金銀饅頭 Combination of Chinese fried and steamed mantou	16	24

# 面類 | Noodle

	小 S	大 L
金菇乾貝燜伊面 Braised ee-fu noodles with conpoy, Enoki mushrooms and yellow chives	22	33
生蝦燜米粉 Braised vermicelli with live prawns, mushrooms and bean sprout	28	42
菜絲乾炒面綫 Stir-fried wheat noodles with egg, vegetables and Chinese chives	22	33
海鮮乾炒面綫 Stir-fried wheat noodles with prawns, scallops, silver sprouts and yellow chives	26	39
滑蛋海鮮炒面 Cantonese style crispy egg noodles with seafood and choy sum	26	39
豉油皇乾炒黑豚肉炒面 Stir-fried egg noodles with Kurobuta char siew pork and silver sprouts	24	36
榨菜火鴨絲拉面 La mian soup with shredded duck and Sichuan vegetables in clear duck broth		12

每位  
per portion

# 甜品誘惑 | Sweet Temptation

	每位 per portion
冰花炖燕窩 Double-boiled superior bird's nest with rock sugar (hot or cold)	78
紅棗炖雪蛤 Double-boiled hasma with red dates (hot or cold)	32
杏仁茶湯丸 Almond cream with glutinous rice dumpling	10
櫻桃紅 Cherries in nui er hong and aged kuei hua wine cocktail jelly with lychee sorbet	10
黑珍珠 Organic black bean pudding with avocado and sesame ice cream	10
青檸雪芭楊枝甘露 Chilled mango with sago pearls, pomelo and lime sorbet	10
栗子山楂糕 Hawthorne jelly with chestnut	10
冰鎮水果盆 Sliced fruits composition	10
豆沙鍋餅 Crispy pancake with azuki bean paste	16
萬壽蟠桃 Longevity buns	3

# 慧 | Wisdom

## 三拼盤

辣汁龍蝦球，北京鴨卷，醉鷄

Trio platter

Sautéed sour and spicy lobster

Peking duck roll

Drunken chicken in hua diao and rose dew wine

## 蘑菇阿拉斯加蟹肉羹

Thick soup of Alaskan crab with Shitake and truffle oil

## 蚝皇四頭鮑海刺參

Braised whole 4 head abalone with premium sea cucumber  
in oyster sauce

## 清蒸鱈魚伴制作豆付

Steamed cod fillet with spinach tofu in homemade soy sauce

## 黑蒜和牛片炒蜜豆

Wok-fried sliced A4 Miyazaki Wagyu beef in oyster sauce  
with honey pea and black garlic

## 原籠蒜茸炒大蝦皇伴野米鷄

Steamed glutinous rice with chicken sausage topped  
with wok-fried garlic King prawn

## 櫻桃三品

黑珍珠 播沙湯圓 豆沙鍋餅

Organic black bean pudding

with avocado and sesame ice cream

Glutinous rice dumpling with grounded peanut

Crispy pancake with azuki bean paste

168 per guest  
for a minimum of 2 guests

# 思 | Thought

## 片皮北京鴨

Peking duck with traditional condiments  
Chinese crepes, spring onions, cucumber and homemade sauce

## 鬆茸鮑片雪耳炖鷄湯

Double-boiled clear soup with sliced abalone  
Matsutake and snow fungus

## XO 醬帶子蝦球炒珍菌時蔬

Wok-fried prawn and scallop  
with vegetables and mushrooms in XO sauce

## 豉汁蒸鱈魚自制豆腐

Steamed cod fillet with homemade tofu  
in black bean sauce

## 蒜燒和牛

Pan-fried A4 Miyazaki Wagyu beef sirloin  
with garlic barbecue sauce and sautéed vegetables

## 脆米龍蝦湯泡飯

Rice in superior broth with lobster

## 青檸雪芭楊枝甘露伴栗子山楂糕

Chilled mango with sago pearls, pomelo and lime sorbet  
Hawthorne jelly with chestnut

138 per guest  
for a minimum of 2 guests

# 樂 | Joy

## 三拼盤

醉酒鷄，燒腩肉，芥末蝦

Trio platter

Drunken chicken in hua diao and rose dew wine  
Cantonese style roasted crackling pork belly  
Crispy wasabi-aioli prawn with fresh mango and tobiko

## 金瓜羊肚菌鷄粒羹

Golden pumpkin soup with morel mushrooms and diced chicken

## 蚝皇海參八頭湯鮑海鮮卷

Braised whole 8-head abalone, sea cucumber and seafood roll  
with premium oyster sauce

## 梅菜蒸鱈魚四季豆

Steamed cod fillet

with preserved vegetables and string beans

## 黑椒牛柳粒

Pan-fried beef cubes in black pepper sauce

## 榨菜火鴨絲燜伊面

Braised ee-fu noodles with shredded duck, bean sprouts  
yellow chives and Sichuan pickled vegetables

## 櫻桃紅

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

118 per guest  
for a minimum of 2 guests

# 心 | Heart

## 片皮北京鴨

Peking duck with traditional condiments  
Chinese crepes, spring onions, cucumber and homemade sauce

## 紫菜瑤柱龍蝦羹

Thick superior lobster soup  
with conpoy and seaweed

## 上湯牛油煮大蝦

Stir-fried King prawn with butter and garlic superior broth

## 黑豚肉豆腐鱈魚煲

Braised cod fillet and Kurubota char siew in yellow bean sauce

## 蒜燒醬烤鷄脯

Oven-baked boneless spring chicken  
with garlic barbecue sauce

## 臘味時蔬炒五谷米飯

Five grain fried rice  
with Cantonese pork sausage and vegetables

## 黑珍珠

Organic black bean pudding  
with avocado and sesame ice cream

98 per guest  
for a minimum of 2 guests



# 蓮花 | Water Lily Vegetarian

## 三味珍菌

千絲卷，酸辣花菇，芥末猴頭菇

Trilogy of mushroom

Beancurd roll

Crispy shiitake with spicy garlic-vinegar emulsion

Monkey head mushrooms with wasabi dressing

## 素珍寶炖湯

Double-boiled vegetable soup  
with bamboo pit and white fungus

## 腰果芹香炒什素

Stir-fried seasonal vegetables  
with cashew nuts and celery

## 酸甜油條豆付

Crispy curly dough and tofu  
in sweet and sour mango sauce

## 金瓜葫蘆水晶餃

Steamed crystal dumplings  
with fresh mushrooms and black truffle

## 黑芝麻菜粒炒五谷米飯

Five grain fried rice  
with vegetables and Chinese mushrooms

## 杏仁茶湯丸拼山楂糕

Almond cream with glutinous rice dumpling  
Hawthorne jelly with chestnut

78 per guest