

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 Kyuri cucumber marinated in garlic vinaigrette	10	15
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	24
杏片蝦球 Crispy almond prawns with fresh mango and flying fish roe	22	33
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	98
碳燒挂爐鴨 Charcoal-roasted duck served with cherry sauce	40	80

Signature dish 

Vegetarian 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

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
鄭師傅老火例湯 Chef Cheng's daily 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
宋嫂魚羹 Fish soup with diced cod, conpoy and tofu	16
鷄茸玉米羹 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

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鮑魚，刺參 | Abalone, Sea Cucumber

每位
per portion

櫻桃盆菜


6 位以上，提前 45 分鐘預訂

-  Cherry Garden 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

鮑甫燜雞煲

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

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游水 | Live Fish

	每一百克 per 100gm
紅斑 Red garoupa	18
筍殼魚 Soon hock	16
老鼠斑 必須預訂 Pacific garoupa subject to availability	36
青衣 必須預訂 Green wrasse subject to availability	18
東星斑 必須預訂 Coral trout subject to availability	22

時魚~烹調法

Recommended cooking methods for live fish dishes

港式清蒸

Steamed Hong Kong style

豉汁蒸

Steamed with spicy black bean sauce

剝椒蒸

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

Fried with fragrant garlic and superior soy broth

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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

白灼或椒鹽

Poached or wok-fried with five-spiced salt

蛋白煮

Wok-fried with scrambled egg white

海鮮類 | Seafood Specialities

	每位 per portion	
辣椒蟹肉配饅頭 Chili crab meat served with mantou	28	
豉油皇蒸鱈魚 Steamed cod fillet in homemade soy sauce	22	
蜜椒燒鱈魚 Honey-marinated baked cod fillet with black pepper	22	
豉油皇煎封筍殼魚件 Crispy soon hock fillet with garlic-soy sauce	22	
剝椒蒸紅斑件 Steamed red garoupa served with pickled chilies	22	
黑蒜蛋白煮大蝦皇 Baked tiger prawn with Yunnan black garlic and egg white	22	
	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
蟹肉燜蛋白時蔬 Cantonese style stir-fried crabmeat and egg white	48	72
茄子燜石斑魚煲 Casserole-braised garoupa 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, 杏片兩味蝦 Prawn duet cooked with zesty sweet sauce and almonds	32	48

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鷄和鴨 | Poultry

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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
香芒芝麻鷄脯 Crispy chicken in sweet and sour sauce with mango and sesame	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 and sliced roasted duck with celery	32	48

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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
秘制醬烤西班牙肉骨		
Roasted Iberico spare ribs in cherry sauce		16
	小	大
	S	L
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	28	42
Braised Australian beef short ribs with Sha Cha		
Steamed Sha Cha beef dumplings		
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 gourd and black bean sauce	28	42
山楂燜西班牙排骨		
Hawthorne-glazed Iberico pork ribs	28	42
紅糟蓮藕燜羊腿肉		
Braised lamb leg with red yeast and lotus root	32	48

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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 honshimeji mushrooms in spicy XO sauce	26	39
蟹肉扒白菜苗		
Braised crab meat with baby cabbage	26	39
三蛋浸莧菜苗		
Stir-fried Chinese spinach with egg in superior stock	24	36
櫻花蝦乾扁四季豆		
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		
 Braised homemade tofu with monkey head mushrooms and green vegetables	24	36
金瓜醬拌水晶餃		
 Steamed 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 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

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絲苗 | Rice

	小 S	大 L
鮑魚雞粒燴飯 Fragrant fried rice with whole abalone and diced chicken in superior sauce	58	87
鴛鴦黑芝麻蟹肉炒飯 Black and white sesame seed "Yin Yang" fried rice with conpoy and crabmeat	24	36
 櫻桃海鮮炒飯 Fried rice with scallop, shrimp, salted egg yolk and dried cherries	24	36
生菜和牛菘炒飯 Wagyu beef fried rice with lettuce and egg	26	39
 蘆筍玉帶姜茸炒飯 Scallop, asparagus and egg fried rice with 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

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面類 | Noodle

	小 S	大 L
 金菇乾貝燜伊面 Braised ee-fu noodles with conpoy, enoki mushroom and yellow chives	22	33
蟹肉燜米粉 Braised vermicelli with crab meat, mushroom and bean sprout	38	57
菜絲乾炒米綫 Stir-fried misua noodles with egg, vegetables and Chinese chives	22	33
 海鮮乾炒米綫 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
		每位 per portion
榨菜火鴨絲拉面 La mian soup with shredded duck and Sichuan vegetables in clear duck broth		12

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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
黃金凍桂花糕 Osmanthus jelly with wolfberry	10
冰鎮水果盆 Sliced fruits composition	10
豆沙鍋餅 Homemade fried pancake with azuki bean paste	16
萬壽桃飽 Longevity buns	3

Signature dish



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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 醬龍蝦球炒珍菌時蔬

Wok-fried lobster with vegetable
and mushrooms in XO sauce

豉汁蒸鱈魚茄子

Steamed cod fillet with eggplant
in black bean sauce

蒜燒和牛

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

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

138 per guest
for a minimum of 2 guests

樂 | Joy

三拼盤

五香辣牛肉，燒腩肉，五味鮑脯

Trio platter

Sliced braised beef fillet with five spices
Cantonese style roasted crackling pork belly
Braised abalone in homemade sauce

紫菜瑤柱龍蝦羹

Thick superior lobster soup
conpoy and seaweed

上湯牛油煮大蝦

Stir-fried tiger prawn with butter
in superior broth

梅菜蒸鱈魚菠菜豆腐

Steamed cod fillet
with preserved vegetables and spinach tofu

蒜燒醬烤鷄脯

Oven-baked boneless spring chicken
with garlic barbecue sauce

榨菜火鴨絲燜伊面

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



片皮北京鴨

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

金瓜羊肚菌雞粒羹

Golden pumpkin soup with morel mushrooms
and diced chicken

蚝皇海參八頭湯鮑

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

酸甜, 杏片兩味蝦

Prawn duet
cooked with zesty sweet sauce and almonds

豉汁鱈魚球菠菜豆腐煲

Braised cod fish with spinach tofu
capsicum and black bean sauce

黑豚肉菜絲炒米綫

Stir-fried rice vermicelli with Kurobuta pork
and shredded vegetables

青檸雪芭楊枝甘露

Chilled mango with sago pearls
pomelo and lime sorbet

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, 杏片猴頭菇

Trilogy of handpicked mushrooms
Beancurd roll

Crispy shiitake with spicy garlic-vinegar emulsion
Monkey head mushrooms with almonds

素珍寶炖湯

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

腰果芹香炒什素

Stir-fried seasonal vegetables
with cashew nuts and celery

羅漢豆腐時蔬

Braised lohan beancurd
with mixed vegetables

金瓜葫蘆水晶餃

Steamed crystal dumplings
with fresh mushrooms and black truffle

菜絲乾炒米綫

Stir-fried rice vermicelli with shredded vegetables
and bean sprouts

杏仁茶湯丸

Almond cream
with glutinous rice dumpling

78 per guest