楊桃園
CHERRY GARDEN

小食
Appetizers

	小 S	中 M	大 L
五香辣牛肉 Braised beef fillet slices with five spices and sea salt	16	24	32
姜絲蜜汁脆魚 Honey-glazed crispy fish fillet with ginger julienne	16	24	32
玫瑰醉酒鷄 Drunken chicken in hua diao and rose dew wine	14	21	28
風味榨菜 Sliced marinated Sichuan vegetables with spicy XO sauce	10	15	20
醬油脆海蜇 Marinated jellyfish salad with soya sauce	14	21	28
鷄肉鬆脆茄子 Crisp-fried eggplant tossed with chicken floss	16	24	32
青芥末蝦球 Crispy wasabi-aioli prawns with fresh mango and tobiko	22	33	44
五味脆帶子 Crispy-fried scallops with salted egg yolk and Asian spice crumbs	24	36	48

三味珍菌
(椒鹽金菇,酸辣花菇,芥末猴菇)
Trilogy of handpicked mushrooms: — 12 per person 每位
Enoki with salt and pepper
Crispy shiitake with spicy garlic-vinegar emulsion
Monkey head with wasabi dressing

Signature dish Vegetarian selection Sustainable cuisine Spa cuisine

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燒臘
Cantonese Roasts

	Half 半只	Whole 一只
櫻桃園片皮鴨 Cherry Garden's Peking duck with traditional condiments Chinese crepes, spring onions, cucumber and homemade sauce	50	98
櫻桃碳燒挂爐鴨 Cherry wood-charcoal roasted duck Using only the finest cherry wood chips, which not only enhances the fragrance of the meat, but also lends a delicate flavour	40	80

	小 S	中 M	大 L
櫻桃燒味拼盤 (燒鴨，燒肉，黑豚靚叉燒) Cherry Garden's charcoal-roasted BBQ meat platter Roasted duck Roasted pork belly Kurobuta Char siew	34	51	68
脆皮燒腩肉 Cantonese style roasted crackling pork belly	16	24	32
黑豚靚叉燒 Honey-glazed Kurobuta char siew	16	24	32
葱燒羊架 (需時 20 分鐘) Oven-baked baby lamb rack marinated with onions and spices in Sichuan sauce (please allow 20 minutes preparation time)		20 per person 每位	

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滋潤羹湯類
Tonics & Thick Soups

	Per person 每位
燕窩佛跳墻 (提前 6 小時預訂) Buddha jumps over the wall ~ famous Fujian dish with premium seafood delicacies (6 hour advance notice is required)	68
金瓜羊肚菌鷄粒羹 Golden pumpkin soup with morel mushrooms and diced chicken	38
蟹肉蛋白燕窩羹 Bird's nest soup with crabmeat and egg white	38
紫菜瑶柱龍蝦羹 Thick superior soup of lobster, conpoy and seaweed	24
日日老火湯 Double-boiled nourishing Chef's soup of the day	12
宮廷酸辣湯 Imperial hot and sour seafood soup	12
舞茸海寶湯 Rich broth of shrimps, scallops, crabmeat, conpoy, maitake mushrooms and vegetables	16
鳳液玉米羹 Sweet corn chicken soup with egg white	12
翠玉瓜海寶豆腐羹 Zucchini sea treasure soup with tofu and silver sprouts	12
素珍寶炖湯 Double-boiled trio mushroom soup with carrot and snow fungus	12

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鮑魚，刺參
Abalone, Sea Cucumber

	Per person 每位
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
鹽燒紙包鮑魚珍菌 Baked baby abalone-fresh mushrooms-chestnut pocket in rock salt	36
花菇扣刺參 (提前 6 小時預訂) Braised premium sea cucumber with Chinese mushrooms (6 hour advance notice is required)	40

	小 S	中 M	大 L
鮑甫扒翡翠豆腐伴時蔬 Braised sliced abalone with homemade spinach tofu in premium oyster sauce	68	102	136
鬆露油燒海參花菇 Braised sea cucumber and Japanese mushrooms with truffle oil	48	72	96

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游水活魚
Live Fish

老鼠斑
(必須預訂) 時價
Pacific garoupa Market Price
(24 hour advance notice is required)

青衣
(必須預訂) 時價
Green wrasse Market Price
(24 hour advance notice is required)

東星斑
(必須預訂) 時價
Coral trout Market Price
(24 hour advance notice is required)

笋殼魚 時價
Marble goby/ Soon hock Market Price

紅斑 時價
Red garoupa Market Price

時魚~ 烹調法
We recommend the following cooking preparations for live fish

港式清蒸
Steamed Hong Kong style

豉汁蒸
Steamed with spicy black bean sauce

西湖糖醋
Deep-fried with sweet-sour sauce, capsicum and cucumber

油浸豉油皇蒜子
Deep-fried with fragrant garlic and superior soya broth

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活龍蝦
Live Lobster

	半只 Half	一只 Whole
龍蝦 ~ 烹調法 We recommend the following cooking preparations for live lobster		
黑鬆露煮 Sautéed with truffle	36	72
芝士極品醬 Premium cheese sauce	32	64
香檳煎 Pan-fried with Champagne citrus sauce	32	64
蒜茸蒸 Steamed with garlic-soy sauce	30	60
上湯牛油煮 Sautéed with butter and garlic in superior broth	30	60
港式清蒸 Steamed Hong Kong style	30	60

游水活蝦
Live prawns

	小 S	中 M	大 L
草蝦 ~ 烹調法 We recommend the following cooking preparations for live prawns			
白灼或椒鹽 Poached or wok-fried with five-spiced salt	32	48	64
蛋白煮 Wok-fried with scrambled egg white	32	48	64
蒜茸蒸 Steamed with minced garlic and light soy	32	48	64

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海鮮類
Seafood Specialties

	Per person 每位
金箋辣椒波斯頓龍蝦鉗 Chilli Boston lobster claw in mantou cup	24
豉油皇蒸鱈魚 Steamed cod fillet in homemade soya sauce	20
梅菜蒸鱸魚 Steamed fillet of sea perch topped with preserved “mei cai” vegetables	20
山渣美辣魚 Oven-baked sea perch in hawthorne herbal glaze, topped with spicy garlic-shallot crumbs	20
蜜椒燒鱈魚 Oven-baked honey marinated cod fillet with black pepper	20
豉油皇煎封鱸魚 Crisp-fried fillet of sea perch with garlic-soya sauce	20

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海鮮類
Seafood Specialties

	小 S	中 M	大 L
火腩栗子燜時魚煲 Country style braised seasonal fish fillet with roasted pork, garlic, chestnuts, mushrooms and Chinese cabbage in casserole	32	48	64
豉椒魚球菠菜豆腐煲 Braised black bean fish fillet with spinach tofu and capsicum in casserole	32	48	64
芹香帶子炒雙菇 Wok-fried fresh scallops with celery and mushrooms	34	51	68
豉椒炒帶子 Stir-fried fresh scallops with capsicum in black bean sauce	34	51	68
腰果宮保蝦球 Wok-fried prawns with dried chili, onions and cashew nuts	30	45	60
避風塘炒生蝦 Sautéed live prawns with minced dried shrimps, curry leaves and almond slivers	30	45	60
酸甜，芥末兩味蝦 Prawn Duet Cooked with tangy sweet sauce and wasabi sauce	30	45	60

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豚肉 和 牛

Pork & Beef

	小 S	中 M	大 L
菠蘿咕嚕黑豚肉 Sweet and sour Kurobuta pork with pineapple, cucumber and capsicum	28	42	56
黑豚靓叉燒拼沙茶炒豚肉 Combination of char siew Kurobuta and pork in satay sauce	30	45	60
梅菜焖燒腩煲 Casserole of roasted pork belly with preserved “meicai” vegetables	28	42	56
山楂焖黑豚骨 Hawthorne-glazed Kurobuta pork ribs	28	42	56
油條珍菌炒牛柳粒 Sautéed beef tenderloin cubes with mushrooms and curly dough	28	42	56
蘿卜牛筋腩煲 Casserole of braised beef tendon and brisket with daikon	28	42	56
蒜片黑椒牛柳粒 Pan-fried beef cubes with sliced garlic in black pepper sauce	28	42	56
蒜燒和牛 Pan-fried Wagyu beef in BBQ garlic sauce served with sautéed vegetables		48 per person 每位	
秘制醬烤黑豚骨 Roasted Kurobuta spare rib in cherry sauce served with Chinese mantou		16 per person 每位	

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鷄和鴨
Poultry

	小 S	中 M	大 L
蒜燒醬烤鷄脯 Oven-baked boneless spring chicken in garlic barbecue sauce	26	39	52
宮保腰果鷄丁 Wok-fried chicken with cashew nuts and dried chili	26	39	52
櫻桃香辣脆皮鷄 Roasted chicken topped with chef's homemade crispy crust	26	39	52
藥材醉酒鷄煲 Herbal drunken chicken casserole	30	45	60
鷄同鴨講 "Chicken & Duck Talk" Sauteed chicken with celery accompanied by sliced roasted duck	32	48	64
紅酒煎鴨肝 Pan-fried duck liver in red wine reduction		28 per person 每位	

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蔬菜，豆腐 和 珍菌
Vegetables, Tofu & Mushrooms

	小 S	中 M	大 L
清炒各類時蔬 Your choice of market fresh vegetables of the day	20	30	40

香港芥蘭 kailan
中國白菜苗 baby pak choy
莧菜苗 baby spinach
美國蘆笋 green asparagus
香港菜心 Hongkong choy sum
西花蘭 broccoli
生菜 iceberg lettuce
什蔬 mixed vegetable

XO 鬆菇蘆笋炒芥蘭段 Stir-fried asparagus with Hong Kong kailan and honshimeji mushrooms in spicy XO sauce	26	39	52
雙貝上湯浸白菜苗 Blanched baby pak choy with fresh scallops and conpoy in consomme	26	39	52
三蛋浸莧菜苗 Stir-fried young spinach in trio eggs combination	22	33	44
乾扁四季豆 Wok-fried string beans with minced pork, shrimps, garlic and black bean	22	33	44
猴頭菇菠菜豆腐盒 Braised homemade tofu with monkey head mushrooms and green vegetables	22	33	44
臘味芋頭燜娃娃菜 Braised taro with Chinese sausage and baby tientsin cabbage	22	33	44
蒜茸珍菌炒什菜 Stir-fried seasonal vegetables with minced garlic and assorted mushrooms	22	33	44

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絲苗

Rice

	小 S	中 M	大 L
鴛鴦黑芝麻炒飯 "Yin Yang" fragrant fried rice with duo sesame seeds, egg white and crabmeat	24	36	48
八珍海鮮燴飯 Seafood fragrant fried rice in egg gravy	24	36	48
生菜和牛菘炒飯 Fragrant fried rice with wagyu beef, lettuce and rice	26	39	52
蘆笋玉帶姜茸炒飯 Fragrant fried rice in ginger-scallion emulsion with scallop, asparagus and eggs	24	36	48
黑豚肉菘湯泡飯 Kurobuta pork rice in superior broth with Chinese mushrooms	24	36	48
醬油什菜炒飯 Fragrant vegetarian fried rice with diced mushrooms and vegetables	18	27	36

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面類
Noodles

	小 S	中 M	大 L
金菇乾貝燜伊面 Braised ee-fu noodles with conpoy, enoki mushrooms, bean sprouts and yellow chives	22	33	44
菜絲乾炒米綫 Stir-fried rice vermicelli with eggs, shredded vegetables and bean sprouts	20	30	40
海鮮乾炒米綫 Stir-fried rice vermicelli with seafood, silver sprouts and yellow chives	24	36	48
滑蛋海鮮炒面 Crisp noodles Cantonese style with assorted seafood and egg	24	36	48
榨菜火鴨絲拉面 La mien soup with shredded duck and Sichuan vegetables In homemade broth		12 per person 每位	

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甜品誘惑
Sweet Temptations

	Per person 每位
冰花炖燕窩 Double-boiled superior bird's nest with rock sugar	62
紅棗炖雪蛤 Double-boiled hasma with red dates	26
杏仁茶湯丸 Cream of almond with glutinous rice dumpling	10
櫻桃紅 Cherries in nui er hong and aged kuei hua wine cocktail jelly served with refreshing lychee sorbet	10
牛油果奶昔合桃雪糕 Cream of avocado served with maple walnut ice cream	10
香橙雪糕酸柑桂花凍 Chilled calamansi flavoured osmanthus jelly with Mandarin ice cream	10
黑珍珠 Homemade organic black bean pudding with Japanese sesame ice cream	10
青檸雪芭楊枝甘露 Chilled cream of mango with sago pearls, pomelo and lime sorbet	10
香草雪糕豆沙鍋餅 Homemade fried pancake with azuki bean paste, served with vanilla ice cream	16
冰鎮水果盆 Refreshing, sliced tropical fruits	10

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